

BOCCONCINO

PRIVATE DINING ROOM

SOHO

About Bocconcino

Born in 2006, nestled within Forte dei Marmi, Tuscany, our restaurant embraces the opulence of Italian cuisine, merging it seamlessly with the sophistication of London's culinary scene. Initially capturing the elegance of the Mediterranean, we transported a unique dining experience to the heart of Mayfair and, in 2023, our newest site, Soho. Evolving into a symbol of chic dining, our venues have earned numerous accolades and caught the eye of discerning diners and glossy magazines alike. A crowning achievement was being awarded the title of "Best Luxury Restaurant" in the 2023 British Restaurant Awards.



WE'VE BEEN FEATURED IN:

COUNTRY & TOWN
HOUSE

TimeOut

GLAMOUR

ELLE

Forbes

Condé Nast
Traveler

STYLIST

METRO

Your Event at Sotto Bar Awaits

Stunning chic interiors and intimate atmosphere set the scene for your private event of authentic cuisine and first class service in Soho. Sotto Bar, located on the lower ground floor of Bocconcino Soho, is available for full private hire. Including a private bar and a DJ deck, this space creates a well-rounded event tailored specifically to you.



PRIVATE DINING ROOM

PRIVATE DINING
UP TO
25 GUESTS

STANDING RECEPTION
UP TO
40 GUESTS



From the Italian word for 'below', Sotto Bar is a captivating space where mixology meets ambiance. Here our mixologists' handcrafted cocktails pay homage to the classics but reimagining them with an exquisite Italian twist.

Sotto is a sanctuary for those seeking a tasteful blend of tradition and innovation in the realm of mixology. Available for seated or standing events, and with a full DJ set up available for use, Sotto is available for full private hire only.

PLEASE NOTE: ANY EXPENDITURES THAT EXCEED THE AGREED MINIMUM SPEND WILL BE CHARGED ADDITIONALLY





3-COURSE SET MENU

£85 PP

ANTIPASTI & INSALATE

Tartare di ricciola con avocado, arancia e soia
Yellowtail tartare with avocado, orange & soy sauce

Tartare di filetto di manzo, patatine fritte e scaglie di tartufo
Beef fillet tartare with homemade crisps & black truffle shavings

Prosciutto di Parma con panzerotti fritti al formaggio
Parma ham with deep fried cheese pastries

Capesante con purè di topinambur, funghi chiodini
Seared scallops, Jerusalem artichoke purée, shimeji mushroom & veal jus

Insalata di carciofi crudi con avocado e Parmigiano Reggiano
Artichoke salad with avocado & parmesan shavings

PRIMI & SECONDI

Pappardelle con funghi selvatici e straciatella
Pappardelle with wild mushrooms & Straciatella cheese

Tagliatelle al ragù di cinghiale
Tagliatelle with wild boar ragù

Ravioli di gamberi e branzino con tartufo nero
Ravioli with prawns, sea bass & black truffle

Tagliolini con gambero rosso di Sicilia e bottarga
Tagliolini with red Sicilian prawns & bottarga

Filetto di tonno alla griglia con caponata di verdure
Grilled tuna fillet with vegetable caponata

Bistecca di manzo con pomodoro arrostito e funghi
Lake district 35 days aged ribeye served with roast tomato & mushroom

DOLCI

Tiramisù al bicchiere
Coffee flavoured dessert with biscuits & whipped mascarpone cream

Cannolo siciliano con gelato alla vaniglia
Homemade Sicilian cannolo with vanilla ice cream

Bignè con gelato alla vaniglia, salsa al cioccolato e mandorle
Profiteroles with vanilla ice cream, chocolate sauce & almonds

Gelato soffice alla vaniglia
Made to order vanilla soft serve ice cream with chocolate sauce & hazelnuts



3-COURSE SET MENU

£65 PP

ANTIPASTI & INSALATE

Burrata d'Andria con pomodorini datterino e pesto
Andria burrata with baby plum tomatoes & pesto

Parmigiana di melanzane
Aubergine parmigiana

Capesante con purè di topinambur, funghi chiodini
Seared scallops, Jerusalem artichoke purée,
shimeji mushroom & veal jus

Tartare di filetto di manzo, patatine fritte e scaglie di tartufo
Beef fillet tartare with homemade crisps & black truffle shavings

Insalata di lattuga romana con pollo e salsa alle acciughe
Chicken Caesar salad

PRIMI & SECONDI

Tagliatelle alla bolognese
Tagliatelle with slow cooked braised minced beef ragù

Carbonara
Rigatoni with guanciale, eggs, Pecorino Romano & black pepper

Ravioli ripieni di spinaci e ricotta con salsa di pomodorini
Ravioli stuffed with spinach & ricotta in a cherry tomato sauce

Costine di manzo a cottura lenta con crema di patate al tartufo
Slow cooked beef short rib with creamed truffle potato

Filetto di salmone con broccoli romanesco e pomodorini al forno
Salmon fillet with romanesco broccoli & oven baked cherry tomatoes

DOLCI

Tiramisù al bicchiere
Coffee flavoured dessert with biscuits & whipped mascarpone cream

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Homemade Sicilian cannolo with vanilla ice cream

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BOCCONCINO

SOHO

canapé

£4 EACH

Tuna tartare on tartellette with spicy tuna mayo

Mushroom arancini

Potato and scamorza croquette

Panzerotti — cheese pastry

Salmon mousse blini with smoked caviar

Beetroot salad on tartellette

£3.75 EACH

Mini tiramisù

Mini passion fruit cheesecake

Mini chocolate profiteroles

Mini pecan pie

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.
KINDLY NOTE THAT THE MENUS PROVIDED IN THIS PACKAGE ARE SAMPLE MENUS ONLY. AS SUCH, THE SPECIFICS AND PRICING ARE SUBJECT TO CHANGE. FOR THE COMPLETE AND CURRENT MENUS, PLEASE REACH OUT TO US.



If you would like more information, please contact us
to discuss your requirements.

020 7499 4510

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