

BOCCONCINO

PRIVATE DINING ROOM,
LOUNGE & TERRACE

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
30 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









LOUNGE & TERRACE

STANDING RECEPTION EVENTS
UP TO
25 GUESTS

AVAILABLE
MON-THU ALL DAY
FRI LUNCH ONLY



The lounge and terrace area is ideal for intimate summer parties and events. With floor-to-ceiling windows that open up and elegant marble tables, it's perfect for lunch meetings, office drinks, birthday parties, and other celebrations.

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





3-COURSE SET MENU

£60 PP

ANTIPASTI TO SHARE

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

Parmigiana di melanzane
Aubergine parmigiana

Insalata di pomodori, avocado, cetrioli e mais
Tomato, cucumber, avocado & sweetcorn salad

Tartare di tonno piccante con salsa vitello tonnato
Tuna tartare slightly spicy with vitello tonnato sauce

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

PRIMI & SECONDI TO SHARE

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

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

Tagliata di manzo servita con pomodoro arrosto e funghi
Chuck-eye steak served with roast tomato & mushroom

DOLCE TO SHARE

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

Torta di limone con meringa italiana
Lemon meringue tart

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



3-COURSE SET MENU

£80 PP

ANTIPASTI TO SHARE

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

Parmigiana di melanzane
Aubergine parmigiana

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

Tris di tartare di tonno, salmone e ricciola
Tartare trio of tuna, salmon & yellowtail

Frittura di calamari con salsa tartara
Deep fried calamari with tartare sauce

PRIMI & SECONDI TO SHARE

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

Risotto ai frutti di mare
Seafood risotto

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

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

DOLCE TO SHARE

Tiramisù al bicchiere
Coffee flavoured dessert with biscuits & whipped mascarpone 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.
Served with chocolate sauce & hazelnuts



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.

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