

FIVE COURSE

Tasting Menu

by Chef Marco Corsica

AVAILABLE SUNDAY TO THURSDAY. MON-THU: 12 PM — 10 PM | SUN: 12 PM — 8 PM

Chef Marco Corsica's culinary adventure started before his first professional kitchen experience at 16. Born in Posillipo, Napoli, he learned traditional Italian cooking from his grandparents — fishing with his grandfather and cooking with his Nonna.

Marco honed his skills in Italy before moving to London, where he rose through the ranks at renowned restaurants and notably worked with three-Michelin-star chef Marco Pierre White.

Since 2014, Marco has been vital to establishing Bocconcino as London's top authentic Italian restaurant. In 2022, the Tasting Menu debuted, featuring Marco's favorite dishes rooted in Italian heritage from his extensive culinary journey.

Insalata di carciofi crudi con avocado e Parmigiano Reggiano

Artichoke salad with avocado & parmesan shavings

🍷 Taittinger Prestige Rosé Brut, NV

Vitello Tonnato

Slow cooked veal thinly sliced served with tuna sauce

🍷 Tai Rosso "Rosso Calbin", Pialli, Veneto, 2020

Pappardelle con funghi selvatici & stracciatella

Pappardelle with mushrooms and stracciatella

🍷 Etna Rosso "Puritani", Cantine Valenti, Sicily, 2016

Costolette di agnello con crema di patate e salsa di vitello

Marinated lamb cutlet served with creamed potato & veal jus

🍷 Barolo, Casina Bric, Piedmont, 2015

Gelato soffice alla vaniglia

Made to order vanilla soft serve ice cream (served with chocolate sauce & hazelnuts)

🍷 Antonio Argiolas 100, Argiolas, Isola dei Nuraghi IGT, Sardinia, 2010

£60 pp | £150 pp

WITH WINE PAIRING

ALL GLASSES ARE POURED AS A TASTING PORTION (100 ML). TASTING MENU IS AVAILABLE FOR THE ENTIRE TABLE ONLY.

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER
A DISCRETIONARY 15% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL