



BOCCA DI LUPO

DINNER ♦ SUNDAY MAY 12 ♦ 2024

FRITTI ♦ FRIED

| | | | |
|--|----------|-----|------|
| <i>Fritti Romani</i> | Rome | | |
| Buffalo mozzarella <i>bocconcini</i> | | 3.5 | each |
| Sage leaves & anchovy | | 3 | each |
| Olive stuffed with minced pork & veal | | 4 | each |
| <i>Baccalà</i> - house-salted cod | | 7 | each |
| Pea, wild garlic & La Tur goats cheese arancino | Lombardy | 5 | each |
| Courgette flower stuffed with mozzarella & anchovy | Campania | 7 | each |
| Fried squid, courgette & lemon slices | Veneto | 15 | 30 |

CRUDI E SALUMI ♦ RAW & CURED

| | | | |
|---|--------|----|----|
| <i>Caponata</i> - aubergines, celery & tomato <i>in agrodolce</i> | Sicily | 7 | 14 |
| Amberjack carpaccio, orange & rosemary | Veneto | 16 | 32 |
| Mortadella, squacquerone, pickled aubergine | Emilia | 13 | 26 |

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

| | | | |
|--|----------|----|----|
| Ricotta ravioli, butter & sage | Emilia | 10 | 20 |
| Tagliatelle with girolles, parsley & parmesan | Trentino | 16 | 32 |
| Cream of red prawn risotto | Liguria | 16 | 32 |
| Spaghetti with brown crab & datterini tomato | Veneto | 14 | 28 |
| <i>Capunti with squid ragu</i> | Puglia | 10 | 20 |
| Rigatoni con spuntature (ribs, sausage & tomato) | Lazio | 12 | 24 |

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

see menu

Chefs Jacob Kenedy & Gareth Saywell

A discretionary service charge of 15% will be added to your bill

FORNO E GRIGLIA ♦ OVEN & GRILL

| | | | |
|--|-----------------|-----------|-------|
| Grilled mussels with chilli oil | <i>Calabria</i> | - | 8 |
| Fossil fish - bream in a sarcophagus of salt | <i>Lazio</i> | - | 26 |
| Grilled quail with lemon on bruschetta | <i>Tuscany</i> | - | 15 |
| <i>Tagliata</i> - dry-aged rare breed beef sirloin with rosemary, balsamic, rocket & parmesan | <i>Tuscany</i> | see sheet | 90/kg |

PENTOLA O PADELLA ♦ POT & PAN

| | | | |
|--|-----------------|----|----|
| Piattoni beans with roast tomatoes & basil | <i>Campania</i> | 8 | - |
| <i>Agetti</i> (monksbeard) warm, with oil & lemon | <i>Lazio</i> | 9 | - |
| <i>Cannellini all' uccelletto</i> - with datterini tomatoes & sage | <i>Tuscany</i> | 6 | - |
| <i>Finferli trifolati</i> - girolles sautéed with garlic & parsley | <i>Lazio</i> | 15 | - |
| Roast turbot, cannellini & <i>salsa verde</i> | <i>Veneto</i> | - | 38 |

INSALATE ♦ SALADS

| | | | |
|--|---------------|----|---|
| Potato, olive, caper and tomato salad | <i>Puglia</i> | 7 | - |
| <i>Marinda</i> tomatoes, carosello cucumber & white balsamic | <i>Puglia</i> | 11 | - |

The chef today is Lauren Allan / Your bread today was baked by Marco

GELUPO ♦ GELATO

| | | | |
|---|--------|---|----|
| Blood orange granita with almond & mint | Sicily | - | 9 |
| Pistachio gelato | Gelupo | - | 8 |
| Ricotta gelato & wild strawberries | BDL | - | 15 |

FRUTTA E DOLCI ♦ FRUIT & DESSERTS

| | | | |
|---|----------|------|----|
| Chocolate & marzipan ball with rum & raisins | Erice | each | 5 |
| Cannoli - with sheep ricotta, chocolate & pistachio | Sicily | each | 7 |
| Sanguinaccio - sweet pâté of pigs blood & chocolate | Abruzzo | - | 8 |
| Cassata Siciliana - layered ricotta, chocolate, marzipan & sponge cake | Sicilia | - | 11 |
| La Tur cheese with buckwheat crackers & honey comb | Lombardy | - | 13 |

CAFFÈ ZUCCHERATO ♦ SWEETENED COFFEES

| | | | |
|---|--------|--|---|
| Caffè allo zabaione (with beaten egg yolks) | Rome | | 6 |
| Bicerin (with hot chocolate & cream) | Turin | | 6 |
| Caffè alla nocciola (egg yolks & hazelnut) | Naples | | 6 |
| Albertino - corrected with Campari | Hades | | 7 |

AL DETTAGLIO ♦ RETAIL

Bocca Cookbook £40
Gelupo Cookbook £25



BOCCA DI LUPO

Paintings by Haidee Becker

If you have any allergies, please speak to a member of staff