

YOUR BREAD WAS BAKED TODAY BY: ANTONIETTA

03/12/2022

TOTE BAG £5
BOCCA COOKBOOK £40



BOCCA DI LUPO

BYOT – BRING YOUR OWN TRUFFLE

WHITE ALBA TRUFFLES ARE AVAILABLE IN GELUPO

DISHES MARKED 'T' ARE IDEAL WITH THE ADDITION OF COPIOUS WHITE TRUFFLE

LUNCH SPECIAL

LOMBARDY

PIZZOCCHERI ALLA VALTELLINESE

£12.50 for main

available **12.00PM-3PM**

THEATRE MENU

£18 for starter, main & salad

+£5 for dessert & espresso

available **5.00-6.30PM & 9.30-11PM**

BRESAOLA, ROCKET & LEMON

RISOTTO MILANESE, BONE MARROW & GREMOLATA

LETTUCE & LEMON DRESSING

STRACIATELLA GELATO

THE HEAD CHEF TODAY IS JAKE SIMPSON

FRITTI E BRUSCHETTE • CRUMBS & CRUSTS

Fritti Romani:

	<i>Rome</i>		
Buffalo mozzarella bocconcini		3	each
Olive stuffed with minced pork & veal		3.5	each
Sage leaves filled & anchovy		2.5	each
Fried squid, prawns , aubergine & lemon slices	<i>Veneto</i>	18	36
Sheep ricotta, pistachio & lemon bruschetta	<i>Sicily</i>	6	each

CRUDI E SALUMI • RAW & CURED

T <i>Bagna càoda</i> - warm anchovy & garlic fondue with potatoes, fennel , puntarelle & bread	<i>Piedmont</i>	12	24
Tuna tartare, capers, orange & pistachio	<i>Sicily</i>	15	30
<i>Tigelle</i> , <i>squacquerone</i> & coppa	<i>Bologna</i>	14	28
<i>Carne cruda</i> - raw chopped veal with oil & lemon	<i>Piedmont</i>	12	24

PASTE E RISOTTI • PASTAS & 'RISOTTI'

T <i>Tajarin</i> with egg yolk, lemon & parmesan	<i>Piedmont</i>	7	14
Pumpkin & amaretti <i>cappellacci</i> , butter & sage	<i>Lombardy</i>	10	20
Risotto with seafood	<i>Campania</i>	18	36
Tagliatelle with squid ragú	<i>BDL</i>	10	20
Pappardelle with venison ragú	<i>Veneto</i>	13	26
<i>Amatriciana</i> - rigatoni with <i>guanciale</i> & tomato	<i>Lazio</i>	9	18

INSALATE • SALADS

<i>Castelfranco & tardivo</i> salad with balsamic & hazelnuts	<i>Veneto</i>	11	22
Puntarelle with anchovy dressing	<i>Lazio</i>	10	20

FORNO E GRIGLIA • OVEN AND GRILL

Grilled treviso with walnuts, balsamic & gorgonzola	<i>Lombardy</i>	10	20
Grilled squid, mussels & prawns	<i>Liguria</i>	22	44
Fossil fish - bream in a sarcophagus of salt	<i>Lazio</i>	-	24
T Pork & foie gras <i>luganega</i> with farro & porcini	<i>Veneto</i>	14	28
Mallard - leg confit, herb marinated breast	<i>Piedmont</i>	17	34
Roast suckling pig with grapes, white wine & bay	<i>Emilia</i>	for 2	56
T <i>Tagliata</i> - bone-in shorthorn sirloin (or Italian ex-dairy) with rosemary, balsamic vinegar, rocket & Parmesan	<i>Tuscany</i>	from per 100g	8.5 see sheet

PENTOLA O PADELLA • POT & PAN

Wet polenta & a fried egg	<i>Lombardy</i>	6	-
Boiled vegetables with extremely good oil	<i>Puglia</i>	7	-
Pumpkin & borlotti stew	<i>Sperlona</i>	8	16
Cuttlefish cooked in its own ink; fried white polenta	<i>Veneto</i>	15	30
Partridge braised with chestnuts & marsala	<i>Piedmont</i>	-	32

IF YOU HAVE ANY ALLERGIES, PLEASE SPEAK TO A MEMBER OF STAFF

GELUPO GELATI

The amazing milk-free espresso gelato	BDL		6
T Fior di latte gelato & new season olive oil	Tuscany		5
Panettone gelato	Lombardy		7
Clementine granita	Sicily		7
Coconut sorbet	BDL		7

FRUTTA E DOLCI • FRUIT & DESSERTS

Fruit (clementine, fragola grapes & plums - a platter thereof)	Orto		9
Cannoli - with sheep ricotta & bronte pistachio	Sicily	each	4.5
Bonnet - chocolate, coffee & rum pudding	Piedmont		9
Literally black pudding - <i>sanguinaccio</i> salame	Tuscany	slice	4
Rum baba, sour cherry, cream & candied almonds	Campania	for 2	15
Mini <i>bombe calde</i> with runny, rummy jam	Rome		7
Sheep's cheese from <i>Corzano e Paterno</i> , fragola grapes & buckwheat crackers	Tuscany		13

SWEETENED COFFEES

<i>Caffè allo zabaione</i> (with beaten egg yolks)	Rome		5
<i>Bicerin</i> (with hot chocolate & cream)	Turin		5
<i>Caffè alla nocciola</i> (egg yolks & hazelnut)	Naples		5
<i>Albertino</i> - corrected with Campari	Hades		6