



BOCCA DI LUPO

DINNER • SUNDAY MAY 11 • 2025

FRITTI • FRIED

<i>Fritti Romani</i>	<i>Rome</i>		
Buffalo mozzarella <i>bocconcini</i>		3.5	each
Olive stuffed with minced pork & veal		3.5	each
Sage leaves & anchovy		3	each
Courgette flower stuffed with mozzarella & anchovy	<i>Campania</i>	7	each
Fritto misto - squid, prawns, courgettes & blood orange	<i>Veneto</i>	16	32
Fried lambs' sweetbreads, artichokes & sage	<i>Piedmont</i>	14	28

CRUDI E SALUMI • RAW & CURED

Raw romana courgette, spiky artichoke, parmesan parsley & anchovy	<i>Lazio</i>	15	30
<i>Burrata</i> , <i>piattoni</i> beans & basil	<i>BDL</i>	16	32
Robiola - soft sheep milk cheese & walnuts	<i>Campania</i>	14	28
Octopus, roast tomato, celery & basil salad	<i>Sicily</i>	14	28
Sea bream carpaccio, blood orange & rosemary	<i>BDL</i>	16	32

PASTE E RISOTTI • PASTAS & 'RISOTTI'

Ricotta ravioli, butter & sage	<i>Emilia</i>	11	22
Risotto of chard & smoked mozzarella	<i>Basilicata</i>	12	24
Pappardelle with morels, broadbeans & parsley	<i>Lazio</i>	17	34
Spaghetti with brown spider crab & <i>datterini</i> tomato	<i>Veneto</i>	15	30
<i>Tagliolini</i> with squid ragu & <i>bottarga</i>	<i>BDL</i>	12	24
Tagliatelle with ragú bolognese	<i>Bologna</i>	13	26

Chefs Jacob Kenedy & Gareth Saywell

A discretionary service charge of 12.5% will be added to your bill

FORNO E GRIGLIA • OVEN & GRILL

Roast potatoes & wild garlic	Lazio	6	12
Grilled fennel sausage	Tuscany	-	9
Fossil fish - bream in a sarcophagus of salt	Lazio	-	24
Mixed seafood	Tuscany		
Squid		200g	11
John Dory		each	32
Garfish		each	18
Langoustine		each	8
Tagliata:	Tuscany		see list
belted galloway sirloin, rosemary & parmesan			115/kg

PENTOLA O PADELLA • POT & PAN

Veal saltimbocca - with prosciutto, sage & marsala	Rome	15	30
Courgette <i>trifolate</i> - sautéed with chilli, garlic & parsley	Lazio	7	14
Tripe <i>alla romana</i> (<i>guanciale</i> , tomato & pecorino)	Rome	12	24
Asparagi <i>alla bassanese</i> - with smashed egg sauce	Veneto	15	30

INSALATE • SALADS

Whole round lettuce & fennel dressing	Rome	-	8
Blood orange salad, tropea onion & oregano	Sicily	8	16
Merinda tomatoes with tropea onion, salt & olive oil	Sicily	12	24

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

see menu

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

GELUPO • GELATO

Ricotta sour cherry gelato	<i>Gelupo</i>		8
Blood orange granita with almonds & mint	<i>Sicily</i>		9
Fior di latte gelato & wild strawberries	<i>Heaven</i>		14

FRUTTA E DOLCI • FRUIT & DESSERTS

Exquisite wild strawberries with lemon & sugar	<i>Heaven</i>		25
Chocolate & marzipan ball with rum & raisins	<i>Erice</i>	each	5
Bonet - chocolate, blood orange, amaretti, caramel & cointreau pudding	<i>Piedmont</i>		9
Saffron-glazed cassata - layered ricotta, chocolate, marzipan & sponge cake	<i>Sicily</i>		12
Rum baba with strawberries, candied almonds & cream	<i>Naples</i>	for 2	20
Literally black pudding - <i>sanguinaccio</i> salame & chocolate	<i>Tuscany</i>		8
Gorgonzola & La Tur cheese with honeycomb & buckwheat crackers	<i>Milano</i>		15

CAFFÈ ZUCCHERATO • SWEETENED COFFEES

<i>Caffè allo zabaione</i> (with beaten egg yolks)	<i>Rome</i>		5
<i>Bicerin</i> (with hot chocolate & cream)	<i>Turin</i>		6
<i>Caffè alla nocciola</i> (egg yolks & hazelnut)	<i>Naples</i>		6
Albertino - corrected with Campari	<i>Hades</i>		7

AL DETTAGLIO • RETAIL

Bocca Cookbook £40

The Geometry of Pasta £20

Gelupo book £15



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Paintings by Haidee Becker

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