



BOCCA DI LUPO

FRITTI • FRIED

<i>Fritto Misto Anconese</i>	An cona		
Lamb chop with <i>crema fritta</i> & greens		9	each
Sage leaves & anchovy		2.5	each
Olive stuffed with minced pork & veal		3.5	each
<i>Mammole</i> artichoke <i>alla giudia</i>	Ghetto	12	each
Soft-shell crab, <i>grumolo</i> & blood orange	Veneto	17	34

CRUDI E SALUMI • RAW & CURED

T Artichoke carpaccio - with parmesan, lemon & parsley	Veneto	10	20
<i>Alici col verde</i> - anchovies, parsley, garlic	Piedmont	12	24
<i>Tigelle, squacquerone</i> , veal tongue & <i>salsa verde</i>	Bologna	14	28
T Veal <i>battuto</i> , lemon & nutmeg	A lba	12	24
Tuna tartare, capers, orange & pistachio	Sicily	15	30

PASTE E RISOTTI • PASTAS & 'RISOTTI'

<i>O sicchio d'a munnezza</i> - 'trash can' pasta with the nuts, capers & olives from the bottom of the drawer	Napoli	8	16
Busiate with pesto trapanese	T rapani	11	22
Chard & scamorza risotto	Campania	11	22
<i>Candele</i> with octopus, tomato & red wine	Campania	14	28
T Tortellini in cream or broth	Emilia	12	24
Pappardelle with rabbit ragu	Liguria	12	24

INSALATE • SALADS

Blood orange salad, red onion & oregano	Sicilia	8	16
(add <i>bottarga</i>)		+5	+10
<i>Puntarelle</i> with anchovy dressing	Lazio	10	20

Chefs Jacobs' Kenedy & Simpson, Daniele Ceforo
A discretionary service charge of 15% will be added to your bill

FORNO E GRIGLIA • OVEN & GRILL

Grilled <i>treviso</i> with walnuts, balsamic & gorgonzola	Lombardy	10	20
Fossil fish - bream in a sarcophagus of salt	Lazio	-	24
Grilled baby John Dory with gremolata		-	20
T Langoustines baked with breadcrumbs	Sardinia	18	36.0
<i>Bombette, zampina</i> & grilled potatoes	● <i>stuni</i>	-	18
Roast suckling pig with muscat grapes, white wine & bay	Emilia	-	56
T <i>Tagliata</i> - bone-in shorthorn sirloin or Italian ex-dairy with rosemary, balsamic vinegar, rocket & Parmesan	Tuscany	from	8.5 <i>per 100g - see sheet</i>

PENTOLA O PADELLA • POT & PAN

T Wet polenta & a fried egg	Lombardy	6	-
Braised chickpeas with tomato, chilli & mint	Puglia	8	16
<i>Cime di rapa</i> with garlic & chilli	● <i>stuni</i>	8	-
Cuttlefish cooked in its own ink; fried white polenta	Veneto	15	30
T Partridge braised with chestnuts & marsala	Nonna	-	29

BYOT • BRING YOUR OWN TRUFFLE

Black umbrian truffles (tuber melanosporum) available in Gelupo 1.8 per g
Ideal to add to dishes marked 'T.' Or bring your own.

LUNCH SPECIAL • 12-3PM

Ribollita - cabbage, bean & bread soup Tuscany 12.5 - main

PRE & POST THEATRE SPECIAL • 5-6.30 PM & 9.30-11 PM

Starter, main & salad Tuscany 15
add dessert & espresso +7
Cannellini, red onion & oregano salad
Braised mushrooms, polenta & sage
Lettuce & lemon dressing
Torta della nonna - grandmother's cream & pine nut pie

Your bread was baked today by Daniele

The head chef today is Alex Purdie

GELUPO • GELATO

White almond & bitter chocolate sorbets	Sicily	8
The amazing milk-free espresso gelato	BDL	6
Blood orange granita with almonds and mint	Sicily	7

FRUTTA E DOLCI • FRUIT & DESSERTS

Literally black pudding - <i>sanguinaccio</i> salame	Tuscany	little plate - 4
Saffron-glazed cassata	Sicily	9
Meringue with <i>marron glace</i>	Piemonte	9
Rum baba with sour cherry, almonds & cream	Naples	for 2 - 15
Mini <i>bombe calde</i> with runny, rummy jam	Rome	7
<i>Torta barozzi</i> (choco-coffee, almond & rum torte) with cream	Emilia	9
Cheeses from Tuscany & Piedmont, honey & buckwheat crackers	Tuscany & Piedmont	13
<i>Heavenly with a glass of Vin San Giusto 2014</i>	Tuscany	19.2

CAFFÈ ZUCCHERATO • 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

AL DETTAGLIO • RETAIL

Bocca Cookbook £40

Tote £15



Paintings by Haidee Becker

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