



BOCCA DI LUPO

LUNCH • TUESDAY MARCH 21 • 2023

FRITTI ♦ FRIED

<i>Fritti Romani</i>	Rome		
<i>Mammole</i> artichoke alla giudia	Ghetto	12	each
Buffalo mozzarella <i>bocconcini</i>		3	each
Sage leaves filled & anchovy		2.5	each
Olive stuffed with minced pork & veal		3.5	each
<i>Baccalà</i> - home-salted skrei cod		7	each
White prawns & blood orange	Sicily	9	18

CRUDI E SALUMI ♦ RAW & CURED

Shaved courgettes & artichokes with parmesan & anchovy	Lazio	12	24
Halibut carpaccio, rosemary & orange	Venice	16	32
A raw and spectacular Sea urchin	Apulia	7	each
<i>Coniglio tonnato con le fave</i> - chilled poached rabbit, radishes & broad beans with <i>salsa tonnata</i>	Piedmont	13	26

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
Wild garlic & nettle <i>pansotti</i> with walnut sauce	Liguria	9	18
<i>Candele</i> with octopus, tomato & red wine	Campania	14	28
<i>Paccheri</i> with scorpion fish, tomato & chilli	Sperlonga	14	28
Rabbit <i>orzotto</i> with broad beans & wild garlic	Friuli	14	28
Pappardelle with fallow deer ragú	Veneto	13	26

INSALATE ♦ SALADS

Blood orange salad, red onion & oregano (add <i>bottarga</i>)	Sicilia	8	16
		+5	+10
Roman lettuce & lemon dressing	Sperlonga	-	6
Merinda tomatoes	Sicily	10	20

Chefs Jacobs' Kenedy & Simpson

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

FORNO E GRIGLIA ♦ OVEN & GRILL

Grilled potatoes & wild garlic <i>salsa verde</i>	Lazio	6	12
Fossil fish - bream in a sarcophagus of salt	Lazio	-	24
House-made lamb sausage	Apulia	8	each
Lamb sweetbread & artichoke <i>spiedino</i>	Lazio	9	each
Roast venison, peas and tropea onion	Alto Adige	28	56
T <i>Tagliata</i> - Red poll beef sirloin (£8.5 per 100g), or Italian ex-dairy 'Parmesan cow' sirloin (£12.5 per 100g)	Tuscany		see sheet

PENTOLA O PADELLA ♦ POT & PAN

<i>Agretti</i> (monksbeard) with butter & lemon	Veneto	9	-
Bollito di manzo - boiled beef brisket with wild garlic <i>salsa verde</i>	Lombardy	9	18
Braised chickpeas with tomato, chilli & mint	Puglia	7	14
<i>Fagioli con le cotiche</i> - borlotti beans & pig skin	Lazio	6	12
<i>Busecca</i> (Milanese tripe 'n' beans with juniper & clove)	Milan	12	24
<i>Coda alla vaccinara</i> - oxtail with celery & tomato	Rome	-	24

LUNCH & PRE-THEATRE (AVAILABLE UNTIL 18.30, Monday to Friday)

2 courses & salad	Lazio		15
Mozzarella & anchovy <i>crostino</i>			
Rigatoni <i>al sugo di coda</i> - with ox-tail sauce			
Roman lettuce & lemon dressing			
add a <i>maritozzo</i> (cream puff) & espresso			+5

POST THEATRE (AVAILABLE FROM 21.30, Monday to Friday)

1 course - any of the below			19
Aubergine parmigiana & Roman lettuce	Campania		
<i>Fritto misto</i> - soft-shell crab, red prawns & courgettes	Veneto		
Rump steak, <i>salsa verde</i> & fried polenta	Lombardy		

BYOT ♦ BRING YOUR OWN TRUFFLE

Black umbrian truffles (tuber melanosporum) available in Gelupo		2	per g
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Ideal to add to dishes marked 'T.' Or bring your own.

Your bread was baked today by Antonietta / The head chef today is Arianna Fanzone

GELUPO ♦ GELATO

Forced rhubarb sorbet	Yorkshire	7
The amazing milk-free espresso gelato	BDL	6
Hazelnut gelato, chocolate sauce, cream & nuts	Piedmont	7
Blood orange granita with almonds and mint	Sicily	7
Pistachio gelato <i>cannolo</i> with orange & chocolate	Sicily	7

FRUTTA E DOLCI ♦ FRUIT & DESSERTS

Literally black pudding - <i>sanguinaccio</i> salame	Tuscany	little plate -	4
Chocolate & marzipan ball with rum & raisins	Erice		4.5
<i>Fiordilatte</i> (crème caramel) with blood oranges	Emilia		8
<i>Torta barozzi</i> (choco-rum, coffee & almond torte), cream	Emilia		9
Rum baba with pistachio cream & blood oranges	Naples	for 2	15
Gorgonzola, honey & buckwheat crackers	Lombardy		13

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 £5

Paintings by Haidee Becker

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