



BOCCA DI LUPO

LUNCH • TUESDAY MAY 30 • 2023

FRITTI ♦ FRIED

<i>Fritti Romani</i>	<i>Rome</i>		
Buffalo mozzarella <i>bocconcini</i>		3	each
Olive stuffed with minced pork & veal		3.5	each
Sage leaves filled & anchovy		2.5	each
<i>Baccalà</i> - home-salted skrei cod		7	each
Courgette flower stuffed with mozzarella & anchovy		6	each
White shrimp, white polenta & lemon	<i>Sicily</i>	9	18

CRUDI E SALUMI ♦ RAW & CURED

Smoked ricotta, marinated grilled aubergines, tomato & chilli	<i>Campania</i>	10	20
Shaved courgettes & artichokes with parmesan & anchovy	<i>Lazio</i>	12	24
Sea bream carpaccio, rosemary & orange	<i>Venice</i>	14	28
Mangalitzza coppa (cured pork neck)	<i>Emilia</i>	11	22
<i>Coniglio tonnato con le fave</i> - chilled poached rabbit, radishes & broad beans with <i>salsa tonnata</i>	<i>Piedmont</i>	13	26

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

Wild garlic & nettle <i>pansotti</i> with walnut sauce	<i>Liguria</i>	9	18
Pappardelle with girolles & wild garlic	<i>Lazio</i>	13	26
Spaghetti with mussels, chilli, garlic & parsley	<i>Liguria</i>	7	14
Cream of red prawn risotto	<i>Liguria</i>	16	32
Gnudi with lamb ragú	<i>Abruzzo</i>	14	28

INSALATE ♦ SALADS

A whole round lettuce & lemon dressing	<i>Sperlonga</i>	-	6
Merinda tomatoes	<i>Sicily</i>	10	20
Salad of confit tuna, borlotti beans, red onion & oregano	<i>Sardinia</i>	13	26

Chefs Jacobs' Kenedy & Simpson, Mandiuc

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

FORNO E GRIGLIA • OVEN & GRILL

Grilled peas in the pod, with salt, lemon & oil	<i>Radici</i>	6	12
Grilled potatoes, wild garlic <i>salsa verde</i>	<i>Lazio</i>	6	12
Aubergine parmigiana - baked with tomato & mozzarella	<i>Campania</i>	10	20
Fossil fish - bream in a sarcophagus of salt	<i>Lazio</i>	-	24
Mixed grilled seafood with <i>gremolata</i>	<i>Liguria</i>		
Langoustines		18	for 3
Squid		14	100g
Mussels with chilli oil		7	-
Honey-marinated pork chop, lemon & rosemary	<i>Lazio</i>	-	20
<i>Salsiccia Leccese</i> - pork, veal, lemon & bay sausage	<i>Puglia</i>	7	each
Roast suckling pig with fennel, white wine & bay	<i>Emilia</i>	52	for 2
T <i>Tagliata</i> - dry aged rare breed beef sirloin	<i>Tuscany</i>		see sheet
with rosemary, balsamic, rocket & parmesan			from 85/kg

PENTOLA O PADELLA • POT & PAN

Braised chickpeas with tomato, chilli & mint	<i>Puglia</i>	7	-
Courgettes <i>trifolate</i> - sautéed with garlic, chilli & parsley	<i>Lazio</i>	7	-
<i>Asparagi alla bassanese</i> - with smashed egg sauce	<i>Veneto</i>	14	28
<i>Vignarola</i> - braised spring vegetables, wild garlic & parma ham	<i>Lazio</i>	12	24
Langoustines, peas & tropea onions	<i>Veneto</i>	20	40
Lamb sweetbreads with marsala 'verGINE' riserva 2000	<i>Lazio</i>	13	26
<i>Agnello cacio e uova</i> - lamb braised with white wine & rosemary, sauce thickened with egg yolks & pecorino	<i>Abruzzo</i>	15	30
<i>Coratella</i> - lamb pluck with peas, artichokes & marsala	<i>Lazio</i>	13	26

GELUPO ♦ GELATO

Hazelnut gelato, chocolate sauce, cream & nuts	<i>Piedmont</i>	7
Cherries sorbet	<i>Emilia-Romagna</i>	7
Forced rhubarb sorbet	<i>Yorkshire</i>	7

FRUTTA E DOLCI ♦ FRUIT & DESSERTS

Nespole & strawberry salad	<i>Veneto</i>	8
Chocolate & marzipan ball with rum & raisins	<i>Erice</i>	4.5
Grappa-honey pannacotta & poached <i>nespole</i>	<i>Piedmont</i>	9
<i>Cannoli</i> - stuffed with sheep ricotta, chocolate & pistachio	<i>Sicily</i>	each 6
<i>Camogliesi</i> - rummy little choco-choux puffs	<i>Liguria</i>	each 5
Rum baba with strawberries & candied almonds	<i>Naples</i>	for 2 14
Gorgonzola, mostarda & buckwheat crackers	<i>Lombardy</i>	13

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>	5
<i>Caffè alla nocciola</i> (egg yolks & hazelnut)	<i>Naples</i>	5
<i>Albertino</i> - corrected with Campari	<i>Hades</i>	6

AL DETTAGLIO ♦ RETAIL

Bocca Cookbook £40

Paintings by Haidee Becker

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