



BOCCA DI LUPO

DINNER • FRIDAY SEPTEMBER 29 • 2023

FRITTI E BRUSCHETTE ♦ CRUSTS 'N' CRUMBS

<i>Fritti Romani</i>	Rome		
Buffalo mozzarella <i>bocconcini</i>		3	each
Sage leaves & anchovy		2.5	each
<i>Suppli</i> - tomato, mozzarella & rice croquette		4	each
Olive stuffed with minced pork & veal		3.5	each
Squid, courgettes & lemon slices	Veneto	15	30

CRUDI E SALUMI ♦ RAW & CURED

<i>Caponata</i> - aubergines, celery & tomato <i>in agrodolce</i>	Sicily	9	18
Burrata, cicoria, dried broad bean puree & chilli	Apulia	-	17
Spider crab (white meat), olive oil & lemon	Emilia	20	40
Sea bream carpaccio, rosemary & orange	Venice	15	30
Parma ham & fig	Parma	14	28
<i>Tigelle</i> (fresh little muffins):	Emilia		
<i>Squacquerone</i> (soft & rich cheese) & pickled aubergine		6	each
Tomato & anchovy		6	each
<i>Pesto modenese</i> (lardo, parmesan & herb)		6	each

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

Spaghetti with raw tomato, black olives & basil	Nonna	11	22
Tagliatelle <i>ai finferli</i> - with girolles, parsley & garlic	Trentino	13	26
Spaghetti with brown spider crab meat & tomato	Veneto	16	32
Cream of red prawn risotto	Liguria	18	36
Pappardelle with venison ragú	Trentino	14	28
Gnocchi with spicy sausage ragú	Lazio	12	24

Chefs Jacobs' Kenedy & Simpson

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

FORNO E GRIGLIA ♦ OVEN & GRILL

Aubergine parmigiana - baked with tomato & mozzarella	Campania	11	22
Grilled potatoes & onions	Puglia	6	12
Fossil fish - bream in a sarcophagus of salt	Lazio	-	24
Grilled native lobster with <i>gremolata</i>	Liguria	24	48
Whole John Dory, baked with potato & a little datterini tomato	Lazio	per kg	100 see sheet
Grilled buristo (blood salame) & marinated peppers	Tuscany	7	14
<i>Tagliata</i> - dry-aged rare breed beef sirloin with rosemary, balsamic, rocket & parmesan	Tuscany	per kg	90 see sheet
Roast grouse, bruschetta of its liver & heart, lardo, walnuts & honey	Tuscany	24	48

PENTOLA O PADELLA ♦ POT & PAN

Borlotti beans with tomato & basil	Campania		
Escarole with raisins & pine nuts	Campania	8	16
Roman tripe (<i>guanciale</i> , tomato, pecorino)	Rome	13	26
Chicken <i>alla cacciatora</i> - with rosemary, olives & vinegar	Abruzzo	14	28

INSALATE ♦ SALADS

Whole round lettuce & lemon dressing	Sperlonga	-	6
Truffled radish, celeriac, pomegranate & pecorino salad	Umbria	10	20

LUNCH & PRE THEATRE MENUS

Lunch & Pre-theatre (available until 18.30, Monday to Friday) - see menu

The head chef today is Abhi Contractor / Your bread today was baked by Mike

GELUPO ♦ GELATO

Hazelnut gelato profiterole, chocolate sauce	<i>Emilia</i>		7
Bitter chocolate & coconut sorbets	<i>Bounty</i>		9
<i>Uva Fragola</i> sorbet	<i>Veneto</i>		7
Pear <i>sgroppino</i> - sorbet beaten with vodka & prosecco	<i>Veneto</i>		14

FRUTTA E DOLCI ♦ FRUIT & DESSERTS

A bowl of <i>Uva Fragola</i> (strawberry grapes)	<i>Tuscany</i>		7
Chocolate & marzipan ball with rum & raisins	<i>Erice</i>	each	4.5
<i>Cannoli</i> - stuffed with sheep ricotta, chocolate & pistachio	<i>Sicily</i>	each	6
smashing with a glass of Passito Bianco	<i>Sicily</i>		11.1
<i>Torta Caprese indecisa</i> (chocolate and lemon)	<i>Capri</i>		9
with limoncello cream			
Bonet - chocolate, coffee, amaretti, caramel & rum	<i>Piedmont</i>		10
pudding			
Rum baba with strawberries & candied almonds	<i>Naples</i>	for 2	15
<i>La Tur</i> (mixed milk cheese) with honey &	<i>Lombardy</i>		13
buckwheat crackers			

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

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