



# BOCCA DI LUPO

LUNCH • THURSDAY DECEMBER 07 • 2023

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## FRITTI E BRUSCHETTE • CRUSTS N CRUMBS

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<i>Fritti Romani</i>	Rome		
Buffalo mozzarella <i>bocconcini</i>		3	each
Sage leaves & anchovy		2.5	each
Saffron, bone marrow & <i>gremolata arancino</i>		4	each
Olive stuffed with minced pork & veal		3.5	each
<i>Baccalà</i> - home-salted cod		7	each
Fried squid, prawns, white polenta & lemon	Veneto	18	36
Whipped sheep's milk ricotta & pistachio bruschetta	Sicily	7	each
T Bruschetta with <i>pesto Modenese</i> (whipped lardo)	Piedmont	6	each

## CRUDI E SALUMI • RAW & CURED

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<i>Caponata</i> - aubergines, celery & tomato <i>in agrodolce</i>	Sicily	9	18
Raw <i>puntarelle</i> , <i>tardivo</i> , fennel, cooked potatoes & bread			
<i>Pinzimonio</i> - with new season's oil	Tuscany	-	16
T <i>Bagna caoda</i> - with warm anchovy & garlic fondue	Piedmont	-	22
<i>Battuto</i> : raw flesh, hand-chopped and beaten with oil			
T Veal with a hint of nutmeg	Piedmont	12	24
T Amberjack	Tuscany	18	36
Turbot <i>soppressata</i> (head terrine), and <i>bottarga</i> mayonnaise	BDL	12	24
Orange-muscat head cheese with <i>tardivo</i>	Tuscany	8	16

## PASTE E RISOTTI • PASTAS & 'RISOTTI'

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<i>Risotto nero</i> - with cuttlefish in its own ink & <i>gremolata</i>	Veneto	16	32
Paccheri with gurnard, tomato & basil	Campania	13	26
<i>Tagliolini gratinati</i> with red prawns and treviso	Veneto	16	32
T <i>Agnolotti dal plin</i>	Piedmont	15	30
Pappardelle with duck ragú	Veneto	14	28
T <i>Tagliolini</i> with butter & egg or <i>risotto bianco</i> available if you are eating truffles			

Chefs Jacobs' Kenedy & Simpson

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

## FORNO E GRIGLIA ♦ OVEN & GRILL

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Roast pumpkin with sage, parmesan & balsamic	<i>Emilia</i>	9	18
Grilled <i>treviso</i> with walnuts, balsamic & gorgonzola	<i>Lombardy</i>	12	24
Fossil fish - bream in a sarcophagus of salt	<i>Lazio</i>	-	26
Roast langoustines with butter, lemon & thyme	<i>Veneto</i>	24	48
Grilled native lobster with <i>gremolata</i>	<i>Liguria</i>	31	62
Grilled turbot, white polenta & <i>gremolata</i>	<i>Veneto</i>	-	34
<b>T</b> Pork & foie gras <i>luganega</i> with farro & porcini	<i>Veneto</i>	16	32
<i>Tagliata</i> - sliced meat with rosemary, balsamic & parmesan	<i>Tuscany</i>	see sheet	
Dry-aged rare breed sirloin			90/kg
Wild boar chop			80/kg
Roast teal, guanciale, polenta & grapes	<i>Alto Adige</i>	-	30
<b>T</b> Roast partridge, polenta & <i>bagna cauda</i>	<i>Piedmont</i>	-	28

## PENTOLA O PADELLA ♦ POT & PAN

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Braised chickpeas with tomato, chilli & mint	<i>Puglia</i>	9	18
Cime di rapa with garlic & chilli	<i>Puglia</i>	9	-
<b>T</b> Wet polenta & a fried egg	<i>Lombardy</i>	7	-
2 boiled meats (beef & cotechino), potatoes & 2 sauces	<i>Emilia</i>	14	28
Dogfish <i>alla palermitana</i> - with capers n crumbs	<i>Palermo</i>	10	20

## INSALATE ♦ SALADS

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Whole round lettuce & lemon dressing	<i>Sperlonga</i>	-	6
<b>T</b> Truffled radish, celeriac, pomegranate & pecorino salad	<i>BDL</i>	12	24
<i>Puntarelle</i> with anchovy dressing	<i>Lazio</i>	11	22
<i>Castelfranco</i> & <i>tardivo</i> salad with balsamic & hazelnuts	<i>Veneto</i>	11	22

LUNCH & PRE-THEATRE available Monday to Friday until 6.30PM

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BYOT: DISHES MARKED 'T' ARE GOOD WITH TRUFFLE

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Bring your own & we shave them for free, or add ours (£45/5g, £90/10g)

*The head chef today is Lauren Allan / Your bread today was baked by Mike*

## GELUPO ♦ GELATO

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'Monte Bianco' - marron glace gelato, cream & chocolate	Val d'Aosta	10
Zabaione semifreddo	Piedmont	10
The amazing milk-free espresso gelato	BDL	7
Bitter chocolate & coconut sorbets	Bounty	9

## FRUTTA E DOLCI ♦ FRUIT & DESSERTS

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Muscat grapes	Tuscany	7
Chocolate & marzipan ball with rum & raisins	Erice	each 5
Saffron-glazed cassata	Sicily	10
Grappa-honey pannacotta	Piedmont	8
Sbrisolona (crumbly cake) sprinkled with grappa	Lombardy	9
Bonet - chocolate, coffee, amaretti & rum pudding	Piedmont	10
Smashing with a glass of Barolo Chinato		9.2
Mini bombe calde with runny, rummy jam	Roma	7
Dante (aged sheep's cheese) from Corzano e Paterno with honey & buckwheat crackers	Tuscany	14

## CAFFÈ ZUCCHERATO ♦ SWEETENED COFFEES

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

## AL DETTAGLIO ♦ RETAIL

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Bocca Cookbook £40



# BOCCA DI LUPO

Paintings by Haidee Becker

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