



# BOCCA DI LUPO

DINNER ♦ SUNDAY FEBRUARY 25 ♦ 2024

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## FRITTI ♦ FRIED

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|                                             |        |     |      |
|---------------------------------------------|--------|-----|------|
| <i>Fritti Romani</i>                        | Rome   |     |      |
| Buffalo mozzarella <i>bocconcini</i>        |        | 3   | each |
| Sage leaves & anchovy                       |        | 2.5 | each |
| Olive stuffed with minced pork & veal       |        | 3.5 | each |
| <i>Mammole</i> artichoke <i>alla giudia</i> |        | 13  | each |
| Fried squid, prawns & blood orange          | Veneto | 18  | 36   |

## CRUDI E SALUMI ♦ RAW & CURED

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|                                                                    |         |      |    |
|--------------------------------------------------------------------|---------|------|----|
| T Truffled radish, celeriac, pomegranate & pecorino salad          | BDL     | 11   | 22 |
| Amberjack carpaccio, blood orange & rosemary                       | Veneto  | 16   | 32 |
| Tigelle, house-made coppa, <i>squacquerone</i> & pickled artichoke | Bologna | each | 8  |

## PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

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|                                                                    |          |    |    |
|--------------------------------------------------------------------|----------|----|----|
| T <i>Tajarin</i> with raw egg yolk & parmesan                      | Piedmont | 8  | 16 |
| Calamarata alla Norma -<br>with tomato, aubergine & ricotta salata | Sicilia  | 12 | 24 |
| Rigatoni with ricotta, basil, lemon & nutmeg                       | Lazio    | 11 | 22 |
| Cream of red prawn risotto                                         | Veneto   | 16 | 32 |
| Tagliatelle with ragú bolognese                                    | Bologna  | 12 | 24 |
| T Tortellini in cream & nutmeg                                     | Bologna  | 14 | 28 |

## TARTUFI ♦ TRUFFLES

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|                                                                          |  |     |    |
|--------------------------------------------------------------------------|--|-----|----|
| Dishes marked 'T' are ideal with copious black truffles - bring your own |  | 5g  | 29 |
| or buy them from us                                                      |  | 10g | 58 |

*Chefs Jacob Kenedy & Gareth Saywell*

*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    |
| T <i>Sopa coada</i> - pigeon, bread, cabbage 'lasagna' in broth                                  | <i>Veneto</i>  | 12        | 24    |
| Fennel sausage, roasted red onion                                                                | <i>Lazio</i>   | 8         | 16    |
| Grilled langoustines with gremolata                                                              | <i>Liguria</i> | 22        | 44    |
| Fossil fish - bream in a sarcophagus of salt                                                     | <i>Lazio</i>   | -         | 26    |
| Honey-marinated pork chop, lemon & rosemary                                                      | <i>Lazio</i>   | -         | 22    |
| <i>Tagliata</i> - dry-aged rare breed beef sirloin<br>with rosemary, balsamic, rocket & parmesan | <i>Tuscany</i> | see sheet | 90/kg |

## PENTOLA O PADELLA ♦ POT & PAN

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|                                                                                             |                 |    |    |
|---------------------------------------------------------------------------------------------|-----------------|----|----|
| Chard with garlic & chilli                                                                  | <i>Lazio</i>    | 6  | -  |
| Escarole with black olives & walnuts                                                        | <i>Lazio</i>    | 7  | 14 |
| Braised lentils with parsley & oil                                                          | <i>Abruzzo</i>  | 7  | -  |
| Turbot & langoustine bollito misto, potatoes,<br>bottarga mayo & lemon                      | <i>Sardinia</i> | 22 | 44 |
| <i>U Morzeddhu</i> - a stew of cow innards braised with<br>tomato, oregano & copious chilli | <i>Calabria</i> | 10 | 20 |

## INSALATE ♦ SALADS

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|                                                   |                |    |   |
|---------------------------------------------------|----------------|----|---|
| Blood orange salad, red onion & oregano           | <i>Sicilia</i> | 8  | - |
| Escarole salad & lemon dressing                   | <i>Rome</i>    | 7  | - |
| <i>Marinda</i> tomatoes, agretti & white balsamic | <i>Sicily</i>  | 13 | - |

## LUNCH & PRE-THEATRE

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Available Monday to Friday until 6.30PM see menu

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

## GELUPO ♦ GELATO

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|                                          |         |       |   |
|------------------------------------------|---------|-------|---|
| The amazing milk-free espresso gelato    | BDL     | scoop | 7 |
| Fresh mint stracciatella gelato          | Gelupo  |       | 7 |
| Pistachio gelato                         | Gelupo  |       | 8 |
| Blood orange granita with almonds & mint | Sicilia |       | 9 |

## FRUTTA E DOLCI ♦ FRUIT & DESSERTS

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|                                                                |          |      |    |
|----------------------------------------------------------------|----------|------|----|
| A blood orange                                                 | Heaven   | each | 3  |
| Chocolate & marzipan ball with rum & raisins                   | Erice    | each | 5  |
| Cannoli - stuffed with sheep ricotta, chocolate & pistachio    | Sicily   | each | 6  |
| <i>Le palle del nonno</i> - 'grandpa's balls'                  | Nonno    |      | 8  |
| <i>Torta barozzi</i> (choco-rum, coffee & almond torte), cream | Emilia   |      | 9  |
| Buckwheat cake, blueberry & grappa jam, whipped cream          | Lombardy |      | 11 |
| Gorgonzola with buckwheat crackers & honeycomb                 | Lombardy |      | 12 |

## CAFFÈ ZUCCHERATO ♦ SWEETENED COFFEES

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|                                                    |        |  |   |
|----------------------------------------------------|--------|--|---|
| <i>Caffè allo zabaione</i> (with beaten egg yolks) | Rome   |  | 6 |
| <i>Bicerin</i> (with hot chocolate & cream)        | Turin  |  | 6 |
| <i>Caffè alla nocciola</i> (egg yolks & hazelnut)  | Naples |  | 6 |
| <i>Albertino</i> - 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*