



# BOCCA DI LUPO

DINNER ♦ WEDNESDAY APRIL 17 ♦ 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
<i>Baccalà</i> - home-salted cod		7	each
Courgette flower stuffed with mozzarella & anchovy	Campania	7	each
Fried squid, prawns, courgette & blood orange	Veneto	18	36

## CRUDI E SALUMI ♦ RAW & CURED

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Raw courgette, parmesan, anchovy & lemon	Lazio	9	18
<i>Coniglio tonnato con le fave</i> - chilled poached rabbit, radishes & broad beans with <i>salsa tonnata</i>	Piedmont	16	32
Amberjack carpaccio, blood orange & rosemary	Veneto	16	32
Sardines in saor - pickled with raisins & pine nuts	Veneto	8	16
A plate of sliced <i>speck</i> (smoked pigs buttock)	BDL	13	26

## PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

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Rigatoni with ricotta, broad beans & basil	Lazio	8	16
Spinach & wild garlic <i>pansotti</i> with walnut sauce	Liguria	9	18
Cream of red prawn risotto	Liguria	16	32
Spaghetti with brown crab & datterini tomato	Veneto	13	26
Rabbit <i>orzotto</i> with broad beans & wild garlic	Friuli	16	32
Wild garlic <i>pappardelle</i> with duck offal ragú	Trentino	13	26

## LUNCH & PRE-THEATRE

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Available Monday to Friday until 6.30PM

see menu

*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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Grilled amberjack collar with salmoriglio	<i>BDL</i>	-	10
Grilled red mullet with gremolata	<i>Veneto</i>	-	16
Fossil fish - bream in a sarcophagus of salt	<i>Lazio</i>	-	26
Grilled lamb pic 'n' mix, with salsa verde			
Arrosticini - lamb skewer on chilli bruschetta	<i>Abruzzo</i>	7	-
Sweetbread & artichoke spiedini	<i>Lazio</i>	10	-
Lamb-ganega - coiled lamb sausage	<i>Lazio</i>	7	-
<i>Galletto in panzanella</i> - grilled spring chicken, garlic, peas, broad beans & baby gem	<i>Tuscany</i>	-	27
<i>Tagliata</i> - dry-aged rare breed beef sirloin with rosemary, balsamic, rocket & parmesan	<i>Tuscany</i>	see sheet	90/kg

## PENTOLA O PADELLA ♦ POT & PAN

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<i>Agetti</i> (monksbeard) warm, with oil & lemon	<i>Lazio</i>	9	-
<i>Cannellini all' uccelletto</i> - cannellini braised with datterini tomatoes & sage	<i>Tuscany</i>	6	-
<i>Agnello cacio e uova</i> - lamb braised with white wine, sauce thickened with egg yolks & pecorino	<i>Abruzzo</i>	15	30

## INSALATE ♦ SALADS

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<i>Marinda</i> tomatoes, tropea onion & white balsamic	<i>Sicily</i>	11	-
Blood orange salad, red onion & oregano	<i>Sicily</i>	8	-
Round lettuce & fennel dressing	<i>Rome</i>	7	-

*The chef today is Alex Radu / Your bread today was baked by Michael Bonaccorsi*

## GELUPO ♦ GELATO

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Blood orange granita with almonds & mint	<i>Sicily</i>	-	9
Pistachio gelato	<i>Gelupo</i>	-	8
Ricotta gelato, wild strawberries & pink peppercorns	<i>BDL</i>	-	15

## FRUTTA E DOLCI ♦ FRUIT & DESSERTS

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Wild strawberries with lemon & sugar	<i>Heaven</i>	-	25
Sicilian cornucopia pic 'n' mix			
Chocolate & marzipan ball with rum & raisins	<i>Erice</i>	each	5
Blood orange	<i>Heaven</i>	each	3
Cannoli - with sheep ricotta, chocolate & pistachio	<i>Sicily</i>	each	6
<i>Le palle del nonno</i> - 'grandpa's balls'	<i>Nonno</i>	-	8
Gorgonzola and La Tur cheeses with buckwheat crackers & honey	<i>Lombardy</i>	-	15

## CAFFÈ ZUCCHERATO ♦ SWEETENED COFFEES

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

## AL DETTAGLIO ♦ RETAIL

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Bocca Cookbook £40  
Gelupo Cookbook £25



# BOCCA DI LUPO

*Paintings by Haidee Becker*

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