



BOCCA DI LUPO

LUNCH • FRIDAY APRIL 19 • 2024

FRITTI ♦ FRIED

<i>Fritti Romani</i>	Rome		
Buffalo mozzarella <i>bocconcini</i>		3.5	each
Sage leaves & anchovy		3	each
<i>Baccalà</i> - home-salted cod		7	each
Olive stuffed with minced pork & veal		4	each
Courgette flower stuffed with mozzarella & anchovy	Campania	7	each
Fried squid, prawns, courgette & blood orange	Veneto	18	36

CRUDI E SALUMI ♦ RAW & CURED

Raw courgette, parmesan, anchovy & lemon	Lazio	9	18
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'

Rigatoni with ricotta, broad beans & basil	Lazio	8	16
Spinach & wild garlic <i>pansotti</i> with walnut sauce	Liguria	10	20
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 pappardelle with venison ragú	Veneto	13	26

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM	see menu
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Chefs Jacob Kenedy & Gareth Saywell

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

FORNO E GRIGLIA ♦ OVEN & GRILL

Grilled large langoustines with gremolata	<i>Liguria</i>	31	62
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	-
Lamb's tongue	<i>Lazio</i>	6	-
Scottaditto - grilled 'finger-burning' lamb chop	<i>Lazio</i>	14	
Sweetbread & artichoke spiedini	<i>Lazio</i>	10	-
Lamb-ganega - coiled lamb sausage	<i>Lazio</i>	9	-
<i>Galletto in panzanella</i> - grilled spring chicken, garlic, peas, broad beans & baby gem	<i>Tuscany</i>	-	29
Roast suckling pig with morels	<i>Emilia</i>	-	40
<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

<i>Agretti</i> (monksbeard) warm, with oil & lemon	<i>Lazio</i>	9	-
Sautéed morels and wild garlic leaves	<i>BDL</i>	15	-
<i>Cannellini all' uccelletto</i> - cannellini braised with datterini tomatoes & sage	<i>Tuscany</i>	6	-
Red mullet <i>all'acqua pazza</i> (in crazy water) & surf clams	<i>Campania</i>	-	22
<i>Agnello cacio e uova</i> - lamb braised with white wine, sauce thickened with egg yolks & pecorino	<i>Abruzzo</i>	15	30

INSALATE ♦ SALADS

<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 Gareth Saywell / Your bread today was baked by Michael Bonaccorsi

GELUPO ♦ GELATO

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

FRUTTA E DOLCI ♦ FRUIT & DESSERTS

Wild strawberries with lemon & sugar	Heaven	-	25
Sicilian cornucopia pic 'n' mix			
Chocolate & marzipan ball with rum & raisins	Erice	each	5
Blood orange	Heaven	each	3
Cannoli - with sheep ricotta, chocolate & pistachio	Sicily	each	7
Cassata Siciliana - layered ricotta, chocolate, marzipan & sponge cake	Sicilia	-	11
Le palle del nonno - 'grandpa's balls'	Nonno	-	9
Gorgonzola and La Tur cheeses with buckwheat crackers & honey	Lombardy	-	15

CAFFÈ ZUCCHERATO ♦ SWEETENED COFFEES

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

Bocca Cookbook £40

Gelupo Cookbook £25



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Paintings by Haidee Becker

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