BOCCA DI LUPO

DINNER • FRIDAY OCTOBER 11 • 2024

FRITTI • FRIED

Fritti Romani	*Rome*		
Buffalo mozzarella *bocconcini*		3.5	each
Sage leaves filled & anchovy		3	each
Olive stuffed with minced pork & veal		3.5	each
Supplì - tomato, mozzarella & rice croquette		6	each
Baccalà - house-salted cod		7	each
Fritto misto di mare - squid, prawns, aubergine & lemon	*Liguria*	18	36

CRUDI E SALUMI • RAW & CURED

Caponata - aubergines, celery & tomato *in agrodolce*	*Sicily*	11	22
Burrata, cicoria, dried broad bean puree & chilli	*Apulia*	14	28
Crudita di mare:			
Sea bream *carpaccio* , rosemary & orange	*Veneto*	16	32
British bluefin tuna tartare, capers, pine nuts, pane carasau	*Sardinia*	18	36
Red prawns & very good oil	*Sicily*	14	28
A plate of home-made mangalitza coppa	*BDL*	12	24

PASTE E RISOTTI • PASTAS & 'RISOTTI'

	Spinach & ricotta ravioli with butter & sage	*Lombardy*	11	22
	Fusilli with pesto *trapanese*	*Sicily*	9	18
T	*Risotto ai porcini* - with porcini mushrooms, parsley & garlic	*Lombardy*	14	28
	Calamarata with aubergine, bluefin tuna & mint	*Sicily*	15	30
	Pappardelle with venison *stracotto*	*Tuscany*	14	28

T *Tagliolini with butter & egg yolk or risotto bianco available if you are eating truffles*

Chefs Jacob Kenedy & Gareth Saywell

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

FORNO E GRIGLIA • OVEN & GRILL

	Roast pumpkin with sage, parmesan & balsamic	*Emilia*	9	18
	Aubergine parmigiana - baked with tomato & mozzarella	*Campania*	12	24
	Grilled baby John Dory with *gremolata*	*Liguria*	-	12
	Grilled mussels with chilli oil	*Calabria*	9	18
	Fossil fish - bream in a sarcophagus of salt	*Lazio*	-	24
	Roast mallard, liver toast, radicchio & nebbiolo grapes	*Piedmont*	26	52
	Tagliata menu	*Tuscany*	*see list*	
T	belted galloway sirloin, rosemary & parmesan		105/kg	
	bluefin tuna, marinated peppers, rocket		160/kg	
	honey-marinated pork chop, lemon & rosemary	*Lazio*	-	24

PENTOLA O PADELLA • POT & PAN

Escarole with black olives, walnuts & raisins	*Lazio*	8	16
Borlotti beans, *delica* squash, chilli & sage	*Tuscany*	8	16
U Morzeddhu - a stew of cow innards braised with tomato, oregano & copious chilli	*Calabria*	11	22

INSALATE • SALADS

	Whole round lettuce & fennel dressing	*Rome*	-	7
T	Truffled radish, celeriac, pomegranate & pecorino salad	*BDL*	12	24
	Lentils, onion, tomato & basil	*Sicily*	6	12

BYOT: DISHES MARKED 'T' ARE GOOD WITH TRUFFLE

Bring your own & we shave them for free

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM — see menu

The chef tod ay is Gareth Saywell/ Your bread today was baked by Mike

GELUPO ◆ GELATO

Bitter chocolate & coconut sorbets	*Bounty*		9
Uva Fragola granita	*Veneto*		7

FRUTTA E DOLCI ◆ FRUIT & DESSERTS

Miyagawa - The perfect satsuma	*Heaven*	for 2	4
Cannoli - stuffed with sheep ricotta, chocolate & pistachio	*Sicily*	each	6
Bonet - chocolate, coffee, amaretti, caramel & rum pudding	*Piedmont*		9
Torta Caprese *indecisa* (chocolate *and* lemon) with limoncello cream	*Capri*		9
Rum baba with sour cherry, candied almonds & cream	*Naples*	for 2	20
Ubriaco rosso, hard cow cheese washed in red wine with honeycomb & buckwheat crackers	*Veneto*		12

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 book £15

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Paintings by Haidee Becker

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