



# BOCCA DI LUPO

DINNER • WEDNESDAY APRIL 24 • 2024

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## FRITTI ♦ FRIED

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|--|----------|-----|------|
| <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

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|   |          |    |    |
|---|----------|----|----|
| <i>Coniglio tonnato con le fave</i> - chilled poached<br>rabbit, radishes & broad beans with <i>salsa tonnata</i> | Piedmont | 16 | 32 |
| Raw courgette, parmesan, anchovy & lemon  | Lazio    | 9  | 18 |
| Sardines in saor - pickled with raisins & pine nuts   | Veneto   | -  | 10 |
| Amberjack carpaccio, blood orange & rosemary  | Veneto   | 16 | 32 |
| 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 | 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

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|   |          |
|---|----------|
| 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

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|  |         |           |       |
|--|---------|-----------|-------|
| Grilled spider crab claw, garlic & parsley   | Veneto  | -         | 14    |
| Fossil fish - bream in a sarcophagus of salt   | Lazio   | -         | 26    |
| Grilled lamb pic 'n' mix, with salsa verde   |         |           |       |
| Lamb's tongue  | Lazio   | 6         | -     |
| Sweetbread & artichoke spiedini  | Lazio   | 10        | -     |
| Lamb-ganega - coiled lamb sausage  | Lazio   | 9         | -     |
| Arrosticini - lamb skewer on chilli bruschetta   | Abruzzo | 7         | -     |
| Scottaditto - grilled 'finger-burning' lamb chop   | Lazio   | 14        |       |
| <i>Galletto in panzanella</i> - grilled spring chicken,<br>garlic, peas, broad beans & baby gem  | Tuscany | -         | 29    |
| <i>Tagliata</i> - dry-aged rare breed beef sirloin<br>with rosemary, balsamic, rocket & parmesan | Tuscany | see sheet | 90/kg |

## PENTOLA O PADELLA ♦ POT & PAN

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|  |         |    |    |
|--|---------|----|----|
| <i>Agretti</i> (monksbeard) warm, with oil & lemon   | Lazio   | 9  | -  |
| <i>Vignarola</i> - braised spring vegetables & wild garlic   | Lazio   | 13 | -  |
| <i>Cannellini all' uccelletto</i> - cannellini braised with<br>datterini tomatoes & sage                 | Tuscany | 6  | -  |
| <i>Agnello cacio e uova</i> - lamb braised with white wine,<br>sauce thickened with egg yolks & pecorino | Abruzzo | 15 | 30 |

## INSALATE ♦ SALADS

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

## GELUPO ♦ GELATO

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|  |        |   |    |
|--|--------|---|----|
| Blood orange granita with almonds & mint                     | Sicily | - | 9  |
| Lemon <i>sgroppino</i> - sorbet beaten with vodka & prosecco | Veneto |   | 18 |
| Ricotta gelato, wild strawberries & pink peppercorns         | BDL    | - | 15 |

## FRUTTA E DOLCI ♦ FRUIT & DESSERTS

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|   |          |      |    |
|---|----------|------|----|
| 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  |
| <i>Le palle del nonno</i> - 'grandpa's balls'       | Nonno    | -    | 9  |
| La Tur cheese with buckwheat crackers<br>& honey    | Lombardy | -    | 15 |

## 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  
Gelupo Cookbook £25



# BOCCA DI LUPO

*Paintings by Haidee Becker*

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