



# BOCCA DI LUPO

DINNER • SATURDAY MAY 04 • 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 |
| Olive stuffed with minced pork & veal              |          | 4   | each |
| <i>Baccalà</i> - house-salted cod                  |          | 7   | each |
| Courgette flower stuffed with mozzarella & anchovy | Campania | 7   | each |
| Fried squid, courgette & lemon slices              | Veneto   | 15  | 30   |

## CRUDI E SALUMI ♦ RAW & CURED

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|   |          |    |    |
|---|----------|----|----|
| Raw courgette, parmesan, anchovy & lemon  | Lazio    | 9  | 18 |
| Amberjack carpaccio, orange & rosemary  | Veneto   | 16 | 32 |
| <i>Coniglio tonnato con le fave</i> - chilled poached<br>rabbit, radishes & broad beans with <i>salsa tonnata</i> | Piedmont | 16 | 32 |
| Warm peas, cold burrata   | BDL      | 16 | 32 |
| <i>Mortadella, squacquerone</i> & green beans   | Bologna  | 12 | 24 |

## PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

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|  |         |    |    |
|--|---------|----|----|
| Ricotta tortelloni with butter & sage                | Bologna | 10 | 20 |
| Tagliatelle with morels, parsley & parmesan          | BDL     | 16 | 34 |
| 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 |
| Pappardelle with duck ragú                           | Veneto  | 14 | 28 |

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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|  |         |           |       |
|--|---------|-----------|-------|
| Fossil fish - bream in a sarcophagus of salt   | Lazio   | -         | 26    |
| Grilled lamb pic 'n' mix, with salsa verde   |         |           |       |
| Lamb's tongue  | Lazio   | 6         | -     |
| Lamb-ganega - coiled lamb sausage  | Lazio   | 9         | -     |
| Scottaditto - grilled 'finger-burning' lamb chop   | Lazio   | 14        | -     |
| <i>Galletto in panzanella</i> - grilled spring chicken,<br>garlic, peas, broad bean puree & baby gem | Tuscany | -         | 28    |
| <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   | 10 | -  |
| <i>Cannellini all' uccelletto</i> - with datterini tomatoes & sage                                       | Tuscany | 6  | -  |
| Roast wild turbot, mussels & datterini tomatoes  | Veneto  | -  | 38 |
| <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  | - |

## LUNCH & PRE-THEATRE

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Available Monday to Friday until 6.30PM

see menu

*The chef today is Gareth Saywell / Your bread today was baked by Marco*

## GELUPO ♦ GELATO

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|   |        |   |    |
|---|--------|---|----|
| Blood orange sorbet with almonds & mint | Sicily | - | 9  |
| Pistachio gelato                        | Gelupo | - | 8  |
| Ricotta gelato & wild strawberries      | 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>Sanguinaccio</i> - sweet pâté of pigs blood & chocolate                    | Abruzzo  | -    | 8  |
| <i>Cassata Siciliana</i> - layered ricotta, chocolate, marzipan & sponge cake | Sicilia  | -    | 11 |
| Dante & La Tur cheese with buckwheat crackers & honey comb                    | 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