



BOCCA DI LUPO

DINNER • MONDAY MAY 06 • 2024

FRITTI ♦ FRIED

<i>Fritti Romani</i>	<i>Rome</i>		
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	<i>Campania</i>	7	each
Fried prawns, gurnard, squid, courgette & lemon slices	<i>Veneto</i>	18	36

CRUDI E SALUMI ♦ RAW & CURED

Raw courgette, parmesan, anchovy & lemon	<i>Lazio</i>	9	18
Amberjack carpaccio, orange & rosemary	<i>Veneto</i>	16	32
Warm peas, cold burrata	<i>BDL</i>	16	32
Coppa di parma, squacquerone, pickled green beans	<i>Emilia</i>	15	30

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

Ricotta tortelloni with butter & sage	<i>Bologna</i>	10	20
Tagliatelle with morels, parsley & parmesan	<i>BDL</i>	17	34
Cream of red prawn risotto	<i>Liguria</i>	16	32
Spaghetti with spider crab & datterini tomato	<i>Veneto</i>	14	28
Rabbit <i>orzotto</i> with broad beans & wild garlic	<i>Friuli</i>	16	32
Pappardelle with duck ragú	<i>Veneto</i>	14	28

Chefs Jacob Kenedy & Gareth Saywell

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

FORNO E GRIGLIA ♦ OVEN & GRILL

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	-
Grilled pork chop with butter, lemon and sage	Bologna	-	19
<i>Galletto in panzanella</i> - grilled spring chicken, garlic, peas, broad bean puree & baby gem	Tuscany	-	28
<i>Tagliata</i> - dry-aged rare breed beef sirloin with rosemary, balsamic, rocket & parmesan	Tuscany	see sheet	90/kg

PENTOLA O PADELLA ♦ POT & PAN

<i>Agretti</i> (monksbeard) warm, with oil & lemon	Lazio	10	-
<i>Cannellini all' uccelletto</i> - with datterini tomatoes & sage	Tuscany	6	-
Wet polenta & a fried egg	Lombardy	9	-
<i>Agnello cacio e uova</i> - lamb braised with white wine, sauce thickened with egg yolks & pecorino	Abruzzo	15	30

INSALATE ♦ SALADS

<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

Available Monday to Friday until 6.30PM

see menu

The chef today is Gareth Saywell / Your bread today was baked by Mihai Rosca

GELUPO ♦ GELATO

Blood orange granita with almond & mint	Sicily	-	9
Pistachio gelato	Gelupo	-	8
Ricotta gelato & wild strawberries	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
<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

<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

- 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