



BOCCA DI LUPO

LUNCH ♦ FRIDAY MAY 10 ♦ 2024

FRITTI ♦ FRIED

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

| | | | |
|---|--------|----|----|
| <i>Caponata</i> - aubergines, celery & tomato <i>in agrodolce</i> | Sicily | 7 | 14 |
| Amberjack carpaccio, orange & rosemary | Veneto | 16 | 32 |
| Warm peas, cold burrata | BDL | 16 | 32 |
| Coppa, squacquerone, pickled aubergine | Emilia | 13 | 26 |

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

| | | | |
|--|---------|----|----|
| Ricotta ravioli, butter & sage | Emilia | 10 | 20 |
| Tagliatelle with morels, parsley & parmesan | BDL | 17 | 34 |
| Cream of red prawn risotto | Liguria | 16 | 32 |
| Spaghetti with brown crab & datterini tomato | Veneto | 14 | 28 |
| <i>Capunti with squid ragu</i> | Puglia | 9 | 18 |
| Pappardelle with duck ragú | Veneto | 14 | 28 |

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

see menu

Chefs Jacob Kenedy & Gareth Saywell

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

FORNO E GRIGLIA ♦ OVEN & GRILL

| | | | |
|--|----------|-----------|-------|
| Grilled mussels with chilli oil | Calabria | - | 8 |
| Grilled John Dory with <i>gremolata</i> | Liguria | - | 25 |
| Fossil fish - bream in a sarcophagus of salt | Lazio | - | 26 |
| Grilled quail with lemon on bruschetta | Tuscany | - | 15 |
| <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>Cannellini all' uccelletto</i> - with datterini tomatoes & sage | Tuscany | 6 | - |
| Piattoni beans with roast tomatoes & basil | Campania | 8 | - |
| White polenta with butter and baby shrimp | Sicily | 8 | - |
| Lamb sweetbreads, morels & marsala | BDL | 16 | 32 |
| <i>Agnello cacio e uova</i> - lamb braised with white wine, sauce thickened with egg yolks & pecorino | Abruzzo | 15 | 30 |

INSALATE ♦ SALADS

| | | | |
|--|--------|----|---|
| Potato, olive, caper and tomato salad | Puglia | 7 | - |
| <i>Marinda</i> tomatoes, carosello cucumber & white balsamic | Puglia | 11 | - |
| Round lettuce & fennel dressing | Rome | 7 | - |

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

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 |
| Chocolate & marzipan ball with rum & raisins | Erice | each | 5 |
| Cannoli - with sheep ricotta, chocolate & pistachio | Sicily | each | 7 |
| Sanguinaccio - sweet pâté of pigs blood & chocolate | Abruzzo | - | 8 |
| Cassata Siciliana - layered ricotta, chocolate, marzipan & sponge cake | Sicilia | - | 11 |
| Dante & La Tur cheese with buckwheat crackers & honey comb | 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



BOCCA DI LUPO

Paintings by Haidee Becker

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