



BOCCA DI LUPO

DINNER ♦ SUNDAY MAY 19 ♦ 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 red prawns, squid, courgette & lemon slices	Veneto	20	40

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
Bresaola with shaved grana & rocket	Lombardy	-	14
<i>Coppa di testa</i>	Piedmont	9	18

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

Ricotta ravioli, butter & sage	Emilia	10	20
Porcini risotto, parmesan & parsley	Lombardy	15	30
Tagliatelle with girolles, parsley & parmesan	BDL	16	32
Spaghetti with brown spider crab & datterini tomato	Veneto	14	28
<i>Capunti</i> with squid ragu & <i>bottarga</i>	Puglia	13	26
Rigatoni con spuntature (ribs, sausage & tomato)	Lazio	13	26

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 seafood Pic 'n' mix with gremolata

Mussels with chilli oil	Calabria	-	8
Squid	Liguria	-	10
Amberjack collar	BDL	-	10
Whole mackerel	Liguria	-	18
1/2 native lobster	Liguria	-	36
Fossil fish - bream in a sarcophagus of salt	Lazio	-	26
Grilled quail with lemon on bruschetta	Tuscany	-	15
Tagliata - dry-aged rare breed beef sirloin	Tuscany	see sheet	
with rosemary, balsamic, rocket & parmesan			90/kg

PENTOLA O PADELLA ♦ POT & PAN

Piattoni beans with roast tomatoes & basil	Campania	8	-
Asparagi alla bassanese - with smashed egg sauce	Veneto	16	32
Finferli trifolati - girolles sautéed with garlic & parsley	Lazio	15	-
Borlotti all' uccelletto - with datterini tomatoes	Tuscany	6	-
Chicken scaloppine with marsala & girolles	Roma	18	36

INSALATE ♦ SALADS

Potato, olive, caper and tomato salad	Puglia	7	-
Carosello & barattierre cucumber, white balsamic & mint	Puglia	9	-
Romaine lettuce & fennel dressing	Rome	7	-

The chef today is Lauren Allan / Your bread today was baked by Bonaccorsi

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
Bonet - chocolate, coffee, amaretti, caramel & rum pudding	Piedmont	-	8
Rum baba with wild strawberries, green pistachio & whipped cream	Naples	for 2	22
Sanguinaccio - sweet pâté of pigs blood & chocolate	Abruzzo	-	8
Le palle del nonno - 'grandpa's balls'	Nonno	-	9
Cassata Siciliana - layered ricotta, chocolate, marzipan & sponge cake	Sicilia	-	11
Pecorino Sardo & La Tur cheeses with buckwheat crackers & honey comb	Sardinia	-	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

An A-to-Z of Italian wines with pairing dishes and recipes £6.99

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