



# BOCCA DI LUPO

DINNER • SUNDAY JUNE 16 • 2024

---

## FRITTI • FRIED

---

<i>Fritti Romani</i>	Rome		
Buffalo mozzarella <i>bocconcini</i>		3.5	each
Sage leaves & anchovy		3	each
<i>Baccalà</i> - house-salted cod		7	each
Olive stuffed with minced pork & veal		4	each
<i>Suppli</i> - tomato, mozzarella & rice croquette		6	each
Courgette flower stuffed with mozzarella & anchovy	Campania	7	each
Fried squid, courgette & lemon slices	Veneto	12	24

## CRUDI E SALUMI • RAW & CURED

---

Warm peas, cold burrata	BDL	17	34
<i>Caponata</i> - aubergines, celery & tomato <i>in agrodolce</i>	Sicily	8	16
Sea bream carpaccio, orange & rosemary	BDL	14	28
<i>Coppa di testa</i>	Piedmont	9	18
<i>Mortadella, squacquerone &amp; pickled aubergine</i>	Bologna	12	24

## PASTE E RISOTTI • PASTAS & 'RISOTTI'

---

Ricotta ravioli with butter & sage	Bologna	10	20
T Porcini risotto, parmesan & parsley <i>add freshly shaved Australian Black Winter Truffle - 10g/£40</i>	Lombardy	15	30
Spaghetti with brown spider crab & datterini tomato	Veneto	14	28
<i>Tagliolini</i> with squid & its ink ragú, <i>bottarga</i>	Puglia	13	26
Orecchiette with 'nduja, red onion & tomato	Calabria	10	20
Pappardelle with duck ragu	Lazio	12	24

Chefs Jacob Kenedy & Gareth Saywell

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

## FORNO E GRIGLIA • OVEN & GRILL

---

Grilled girolles on grilled bread	Tuscany	14	-
Seafood pic 'n' mix with <i>gremolata</i> and lemon			
Squid	Liguria	-	10
Grilled mussels with chilli oil	Calabria	-	8
1/2 native lobster	Liguria	-	39
Monkfish tranche	Liguria		see sheet
Fossil fish - bream in a sarcophagus of salt	Lazio	-	26
Grilled quail with lemon on bruschetta	Tuscany	15	each
Pork and morel sausage	BDL	12	each
Honey-marinated pork chop, lemon & rosemary	Lazio		24
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	-
Fresh borlotti with datterini tomato & basil	Campania	7	14
Chicken <i>scaloppine</i> with marsala & girolles	Rome	18	36
Polenta con <i>spuntature</i> (ribs, sausage & tomato)	Lazio	19	38

## INSALATE • SALADS

---

Potato, olive, caper and tomato salad	Puglia	9	18
Cuore di bue tomato, carosello cucumber & white balsamic	Puglia	11	22
Whole round lettuce & fennel dressing	Rome	-	7

## LUNCH & PRE-THEATRE

---

Available Monday to Friday until 6.30PM see menu

*The chef tod ay is Alex Radu / Your bread today was baked by Marco*

## GELUPO • GELATO

---

Ricotta gelato with wild strawberries and pink peppercorns	<i>BDL</i>	-	14
Choux burger of ricotta sour cherry, bitter chocolate and fresh mint gelato	<i>BDL</i>	-	15

## FRUTTA E DOLCI • FRUIT & DESSERTS

---

Wild strawberries with lemon & sugar	<i>Heaven</i>	-	25
Chocolate & marzipan ball with rum & raisins	<i>Erice</i>	each	5
Bonet - chocolate, coffee, amaretti, caramel & rum pudding	<i>Piedmont</i>	-	8
<i>Rum baba</i> with strawberries, pistachio & whipped cream	<i>Naples</i>	for 2	22
<i>Sanguinaccio</i> - sweet pâté of pigs blood & chocolate	<i>Abruzzo</i>	-	8
<i>Cassata Siciliana</i> - layered ricotta, chocolate, marzipan & sponge cake	<i>Sicily</i>	-	11
La Tur cheese with buckwheat crackers & honeycomb	<i>Tuscany</i>	-	13

## CAFFÈ ZUCCHERATO • SWEETENED COFFEES

---

<i>Caffè allo zabaione</i> (with beaten egg yolks)	<i>Rome</i>		6
<i>Bicerin</i> (with hot chocolate & cream)	<i>Turin</i>		6
<i>Caffè alla nocciola</i> (egg yolks & hazelnut)	<i>Naples</i>		6
<i>Albertino</i> - corrected with Campari	<i>Hades</i>		7

## AL DETTAGLIO • RETAIL

---

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

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