



BOCCA DI LUPO

DINNER ♦ THURSDAY JULY 18 ♦ 2024

FRITTI ♦ FRIED

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

CRUDI E SALUMI ♦ RAW & CURED

Burrata with piattoni beans with roast tomato and basil	BDL	16	32
Sea bream carpaccio, orange and rosemary oil	Venice	16	32
A plate of home-made mangalitza coppa	BDL	12	24
Bruschetta with pesto modenese & walnut	Bologna	7	each
Peas & broad beans in their pods, ricotta & lemon	Lazio	10	20

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

Ricotta ravioli, butter & sage	Emilia	10	20
Courgette risotto with mozzarella & basil	Campania	12	24
Tajarin with egg yolk and black winter truffle	Piedmont	29	58
		5g	10g
Spaghetti with spider crab meat & tomato	Veneto	15	30
Tagliolini with squid & its ink ragú, bottarga	Puglia	13	26
Pappardelle with ox cheek ragú	BDL	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 seafood pic 'n' mix with gremolata			
Grilled mussels with chilli oil	Calabria	8	-
Squid	Veneto	10	-
Baby john dory	Veneto	6	-
Diver scallops	Veneto	15	for 3
Pork & foie gras <i>luganega</i> - coiled sausage with pickled fennel	Veneto	-	17
<i>Tagliata</i> - belted galloway beef sirloin, rosemary & parmesan	Tuscany		see list

PENTOLA O PADELLA ♦ POT & PAN

Fresh borlotti beans with datterini tomato & basil	Campania	7	14
Roman tripe (<i>guanciale</i> , tomato & pecorino)	Rome	11	22
Chicken scallopine with marsala, butter & sage	Rome	17	34

INSALATE ♦ SALADS

Cuore di bue tomato & tropea onion	Napoli	16	32
Potato, olive, caper and tomato salad	Puglia	9	18
Whole round lettuce & fennel dressing	Rome	-	7
Carosello cucumber, mint, oregano and ricotta salata	Puglia	10	20

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM	see menu
---	----------

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

GELUPO ♦ GELATO

Ricotta gelato with strawberries	BDL	-	9
Peach sgroppino - sorbet beaten with vodka & prosecco	Veneto	-	17
Choux burger of ricotta sour cherry, bitter chocolate and fresh mint gelato	BDL	-	15

FRUTTA E DOLCI ♦ FRUIT & DESSERTS

Mini bombe calda, tossed in sugar with LDG's apricot jam	BDL	-	8
Chocolate & marzipan ball with rum & raisins	Erice	each	5
Rum baba with strawberries, green pistachio & whipped cream	Naples	for 2	22
Torta barozzi (choco-rum, coffee & almond torte), cream	Emilia	-	8
Cannoli - stuffed with sheep ricotta, chocolate & pistachio	Sicily	-	6
Pecorino toscano cheese with buckwheat crackers & honey	Tuscany	-	13

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 book £15



BOCCA DI LUPO

Paintings by Haidee Becker

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