



# BOCCA DI LUPO

LUNCH ♦ SUNDAY AUGUST 04 ♦ 2024

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## FRITTI ♦ FRIED

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<i>Fritti Romani</i>	<i>Rome</i>		
Buffalo mozzarella <i>bocconcini</i>		3.5	each
Sage leaves & anchovy		3	each
<i>Suppli</i> - tomato, mozzarella & rice croquette		6	each
Olive stuffed with minced pork & veal		4	each
Courgette flower stuffed with mozzarella & anchovy	<i>Campania</i>	7	each
Fried romana courgette chips, garlic & fennel salt	<i>Lazio</i>	9	18

## CRUDI E SALUMI ♦ RAW & CURED

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La tur cheese with buckwheat crackers & honey	<i>Tuscany</i>	-	13
Amberjack carpaccio, orange and rosemary oil	<i>Venice</i>	16	32
A plate of home-made mangalitza coppa	<i>BDL</i>	12	24

## PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

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Ricotta ravioli, butter & sage	<i>Emilia</i>	11	22
Courgette risotto with mozzarella & basil	<i>Campania</i>	12	24
Spaghetti with spider crab meat & tomato	<i>Veneto</i>	16	32
Rigatoni <i>amatriciana</i> ( <i>guanciale</i> , tomato & pecorino)	<i>Rome</i>	9	18
<i>Tagliolini</i> with squid & its ink ragú	<i>Puglia</i>	12	24
Pappardelle with ox cheek & porcini ragú	<i>BDL</i>	15	30

*Chefs Jacob Kenedy & Gareth Saywell*

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

## FORNO E GRIGLIA ♦ OVEN & GRILL

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Grilled friggirelli peppers, with salt & oil	<i>Campania</i>	8	16
Fossil fish - bream in a sarcophagus of salt	<i>Lazio</i>	-	24
Grilled seafood pic 'n' mix with gremolata			
Amberjack collar	<i>BDL</i>	10	-
Mussels with chilli oil	<i>Calabria</i>	8	-
Honey-marinated pork chop, lemon & rosemary	<i>Lazio</i>	-	24
<i>Tagliata - Belted galloway beef sirloin, rosemary &amp; parmesan</i>	<i>Tuscany</i>		<i>see list</i>

## PENTOLA O PADELLA ♦ POT & PAN

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Spinach with garlic & chilli	<i>Puglia</i>	7	14
Chicken scaloppine with lemon & rosemary	<i>Mamma</i>	15	30
Mussels, squid, scallop cooked with white wine, tomato crab bisque & basil	<i>Veneto</i>	25	-

## INSALATE ♦ SALADS

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Cuore di bue tomatoes, tropea onion and basil	<i>Campania</i>	15	30
Whole round lettuce & fennel dressing	<i>Rome</i>	-	7
Carosello cucumber, mint, oregano and ricotta salata	<i>Puglia</i>	10	20

## LUNCH & PRE-THEATRE

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Available Monday to Friday until 6.30PM

*see menu*

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

## GELUPO ♦ GELATO

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Ricotta gelato with strawberries	BDL	-	9
Blood orange granita with mint	Sicilia	-	8
Choux burger of ricotta sour cherry, hazelnut and fresh mint gelato	BDL	-	15

## FRUTTA E DOLCI ♦ FRUIT & DESSERTS

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A bowl of cherries & flat white peach on ice	Heaven	-	7
Mini bombe calda, tossed in sugar with LDG's apricot jam	Roma	-	8
Fiordilatte (c rème caramel)	Emilia-Romagna		7
Cannoli - stuffed with sheep ricotta & chocolate	Sicily	-	6
La tur cheese with buckwheat crackers & honey	Tuscany	-	13

## CAFFÈ ZUCCHERATO ♦ SWEETENED COFFEES

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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

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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