



# BOCCA DI LUPO

DINNER • THURSDAY SEPTEMBER 19 • 2024

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## FRITTI ♦ FRIED

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<i>Fritti Romani</i>	Rome		
Buffalo mozzarella <i>bocconcini</i>		3.5	each
Sage leaves filled & anchovy		3	each
<i>Baccalà</i> - house-salted cod		7	each
Olive stuffed with minced pork & veal		3.5	each
<i>Suppli</i> - tomato, mozzarella & rice croquette		6	each
Squid, courgettes & lemon slices	Veneto	13	26

## CRUDI E SALUMI ♦ RAW & CURED

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<i>Caponata</i> - aubergines, celery & tomato <i>in agrodolce</i>	Sicily	11	22
Burrata, cicoria, dried broad bean puree & chilli	Apulia	14	28
Crudita di mare:			
Sea bream <i>carpaccio</i> , rosemary & orange	Veneto	16	32
British bluefin tuna tartare, capers, pine nuts, pane carasau	Sardinia	18	36
Red prawns & very good oil	Sicily	14	28
A plate of home-made mangalitzza coppa	BDL	12	24

## PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

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Spinach & ricotta ravioli with butter & sage	Lombardy	11	22
<i>Busiate</i> with pesto <i>trapanese</i>	Sicily	10	20
Porcini risotto, parmesan & parsley	Lombardy	14	28
Gnocchi with spicy sausage ragú, pecorino	Lazio	11	22
Calamarata with aubergine, bluefin tuna & mint	Sicily	15	30
Pappardelle with duck ragú	Veneto	14	28

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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Roast potatoes & onions	<i>Apulia</i>	6	12
Aubergine parmigiana - baked with tomato & mozzarella	<i>Campania</i>	12	24
Grilled baby john dory, gremolata & lemon	<i>Veneto</i>	each	8
Fossil fish - bream in a sarcophagus of salt	<i>Lazio</i>	-	24
Baked scallop with breadcrumbs, lemon & parmesan	<i>BDL</i>	16	for 3
Roast wood pigeon on bruschetta with liver paté, guanciale fig, walnut & sage	<i>Tuscany</i>	-	25
<i>Tagliata menu</i>	<i>Tuscany</i>		<i>see list</i>
belted galloway sirloin, rosemary & parmesan			105/kg
bluefin tuna, marinated peppers, rocket			160/kg
honey-marinated pork chop, lemon & rosemary	<i>Lazio</i>	-	24

## PENTOLA O PADELLA ♦ POT & PAN

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Escarole with walnuts, olives & raisins	<i>Ghetto</i>	8	16
<i>Finfeltri trifolati</i> - girolles sautéed with garlic & parsley	<i>Lazio</i>	10	20
<i>Borlotti</i> beans with <i>delica</i> squash and chilli	<i>Tuscany</i>	8	16
<i>Tripe alla romana</i> ( <i>guanciale</i> , tomato & pecorino)	<i>Rome</i>	11	22

## INSALATE ♦ SALADS

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Whole round lettuce & fennel dressing	<i>Rome</i>	-	7
Truffled radish, celeriac, pomegranate & pecorino salad	<i>BDL</i>	12	24
Lentils, onion, tomato & basil	<i>Sicily</i>	6	12

## LUNCH & PRE-THEATRE

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Available Monday to Friday until 6.30PM			<i>see menu</i>
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*The chef today is Alex Radu / Your bread today was baked by Mike Bonaccorsi*

## GELUPO ♦ GELATO

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Bitter chocolate & coconut sorbets	<i>Bounty</i>		9
<i>Uva Fragola</i> sorbet	<i>Veneto</i>		7
Peach <i>sgroppino</i> - sorbet beaten with vodka & prosecco	<i>Veneto</i>		14

## FRUTTA E DOLCI ♦ FRUIT & DESSERTS

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Uva fragola - strawberry grapes	<i>Heaven</i>	bunch	5
Chocolate & marzipan ball with rum & raisins	<i>Erice</i>	each	4.5
Bonet - chocolate, coffee, amaretti & rum pudding	<i>Piedmont</i>		10
<i>Cannoli</i> - stuffed with sheep ricotta, chocolate & pistachio	<i>Sicily</i>	each	6
Torta Caprese <i>indecisa</i> (chocolate and lemon) with limoncello cream	<i>Capri</i>		9
Rum baba with sour cherry, candied almonds & cream	<i>Naples</i>	for 2	20
La Tur cheese with honey & buckwheat crackers	<i>Tuscany</i>		10

## CAFFÈ ZUCCHERATO ♦ SWEETENED COFFEES

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<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

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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*