



BOCCA DI LUPO

DINNER • TUESDAY OCTOBER 08 • 2024

FRITTI ♦ FRIED

<i>Fritti Romani</i>	Rome		
Buffalo mozzarella <i>bocconcini</i>		3.5	each
Sage leaves filled & anchovy		3	each
Olive stuffed with minced pork & veal		3.5	each
<i>Suppli</i> - tomato, mozzarella & rice croquette		6	each
<i>Baccalà</i> - house-salted cod		7	each
Fritto misto di mare - squid, prawns, sardines & lemon	Liguria	18	36

CRUDI E SALUMI ♦ RAW & CURED

<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 mangalitza coppa	BDL	12	24

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

Spinach & ricotta ravioli with butter & sage	Lombardy	11	22
<i>Fusilli</i> with pesto <i>trapanese</i>	Sicily	9	18
T <i>Risotto ai porcini</i> - with porcini mushrooms, parsley & garlic	Lombardy	14	28
<i>Rigatoni con la pajata</i> - milk-fed calf's intestines with the mother's milk inside, with tomato & pecorino	Lazio	11	22
<i>Calamarata</i> with aubergine, bluefin tuna & mint	Sicily	15	30
Pappardelle with venison <i>stracotto</i>	Tuscany	14	28
T <i>Tagliolini</i> with butter & egg yolk or risotto bianco available if you are eating truffles			

Chefs Jacob Kenedy & Gareth Saywell

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

FORNO E GRIGLIA ♦ OVEN & GRILL

Roast pumpkin with sage, parmesan & balsamic	<i>Emilia</i>	9	18
Aubergine parmigiana - baked with tomato & mozzarella	<i>Campania</i>	12	24
Roast mallard, liver toast, radicchio & muscat grapes	<i>Piedmont</i>	26	52
Roast langoustines with butter, lemon & thyme	<i>Veneto</i>	23	for 3
Grilled John Dory with <i>gremolata</i>	<i>Liguria</i>	-	12
Fossil fish - bream in a sarcophagus of salt	<i>Lazio</i>	-	24
<i>Tagliata menu</i>	<i>Tuscany</i>		<i>see list</i>
T 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

Escarole with black olives, walnuts & raisins	<i>Lazio</i>	8	16
<i>Borlotti</i> beans, <i>delica</i> squash, chilli & sage	<i>Tuscany</i>	8	16
<i>U Morzeddhu</i> - a stew of cow innards braised with tomato, oregano & copious chilli	<i>Calabria</i>	11	22

INSALATE ♦ SALADS

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

BYOT: DISHES MARKED 'T' ARE GOOD WITH TRUFFLE

Bring your own & we shave them for free

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

see menu

The chef today is Alexandru Radu/ Your bread today was baked by Mike

GELUPO ♦ GELATO

Bitter chocolate & coconut sorbets	<i>Bounty</i>		9
<i>Uva Fragola</i> sorbet	<i>Veneto</i>		7

FRUTTA E DOLCI ♦ FRUIT & DESSERTS

Miyagawa - The perfect satsuma	<i>Heaven</i>	for 2	4
Chocolate & marzipan ball with rum & raisins	<i>Erice</i>	each	4.5
<i>Cannoli</i> - stuffed with sheep ricotta, chocolate & pistachio	<i>Sicily</i>	each	6
Bonet - chocolate, coffee, amaretti, caramel & rum pudding	<i>Piedmont</i>		9
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
<i>Ubrico rosso</i> , hard cow cheese washed in red wine with honeycomb & buckwheat crackers	<i>Veneto</i>		12

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

Bocca Cookbook £40

Gelupo book £15



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Paintings by Haidee Becker

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