



BOCCA DI LUPO

DINNER • SATURDAY NOVEMBER 09 • 2024

FRITTI ♦ FRIED

<i>Fritti Romani</i>	Rome		
Buffalo mozzarella <i>bocconcini</i>		3.5	each
Sage leaves & anchovy		3	each
Olive stuffed with minced pork & veal		3.5	each
Baccala - house salt cod		7	each
Fritto misto - squid, prawns, white polenta & lemon slices	Veneto	17	34

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
Pinzimonio - puntarelle, fennel, treviso & cooked potatoes, with new season's olive oil	Tuscany	13	26
<i>Nervetti</i> & <i>giardiniera</i> (pickled tendons & pickles)	Lombardy	8	-
Crudita di mare:			
Sea bream <i>carpaccio</i> , rosemary & orange	Veneto	16	32
Red prawns & very good oil	Sicily	14	28
Bluefin tuna, capers, orange & pine nuts	Sardinia	18	36
A plate of home-made <i>mangalitza coppa</i>	BDL	12	24

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

Spinach & ricotta <i>malfatti</i> with butter & sage	Lombardy	11	22
T <i>Risotto ai porcini</i> - with porcini mushrooms, parsley & garlic	Lombardy	15	30
<i>Calamarata</i> with aubergine, bluefin tuna & mint	Sicily	15	30
<i>Tagliolini</i> with squid & its ink <i>ragú</i> , <i>gremolata</i>	Puglia	11	22
Amatriciana - <i>rigatoni</i> with <i>guanciale</i> , tomato & pecorino	Lazio	12	24
Pappardelle with venison <i>stracotto</i>	Tuscany	14	28
T <i>Tagliolini</i> with butter & egg yolk or <i>risotto bianco</i> 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
Grilled treviso with walnuts, balsamic & gorgonzola	<i>Lombardy</i>	12	24
Grilled red mullet with gremolata	<i>Liguria</i>	-	12
Baked langoustines with breadcrumbs, thyme, butter & lemon	<i>Veneto</i>	23	46
Fossil fish - bream in a sarcophagus of salt	<i>Lazio</i>	-	24
Roast Mallard with guanciale, radicchio, muscat grapes	<i>Trentino</i>	26	52
<i>Tagliata:</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 mangalitza pork chop, lemon & rosemary	<i>Lazio</i>	-	26

PENTOLA O PADELLA ♦ POT & PAN

Spinach with garlic & chilli	<i>Puglia</i>	8	16
Chickpeas with tomato, chilli & mint	<i>Puglia</i>	8	16
Braised cabbage & pig skin	<i>BDL</i>	6	12

INSALATE ♦ SALADS

Whole round lettuce & fennel dressing	<i>Rome</i>	-	7
T Truffled radish, celeriac, pomegranate & pecorino salad	<i>BDL</i>	12	24
Confit blue fin tuna, borlotti beans, red onion, datterini tomato	<i>Sardinia</i>	12	24

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 Gareth Saywell / Your bread today was baked by Michael

GELUPO ♦ GELATO

Fior di latte gelato and new season olive oil	Tuscany	10
Lemon <i>sgroppino</i> - sorbet beaten with vodka and <i>prosecco</i>	Veneto	17
Hazelnut gelato, chocolate sauce & nuts	Gelupo	9

FRUTTA E DOLCI ♦ FRUIT & DESSERTS

Beautiful clementines	A tree	for 2	5
<i>Cannoli</i> - stuffed with sheep ricotta, chocolate & pistachio	Sicily	each	6
<i>Rather good with a glass of Passito Bianco</i>	Sicily		11.3
Bonet - chocolate, coffee, amaretti, caramel & rum pudding	Piedmont		9
Rum baba with pineapple, candied almonds & cream	Naples	for 2	20
Torta Caprese <i>indecisa</i> (chocolate and lemon) with limoncello cream	Capri		9
La Tur with honeycomb & buckwheat crackers	Tuscany		11

CAFFÈ ZUCCHERATO ♦ SWEETENED COFFEES

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