



BOCCA DI LUPO

DINNER • TUESDAY DECEMBER 10 • 2024

FRITTI ♦ FRIED

<i>Fritti Romani</i>	<i>Rome</i>		
Buffalo mozzarella <i>bocconcini</i>		3,5	each
Sage leaves & anchovy		3	each
Olive stuffed with minced pork & veal		3.5	each
Fritto misto - squid, prawns, white polenta & lemon slices	<i>Veneto</i>	18	36
Crescentine (little flatbreads fried in lard):	<i>Emilia</i>		
<i>Prosciutto & squacquerone</i>		each	7
T <i>Pesto modenese - lardo, parmesan & rosemary</i>		each	7

CRUDI E SALUMI ♦ RAW & CURED

<i>Caponata</i> - aubergines, celery & tomato <i>in agrodolce</i>	<i>Sicily</i>	11	22
Burrata, cicoria, dried broad bean puree & chilli	<i>Apulia</i>	14	28
T <i>Bagna caoda</i> - warm anchovy & garlic fondue with <i>tardivo, puntarelle</i> , potatoes & bread	<i>Piedmont</i>	13	26
Battuta: raw flesh, hand-chopped and beaten with oil			
T Veal & lemon	<i>Piedmont</i>	15	30
Amberjack, capers, parsley & orange	<i>Veneto</i>	16	32
A plate of coppa	<i>Emilia</i>	12	24

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

Ziti with smashed cauliflower, pinenuts, saffron & raisins	<i>Sicily</i>	10	20
Pumpkin & hazelnut risotto; butter & sage	<i>Lombardy</i>	12	24
Tagliolini gratinati with mussels, red prawns & treviso	<i>Veneto</i>	16	32
Pappardelle with venison ragú	<i>Trentino</i>	14	28
<i>Agnolotti dal plin</i>	<i>Piedmont</i>	15	30
T <i>Tagliolini with butter & egg yolk or risotto bianco available if you are eating truffles</i>			

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>	10	20
Grilled treviso with walnuts, balsamic & gorgonzola	<i>Lombardy</i>	12	24
Fossil fish - bream in a sarcophagus of salt	<i>Lazio</i>	-	24
Grilled John Dory with <i>gremolata</i>	<i>Liguria</i>	-	26
T Roast partridge, polenta & <i>bagna cauda</i>	<i>Piedmont</i>	-	29
<i>Tagliata:</i>			<i>see list</i>
belted galloway beef, rosemary & parmesan	<i>Tuscany</i>		105/kg
bluefin tuna, marinated peppers, rocket			165/kg
honey-marinated pork chop, lemon & rosemary	<i>Lazio</i>		26

PENTOLA O PADELLA ♦ POT & PAN

Chickpeas with tomato, chilli & mint	<i>Puglia</i>	8	16
<i>Cicoria</i> with garlic & chilli	<i>Apulia</i>	8	16
T Wet polenta, butter & parmesan	<i>Lombardy</i>	7	14

INSALATE ♦ SALADS

Whole round lettuce & fennel dressing	<i>Rome</i>	-	7
T Truffled radish, celeriac, pomegranate & pecorino salad	<i>BDL</i>	12	24
<i>Castelfranco</i> & <i>tardivo</i> salad with balsamic & hazelnuts	<i>Veneto</i>	10	20
<i>Puntarelle</i> with anchovy dressing	<i>Lazio</i>	10	20

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 Alex Radu / Your bread today was baked by Micheal

GELUPO ♦ GELATO

T Fior di latte gelato and new season olive oil	Tuscany		10
Bitter chocolate sorbet & toasted almonds	Sicily		9
Hazelnut gelato, chocolate sauce & nuts	Gelupo		9

FRUTTA E DOLCI ♦ FRUIT & DESSERTS

Beautiful clementines	A tree		5
Chocolate & marzipan ball with rum & raisins	Erice	each	4.5
<i>Le palle del nonno</i> - 'grandpa's balls'	Nonno		9
Torta Caprese <i>indecisa</i> (chocolate and lemon) with limoncello cream	Capri		9
T Bonet - chocolate, coffee, amaretti, caramel & rum pudding	Piedmont		9
<i>Cannoli</i> - stuffed with sheep ricotta, chocolate & pistachio	Sicily	each	6
Rum baba with pineapple, candied almonds & cream	Naples	for 2	20
T 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

Geometry of pasta £20



BOCCA DI LUPO
Paintings by Haidee Becker

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