



BOCCA DI LUPO

DINNER • TUESDAY JANUARY 14 • 2025

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
Fried artichokes & their pickled stalks		11	22
Fritto misto - squid, prawns, white polenta & blood orange	Veneto	16	32
Crescentine (little flatbreads fried in lard):	Emilia		
<i>Prosciutto & squacquerone</i>		each	7
T Pesto modenese - <i>lardo</i> , parmesan & rosemary		each	7

CRUDI E SALUMI ♦ RAW & CURED

Cardoon salad, parsley, parmesan & lemon	BDL	9	18
T <i>Bagna caoda</i> - warm anchovy & garlic fondue with <i>puntarelle</i> , <i>tardivo</i> , potatoes & bread	Piedmont	13	26
Smoked ricotta, walnuts & rocket	Campania	9	18
<i>Nervetti</i> & <i>giardiniera</i> (pickled tendons & pickles)	Lombardy	7	14
Sea bream carpaccio, blood orange & rosemary	BDL	16	32
A plate of <i>finocchiona</i>	Emilia	12	24

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

Mezzi paccheri with <i>pummarola</i> & pecorino	Rome	11	22
Risotto nero - with cuttlefish cooked in its own ink & <i>gremolata</i>	Veneto	13	26
Spaghetti with clams	Liguria	15	30
Tagliatelle with ragú bolognese	Bologna	13	26
Orecchiette with <i>cime di rapa</i> & pecorino	Puglia	12	24

Chefs Jacob Kenedy & Gareth Saywell

A discretionary service charge of 12.5% will be added to your bill

FORNO E GRIGLIA ♦ OVEN & GRILL

Roast pumpkin with sage, parmesan & balsamic	<i>Emilia</i>	10	20
<i>Radicchio</i> & <i>taleggio</i> lasagne	<i>Lombardy</i>	13	26
Pig n mix			
Fennel sausage	<i>Tuscany</i>	each	9
Buristo - blood & pistachio	<i>Siena</i>	slice	5
Bombette - rolled pork shoulder with breadcrumbs		each	7
Fossil fish - bream in a sarcophagus of salt	<i>Lazio</i>	-	24
<i>Tagliata:</i>			<i>see list</i>
belted galloway beef, rosemary & parmesan	<i>Tuscany</i>		105/kg
monkfish, marinated peppers, rocket			160/kg

PENTOLA O PADELLA ♦ POT & PAN

Borlotti beans & pumpkin with chilli	<i>Naples</i>	8	16
<i>Pizz e foje</i> - crumbled, baked polenta & braised wild greens, with garlic & chilli	<i>Abruzzo</i>	8	16
Boiled cotechino, potato & <i>salsa verde</i>	<i>Emilia</i>	9	18
T Boiled turbot, potatoes & bottarga mayo	<i>Sardinia</i>	22	44
<i>Agretti</i> (monksbeard) warm, with oil & lemon	<i>Lazio</i>	8	16

INSALATE ♦ SALADS

Escarole & fennel dressing	<i>Rome</i>	-	7
<i>All the radicchios</i> , almonds & gorgonzola	<i>Veneto</i>	13	26
<i>Puntarelle</i> with anchovy dressing	<i>Lazio</i>	10	20
Blood orange salad, red onion & oregano	<i>Sicilia</i>	8	16

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

see menu

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

GELUPO ♦ GELATO

The amazing milk-free espresso gelato	Gelupo	8
Persimmon & walnut sorbets	Gelupo	10
Blood orange granita with almonds & mint	Sicilia	9

FRUTTA E DOLCI ♦ FRUIT & DESSERTS

Chocolate & marzipan ball with rum & raisins	Erice	each	4.5
Torta barozzi (choco-rum, coffee & almond torte), with cream	Emilia		9
Cannoli - stuffed with sheep ricotta, chocolate & pistachio	Sicily	-	7
Bomba calda filled with pistacchio cream	Ghetto		9
Rum baba with pineapple, candied almonds & cream	Naples	for 2	20
Apple & pinenut strudel, gelato alla crema	Trentino		13
Pears baked in red wine, cloves & cold cream	Veneto		8
T La Tur with honeycomb & buckwheat crackers	Tuscany		11

CAFFÈ ZUCCHERATO ♦ SWEETENED COFFEES

Caffè allo zabaione (with beaten egg yolks)	Rome	5
Bicerin (with hot chocolate & cream)	Turin	6
Caffè alla nocciola (egg yolks & hazelnut)	Naples	6
Albertino - 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