



BOCCA DI LUPO

DINNER • SATURDAY FEBRUARY 15 • 2025

FRITTI ♦ FRIED

<i>Fritti Romani</i>	Rome		
Buffalo mozzarella <i>bocconcini</i>		3.5	each
Olive stuffed with minced pork & veal		3.5	each
Sage leaves & anchovy		3	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>Finocchiona & scquacuerone</i>		each	6
<i>Pesto modenese - lardo, parmesan & rosemary</i>		each	6

CRUDI E SALUMI ♦ RAW & CURED

Artichoke carpaccio - with parmesan, lemon & parsley	Veneto	11	22
<i>Bagna caoda</i> - warm anchovy & garlic fondue with fennel, tardivo, potatoes & bread	Piedmont	13	26
<i>Nervetti & giardiniera</i> (pickled tendons & pickles)	Lombardy	7	14
Sea bream carpaccio, blood orange & rosemary	BDL	16	32

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

Rigatoni with ricotta, basil, lemon & nutmeg	Lazio	12	24
Risotto nero - with cuttlefish cooked in its own ink & gremolata	Veneto	13	26
Orecchiette with cime di rapa & pecorino	Puglia	12	24
Tagliatelle with ragú bolognese	Bologna	13	26
Tortellini in cream & nutmeg	Bologna	15	30
Spaghetti with mussels, tomato, chili & basil	Liguria	13	26

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
Porcini & taleggio lasagne	<i>Lombardy</i>	13	26
Pig n mix			
Fennel sausage	<i>Tuscany</i>		10
Buristo - blood & pistacchio	<i>Siena</i>	slice	5
Bombette - rolled pork neck with breadcrumbs		each	7
Scottaditto - grilled 'finger-burning' mutton chops	<i>Tuscany</i>	for 3	25
Fossil fish - bream in a sarcophagus of salt	<i>Lazio</i>	-	24
Tagliata	<i>Tuscany</i>		see list
belted galloway sirloin, rosemary & parmesan			105/kg
monkfish, marinated peppers, rocket	<i>Campania</i>		160/kg

PENTOLA O PADELLA ♦ POT & PAN

<i>Friarielli</i> with garlic & chilli	<i>Lazio</i>	8	16
Tripe braised with borlotti beans, pig skin & rosemary	<i>Puglia</i>	12	24
Boiled langoustines (warm) with bottarga mayo	<i>Sardinia</i>	24	48
Quail braised with chestnuts & marsala	<i>Nonna</i>	16	32

INSALATE ♦ SALADS

Whole round lettuce & fennel dressing	<i>Rome</i>	-	8
<i>All the radicchios, almonds & gorgonzola</i>	<i>Veneto</i>	12	24
<i>Merinda</i> tomatoes & agretti	<i>Sicily</i>	14	28
Blood orange salad, red onion & oregano	<i>Sicilia</i>	8	16

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM			see menu
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The chef today is Gareth Saywell. Your bread today was baked by Mike

GELUPO ♦ GELATO

The amazing milk-free espresso gelato	Gelupo	8
Blood orange granita with almonds & mint	Sicily	9
Walnut sorbet	Gelupo	8

FRUTTA E DOLCI ♦ FRUIT & DESSERTS

Chocolate & marzipan ball with rum & raisins	Erice	each	4.5
Cannoli - stuffed with sheep ricotta, chocolate & pistachio	Sicily	-	7
Torta barozzi (choco-rum, coffee & almond torte), with cream	Emilia		9
Bomba calda filled with pistacchio cream	Ghetto		9
Pears baked in red wine, cloves & cold cream	Veneto		8
Rum baba with poached rhubarb, candied almonds & cream	Naples	for 2	20
Burnt ricotta & sour cherry pie	Ghetto		11
La Tur & scquacquerone with honeycomb & buckwheat crackers	Tuscany		13

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

The Geometry of Pasta £20

Gelupo book £15



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Paintings by Haidee Becker

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