



BOCCA DI LUPO

DINNER ♦ FRIDAY MARCH 14 ♦ 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
Salt cod cheeks		9	100g
Fried artichokes & their pickled stalks	BDL	11	22
Fritto misto - squid, prawns, white polenta & blood orange	Veneto	16	32
Crescentine (little flatbreads fried in lard):	Emilia		
<i>Finocchiona & squacquerone</i>		each	6
Pesto <i>modenese</i> - <i>lardo</i> , parmesan & rosemary		each	6

CRUDI E SALUMI ♦ RAW & CURED

Artichoke carpaccio, romana courgette with parmesan, lemon & parsley	Veneto	12	24
Sheeps milk ricotta, walnuts & rocket	Campania	9	18
Sea bream carpaccio, blood orange & rosemary	BDL	16	32
Octopus, roast tomato, celery & basil salad	Sicily	15	30

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

Rigatoni with ricotta, basil, lemon & nutmeg	Lazio	12	24
Rabbit <i>orzotto</i> with broad beans & wild garlic	Friuli	13	26
Trofie, potato, green beans & wild garlic pesto	BDL	12	24
Cream of red prawn risotto	Liguria	18	36
Pappardelle with ox tail ragu	Tuscany	14	28
Tortellini in cream & nutmeg	Bologna	15	30

Chefs Jacob Kenedy & Gareth Saywell

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

FORNO E GRIGLIA ♦ OVEN & GRILL

Roast potatoes & red onions	Lazio	7	14
Porcini & taleggio lasagne	Lombardy	13	26
Fossil fish - bream in a sarcophagus of salt	Lazio	-	24
Grilled sardines with gremolata	Liguria	for 3	11
Mixed grilled meats	Tuscany		
Fennel sausage			7
Quail			12
Pork liver wrapped in guanciale			5
<i>Tagliata</i> , belted galloway sirloin	Tuscany		see list
T with rosemary, balsamic vinegar, rocket & parmesan			115/kg

PENTOLA O PADELLA ♦ POT & PAN

Courgette <i>trifolate</i> - sautéed with chilli, garlic & parsley	Lazio	7	14
Braised lentils with parsley & oil	Abruzzo	7	14
Tripe braised with borlotti beans, pig skin & rosemary	Puglia	12	24
<i>Friarielli</i> with garlic & chilli	Lazio	8	16
Mussels with agretti, datterini tomatoes and basil	BDL	13	26

INSALATE ♦ SALADS

Whole round lettuce & fennel dressing	Rome	-	8
<i>Merinda</i> tomato & agretti	Sicily	14	28
Blood orange salad, red onion & oregano	Sicilia	8	16

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

see menu

The chef today is Gareth Saywell/ Your bread today was baked by Jorgaq

GELUPO ♦ GELATO

Forced rhubarb sorbet	Yorkshire	8
Lemon <i>sgroppino</i> - sorbet beaten with vodka & prosecco	Veneto	16
Blood orange granita with almonds & mint	Sicily	9
Ricotta gelato with wild strawberries	Gelupo	14

FRUTTA E DOLCI ♦ FRUIT & DESSERTS

Exquisite wild strawberries with lemon & sugar	Heaven	25
A blood orange	A tree	3
Chocolate & marzipan ball with rum & raisins	Erice	each 4.5
<i>Torta barozzi</i> (choco-rum, coffee & almond torte), with cream	Emilia	9
<i>Bomba calda</i> filled with pistacchio cream	Ghetto	8
Pears baked in red wine, cloves & cold cream	Veneto	8
Torta mimosa - sponge cake filled with gianduja cream	Lazio	10
Rum baba with poached rhubarb, candied almonds & cream	Naples	for 2 20
La Tur cheese with honeycomb & buckwheat crackers	Tuscany	11

CAFFÈ ZUCCHERATO ♦ SWEETENED COFFEES

<i>Caffè allo zabaione</i> (with beaten egg yolks)	Rome	5
<i>Bicerin</i> (with hot chocolate & cream)	Turin	6
<i>Caffè alla nocciola</i> (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