



BOCCA DI LUPO

DINNER • TUESDAY MAY 06 • 2025

FRITTI • FRIED

<i>Fritti Romani</i>	<i>Rome</i>		
Buffalo mozzarella bocconcini		3.5	each
Olive stuffed with minced pork & veal		3.5	each
Sage leaves & anchovy		3	each
Fritto misto - squid, prawns, courgettes & blood orange	<i>Veneto</i>	16	32
Fried lambs' sweetbreads, artichokes & sage	<i>Piedmont</i>	14	28

CRUDI E SALUMI • RAW & CURED

Raw romana courgette, spiky artichoke, parmesan parsley & anchovy	<i>Lazio</i>	15	30
<i>Burrata</i> , <i>piattoni</i> beans & basil	<i>BDL</i>	16	32
Sheeps milk ricotta, walnuts & rocket	<i>Campania</i>	9	18
Sea bream carpaccio, blood orange & rosemary	<i>BDL</i>	16	32

PASTE E RISOTTI • PASTAS & 'RISOTTI'

Risotto of chard & smoked mozzarella	<i>Basilicata</i>	12	24
Candele with ricotta, basil & broad beans	<i>Campania</i>	12	24
Spaghetti with brown spider crab & <i>datterini</i> tomato	<i>Veneto</i>	13	26
<i>Tagliolini</i> with squid ragu & <i>bottarga</i>	<i>BDL</i>	12	24
Tagliatelle with ragú bolognese	<i>Bologna</i>	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 potatoes & wild garlic	Lazio	6	12
Grilled fennel sausage	Tuscany	-	9
Fossil fish - bream in a sarcophagus of salt	Lazio	-	24
Mixed grilled seafood	Tuscany		
Squid		200g	11
Gurnard		each	10
Grilled mussels with chilli oil		handful	8
Tagliata:	Tuscany		see list
belted galloway sirloin, rosemary & parmesan			115/kg

PENTOLA O PADELLA • POT & PAN

Courgette <i>trifolate</i> - sautéed with chilli, garlic & parsley	Lazio	7	14
Braised peas, tropea onions & basil	Calabria	9	18
<i>Asparagi alla bassanese</i> - with smashed egg sauce	Veneto	15	30

INSALATE • SALADS

Baby gem lettuce & fennel dressing	Rome	-	8
Blood orange salad, tropea onion & oregano	Sicily	8	16
Merinda tomatoes with tropea onion, salt & olive oil	Sicily	12	24

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM	see menu
---	----------

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

GELUPO • GELATO

Ricotta sour cherry gelato	Gelupo	8
Fior di latte gelato & wild strawberries	Heaven	14

FRUTTA E DOLCI • FRUIT & DESSERTS

Exquisite wild strawberries with lemon & sugar	Heaven	25
Chocolate & marzipan ball with rum & raisins	Erice	each 4.5
Bonèt - chocolate, blood orange, amaretti, caramel & cointreau pudding	Piedmont	9
Saffron-glazed cassata - layered ricotta, chocolate, marzipan & sponge cake	Sicily	12
Le palle del nonno - 'grandpa's balls'	Nonno	9
Rum baba with forced rhubarb, candied almonds & cream	Naples	for 2 20
Literally black pudding - sanguinaccio salame & chocolate	Tuscany	8
La Tur cheese 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

The Geometry of Pasta £20

Gelupo book £15



BOCCA DI LUPO

Paintings by Haidee Becker

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