



BOCCA DI LUPO

DINNER ♦ FRIDAY JUNE 20 ♦ 2025

FRITTI ♦ FRIED

<i>Fritti Romani</i>	<i>Rome</i>		
Buffalo mozzarella bocconcini		3.5	each
Olive stuffed with minced pork & veal		4	each
Sage leaves & anchovy		3	each
Courgette flower stuffed with mozzarella & anchovy		7	each
Fritelle - fritters of tiny prawn plankton	<i>Veneto</i>	4	each
Fried squid, courgettes & lemon slices	<i>Veneto</i>	16	32

CRUDI E SALUMI ♦ RAW & CURED

Sea bream carpaccio, orange & rosemary	<i>BDL</i>	16	32
Sheep ricotta with zucchini scapece	<i>Tuscany</i>	14	28
Burrata, piattoni beans & basil	<i>BDL</i>	15	30
Alici col verde - anchovies, parsley, garlic	<i>Piedmont</i>	14	28

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

Mezze maniche pummarola - with tomato & pecorino	<i>Campania</i>	9	18
Ricotta & spinach ravioli, butter & sage	<i>Emilia</i>	12	24
Courgette risotto with mozzarella & basil	<i>Campania</i>	12	24
Spaghetti with mussels, chilli, garlic & parsley	<i>Liguria</i>	11	22
Tagliatelle di cortile - courtyard ragú, with guinea fowl, duck and rabbit	<i>Veneto</i>	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 & <i>friggirelli</i> peppers	Lazio	8	16
Spicy sausage, roasted red onion	Lazio	12	each
Aubergine parmigiana - baked with tomato & mozzarella	Campania	12	24
Fossil fish - bream in a sarcophagus of salt	Lazio		24
Mixed grilled seafood:			
Mussels with chilli oil	Calabria	handful	8
Garfish	Veneto	each	13
Baked scallops with parmesan & breadcrumbs	Veneto	for 3	18
Tagliata:			
ex parmesan dairy beef, rosemary & its own cheese	Tuscany		160/kg
Honey-marinated pork neck	Lazio		24

PENTOLA O PADELLA ♦ POT & PAN

Courgette <i>trifolate</i> - sautéed with garlic, chilli & parsley	Lazio	7	14
Escarole with black olives, raisins & walnuts	Lazio	8	16
Tripe <i>alla romana</i> (<i>guanciale</i> , tomato & pecorino)	Rome	12	24

INSALATE ♦ SALADS

Borlotti beans with tomato, onion & basil (served chilled)	Campania	11	22
<i>Cuore del Vesuvio</i> tomato, <i>carosello</i> cucumber & basil	BDL	13	26
Whole round lettuce & lemon dressing	Rome	-	8

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

see menu

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

GELUPO ♦ GELATO

Blood orange sorbet	<i>Gelupo</i>	8
Almond sorbet	<i>Sicily</i>	8
<i>Fior di latte</i> gelato with wild strawberries	<i>Gelupo</i>	16

FRUTTA E DOLCI ♦ FRUIT & DESSERTS

Exquisite wild strawberries with lemon & sugar	<i>Heaven</i>	32
A bowl of cherries on ice	<i>Heaven</i>	6
Chocolate & marzipan ball with rum & raisins	<i>Erice</i> each	5
<i>Cassata Siciliana</i> - layered ricotta, chocolate, marzipan & sponge cake	<i>Sicily</i>	13
Roasted apricots with amaretti & <i>mascarpone</i>	<i>Lombardy</i>	10
<i>Camogliesi</i> - rummy little choco-choux puffs	<i>Liguria</i>	9
Rum baba with strawberries, almonds & cream	<i>Naples</i> for 2	22
<i>Le palle del nonno</i> - 'grandpa's balls'	<i>Nonno</i>	9
Literally black pudding - <i>sanguinaccio</i> salame & chocolate	<i>Tuscany</i>	9
Gorgonzola & La Tur cheese with honeycomb & buckwheat crackers	<i>Milan</i>	16

CAFFÈ ZUCCHERATO ♦ SWEETENED COFFEES

<i>Caffè allo zabaione</i> (with beaten egg yolks)	<i>Rome</i>	5
<i>Bicerin</i> (with hot chocolate & cream)	<i>Turin</i>	6
<i>Caffè alla nocciola</i> (egg yolks & hazelnut)	<i>Naples</i>	6
Albertino - corrected with Campari	<i>Hades</i>	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