



BOCCA DI LUPO

DINNER ♦ MONDAY JUNE 30 ♦ 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
Burrata, grilled aubergine, tomato, chilli & mint	<i>Campania</i>	16	32
Roast marinated peppers with anchovies	<i>Tuscany</i>	13	26
Sheep ricotta & pickled aubergine	<i>Tuscany</i>	12	24
A plate of <i>coppa di parma</i> & honey moon melon	<i>BDL</i>	14	28

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

<i>Mezze maniche</i> with sausage ragu & pecorino	<i>Puglia</i>	13	26
Ricotta & spinach ravioli, butter & sage	<i>Emilia</i>	12	24
Chard & scamorza risotto	<i>Campania</i>	12	24
Orecchiette with 'nduja, red onion & tomato	<i>Calabria</i>	13	26
Tagliatelle with ex-dairy beef stracotto	<i>Veneto</i>	14	28
Spaghetti with bottarga & breadcrumbs	<i>Sardinia</i>	14	28

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>friggitelli</i> peppers	Lazio	9	18
Spicy sausage, roasted red onion	Lazio	12	each
Aubergine parmigiana - baked with tomato & mozzarella	Campania	12	24
Grilled squid with gremolata	Veneto	100g	9
<i>Tagliata:</i>			
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
<i>Spuntature</i> - pork ribs, sausage & tomato with rosemary & pecorino	Lazio	13	26
Braised lentils with parsley & oil	Abruzzo	6	12
Escarole with black olives, raisins & walnuts	Lazio	7	14
Tripe <i>alla romana</i> (<i>guanciale</i> , tomato & pecorino)	Rome	12	24

INSALATE • SALADS

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

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM see menu

The chef today is Mihai Rosca / Your bread today was baked by Georgina

GELUPO ♦ GELATO

Bitter chocolate sorbet & hazelnut gelato	Piedmont	9
Peach <i>sgroppino</i> - sorbet beaten with vodka & prosecco	Veneto	17
Strawberry sherbet	Gelupo	8

FRUTTA E DOLCI ♦ FRUIT & DESSERTS

A wedge of honey moon melon	Heaven	5
Chocolate & marzipan ball with rum & raisins	Erice	each 5
<i>Cassata Siciliana</i> - layered ricotta, chocolate, marzipan & sponge cake	Sicily	13
Roasted apricots with amaretti & <i>mascarpone</i>	Lombardy	10
<i>Camogliesi</i> - rummy little choco-choux puffs	Liguria	9
<i>Le palle del nonno</i> - 'grandpa's balls'	Nonno	9
Literally black pudding - <i>sanguinaccio</i> salame & chocolate	Tuscany	9
Gorgonzola & La Tur cheese with honeycomb & buckwheat crackers	Milan	16

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