



BOCCA DI LUPO

DINNER • THURSDAY JULY 03 • 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 , marinated grilled aubergines, tomato & chilli	<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 coppa di parma & honey moon melon	<i>BDL</i>	14	28

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

Mezze maniche pummarola - with tomato & ricotta salata	<i>Campania</i>	10	20
Ricotta & spinach ravioli, butter & sage	<i>Emilia</i>	12	24
Courgette risotto with mozzarella & basil	<i>Campania</i>	12	24
Spaghetti with clams, chilli, garlic & parsley	<i>Liguria</i>	15	30
Tagliatelle with squid bolognese	<i>BDL</i>	13	26
Pappardele with ex-dairy beef stracotto	<i>Veneto</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

Lardo, walnut & honey bruschetta	<i>Piedmont</i>	6	each
Roast potatoes & <i>friggitelli</i> peppers	<i>Lazio</i>	9	18
Spicy sausage, roasted red onion	<i>Lazio</i>	12	each
Aubergine parmigiana - baked with tomato & mozzarella	<i>Campania</i>	12	24
Grilled gurnard with <i>gremolata</i>	<i>Calabria</i>		9
Baked scallops with <i>gremolata</i>	<i>Veneto</i>	for 3	15
<i>Tagliata:</i>			
Ex parmesan dairy beef, rosemary & its own cheese	<i>Tuscany</i>		160/kg
Pork neck, garlic, rosemary & honey	<i>Lazio</i>		24

PENTOLA O PADELLA • POT & PAN

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

INSALATE • SALADS

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

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

see menu

The chef today is Lauren Allan / Your bread today was baked by Marco

GELUPO ♦ GELATO

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

FRUTTA E DOLCI ♦ FRUIT & DESSERTS

A wedge of honey moon melon	<i>Heaven</i>	5
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>	7
<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