



BOCCA DI LUPO

DINNER • FRIDAY AUGUST 15 • 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
Suppli - tomato, mozzarella & rice croquette		4.5	each
Fried squid, prawns, courgettes & lemon slices	<i>Veneto</i>	16	32

CRUDI E SALUMI • RAW & CURED

Burrata with extra virgin olive oil and salt	<i>Campania</i>	10	20
Roast marinated peppers with anchovies	<i>Tuscany</i>	13	26
British bluefin tuna tartare, capers, orange & pistachio	<i>Sicily</i>	16	32
Sea bream carpaccio, orange & rosemary	<i>BDL</i>	16	32
A plate of coppa & melon	<i>Emilia</i>	14	28
Ox tongue tonnato (with tuna & anchovy sauce)	<i>Piedmont</i>	13	26

PASTE E RISOTTI • PASTAS & 'RISOTTI'

Ricotta & spinach ravioli, butter & sage	<i>Emilia</i>	12	24
Courgette & courgette flower risotto with mozzarella & basil	<i>Campania</i>	11	22
Mezze maniche alla Norma - with tomato, aubergine & ricotta salata	<i>Sicilia</i>	9	18
Tagliatelle with squid bolognese	<i>BDL</i>	11	22
Spaghetti with clams, chilli, garlic & parsley	<i>Liguria</i>	15	30
Pappardelle with duck ragú	<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

Roast potatoes & <i>friggitelli</i> peppers	<i>Lazio</i>	7	14
Aubergine parmigiana - baked with tomato & mozzarella	<i>Campania</i>	11	22
Grilled quail with lemon on bruschetta	<i>Tuscany</i>	-	15
Roast suckling pig with muscat grapes, white wine & bay	<i>Lazio</i>		36
<i>Tagliata:</i>			
Ex parmesan dairy beef, rosemary & its own cheese	<i>Emilia</i>		155/kg
British bluefin tuna, <i>salmoriglio</i> , <i>tropea onion agrodolce</i>	<i>Sicily</i>		195/kg
Charcoal baked market fish	<i>Veneto</i>		see list

PENTOLA O PADELLA • POT & PAN

Borlotti beans with tomato & basil	<i>Campania</i>	8	16
Escarole with pine nuts & raisins	<i>Campania</i>	9	18
Tripe <i>alla romana</i> (<i>guanciale</i> , tomato & <i>pecorino</i>)	<i>Rome</i>	12	24

INSALATE • SALADS

Whole round lettuce & lemon dressing	<i>Rome</i>	-	8
<i>Cuore del Vesuvio</i> tomato, <i>barattiere</i> cucumber & basil	<i>BDL</i>	9	18
Watermelon, <i>tropea onion</i> and oregano salad	<i>Sicily</i>	8	16
Confit tuna, borlotti, red onion, tomato & oregano salad	<i>Sardinia</i>	16	32

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM	see menu
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The chef today is Alex Radu / Your bread today was baked by George

GELUPO • GELATO

Pistachio gelato profiterole, chocolate sauce	Emilia	10
Apricot sorbet	Gelupo	8
Fig leaf gelato, olive oil & salt	BDL	8

FRUTTA E DOLCI • FRUIT & DESSERTS

A wedge of melon	Heaven	4
Uva fragola - Strawberry grapes on ice	Heaven	7
Chocolate & marzipan ball with rum & raisins	Erice	each 4
Seadas - deep fried pastry with pecorino & honey	Sardinia	8
Torta barozzi (choco-rum, coffee & almond torte), cream	Emilia	9
Rum baba with strawberries, almonds & cream	Naples	for 2 22
Poached peaches & mascarpone		8
Cannoli - stuffed with sheep ricotta, chocolate & pistachio	Sicily	7
Gorgonzola & Robiola cheese with honeycomb & buckwheat crackers	Milano	16

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



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Paintings by Haidee Becker

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