



BOCCA DI LUPO

DINNER • SUNDAY AUGUST 24 • 2025

FRITTI ♦ FRIED

<i>Fritti Romani</i>	<i>Rome</i>		
Buffalo mozzarella bocconcini		3.5	each
Sage leaves & anchovy		3	each
Olive stuffed with minced pork & veal		4	each
Suppli - tomato, mozzarella & rice croquette		4.5	each
Fried squid, prawns, aubergine & lemon slices	<i>Veneto</i>	16	32

CRUDI E SALUMI ♦ RAW & CURED

<i>Burrata</i> , marinated grilled aubergines, tomato & chilli	<i>Campania</i>	16	32
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 speck & melon	<i>Emilia</i>	14	28
Ox tongue <i>tonnato</i> (with tuna & anchovy sauce)	<i>Piedmont</i>	13	26

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

<i>Calamarata</i> , tuna, green olive & tomato	<i>Sicily</i>	15	30
Spaghetti with potato, green beans & pesto genovese	<i>Genoa</i>	11	22
Risotto of chard & smoked mozzarella	<i>Basilicata</i>	12	24
Pappardelle with duck ragú	<i>Veneto</i>	14	28
Tagliatelle with squid ragú & gremolata	<i>BDL</i>	10	20
Rigatoni with spicy sausage ragú	<i>Lazio</i>	11	22

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>friggiteli</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>	-	16
Roast suckling pig with muscat grapes, white wine & bay	<i>Lazio</i>	-	36
Grilled sardines with <i>salmoriglio</i>	<i>Liguria</i>	for 3	12
Grilled john dory with <i>gremolata</i>	<i>Sicily</i>	-	16
<i>Tagliata:</i>			
Ex parmesan dairy beef, rosemary & its own cheese	<i>Emilia</i>	155/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
<i>Spinach</i> with garlic & chilli	<i>Lazio</i>	8	16
<i>Tripe 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, tropea onion and oregano salad	<i>Sicily</i>	8	16
Salad of confit tuna, borlotti beans, red onion & oregano	<i>Sardinia</i>	13	26

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 Jorgaq

GELUPO • GELATO

Pistachio gelato profiterole, chocolate sauce	Emilia	10
Honeymoon melon sorbet	Gelupo	9
Fig leaf gelato, olive oil & salt	BDL	8

FRUTTA E DOLCI • FRUIT & DESSERTS

A bunch of fragola (strawberry) grapes	Heaven	7
Chocolate & marzipan ball with rum & raisins	Erice	each 4
Cannoli - stuffed with sheep ricotta, chocolate & pistachio	Sicily	7
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	BDL	8
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