



BOCCA DI LUPO

DINNER ♦ SUNDAY AUGUST 31 ♦ 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
Baccala - home salted cod		8	each
Fried squid, prawns, courgette & lemon slices	<i>Veneto</i>	16	32

CRUDI E SALUMI ♦ RAW & CURED

Burrata , marinated grilled aubergines, tomato & chilli	<i>Campania</i>	16	32
A plate of speck & melon	<i>Emilia</i>	13	26
Roast marinated peppers with anchovies	<i>Tuscany</i>	13	26
Sea bream carpaccio, orange & rosemary	<i>BDL</i>	16	32
Ox tongue <i>tonnato</i> (with tuna & anchovy sauce)	<i>Piedmont</i>	13	26

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

Spaghetti with potato, green beans & pesto genovese	<i>Genoa</i>	11	22
Ricotta & spinach ravioli , butter & sage	<i>Emilia</i>	12	24
Calamarata , bluefin tuna, tomato, aubergine & mint	<i>Sicily</i>	15	30
Porcini risotto, parmesan & parsley	<i>Lombardy</i>	14	28
Rigatoni with ewe's milk ricotta & guanciale	<i>Sperlonga</i>	11	22
Pappardelle with venison ragú	<i>Trentino</i>	13	26

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
Home-made spicy sausage, roast tropea onion	<i>Calabria</i>	9	18
Roast suckling pig with fragola grapes, white wine & bay	<i>Lazio</i>	-	38
Grilled quail with lemon on bruschetta	<i>Tuscany</i>	-	16

Tagliata:

Ex parmesan dairy beef, rosemary & its own cheese	<i>Emilia</i>	150/kg	
Charcoal baked market fish	<i>Veneto</i>	see list	

PENTOLA O PADELLA • POT & PAN

Spinach with garlic & chilli	<i>Puglia</i>	9	18
Borlotti beans with tomato & basil	<i>Campania</i>	8	16
Tripe <i>alla romana</i> (<i>guanciale</i> , tomato & <i>pecorino</i>)	<i>Rome</i>	12	24

INSALATE • SALADS

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
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

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

GELUPO ♦ GELATO

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

FRUTTA E DOLCI ♦ FRUIT & DESSERTS

A bunch of fragola (strawberry) grapes	Heaven	6
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