



BOCCA DI LUPO

DINNER • TUESDAY SEPTEMBER 09 • 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 - house salted cod		8	each
Fried squid, prawns, courgette & 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
A plate of coppa & melon	<i>Emilia</i>	13	26
British bluefin tuna, capers, orange & pistachio	<i>Sicily</i>	16	32
Ox tongue <i>tonnato</i> (with tuna & anchovy sauce)	<i>Piedmont</i>	13	26

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

<i>Spaghetti</i> with potato, green beans & <i>pesto genovese</i>	<i>Genoa</i>	11	22
<i>Ricotta</i> & spinach <i>ravioli</i> , butter & sage	<i>Emilia</i>	12	24
<i>Calamarata</i> , bluefin tuna, tomato, aubergine & mint	<i>Sicily</i>	15	30
<i>Risotto ai finferli</i> - with girolle mushrooms, parsley & garlic	<i>Lombardy</i>	13	26
<i>Rigatoni</i> with ewe's milk <i>ricotta</i> & <i>guanciale</i>	<i>Sperlonga</i>	11	22
<i>Pappardelle</i> 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	Lazio	7	14
Aubergine parmigiana - baked with tomato & mozzarella	Campania	11	22
Grilled quail with lemon on bruschetta	Tuscany	-	16
Roast langoustines with butter, lemon & thyme breadcrumbs	Veneto	27	54
Roast suckling pig with fragola grapes, white wine & bay	Lazio	for 1	38
		for 2-3	76

Tagliata:

Ex parmesan dairy beef, rosemary & its own cheese	Emilia	150/kg	
Monkfish, its liver & anchovy butter	Veneto	see list	
Grilled whole John Dory with <i>gremolata</i>	Veneto	for 2	62

PENTOLA O PADELLA • POT & PAN

<i>Finferli trifolati</i> - girolles sautéed with garlic & parsley	Lazio	13	26
Spinach with garlic & chilli	Lazio	8	16
Fresh borlotti beans all'ucelletto (with sage & tomato)	Tuscany	8	16
Tripe <i>alla romana</i> (<i>guanciale</i> , tomato & pecorino)	Rome	12	24

INSALATE • SALADS

Round lettuce & lemon dressing	Rome	-	8
<i>Cuore del Vesuvio</i> tomato, <i>barattiere</i> cucumber & basil	BDL	9	18
Watermelon, tropea onion and oregano salad	Sicily	8	16

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM	see menu
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The chef today is Gareth Saywell / Your bread today was baked by Luigi

GELUPO ♦ GELATO

Hazelnut gelato profiterole, chocolate sauce	Emilia	10
Uva Fragola sorbet	Veneto	8
Lemon sgroppino - sorbet beaten with vodka	Veneto	17

FRUTTA E DOLCI ♦ FRUIT & DESSERTS

A wedge of melon	Heaven	4
Chocolate & marzipan ball with rum & raisins	Erice	each 4
Cannoli - stuffed with sheep ricotta, chocolate & pistachio	Sicily	7
Torta barozzi (choco-rum, coffee & almond torte), cream	Emilia	9
Rum baba with strawberries, almonds & cream	Naples	for 2 22
Poached peaches & mascarpone	BDL	9
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