



BOCCA DI LUPO

DINNER • WEDNESDAY OCTOBER 08 • 2025

FRITTI • FRIED

<i>Fritti Romani</i>	<i>Rome</i>		
Buffalo mozzarella <i>bocconcini</i>		3	each
Sage leaves & anchovy		3	each
Olive stuffed with minced pork & veal		4	each
<i>Suppli</i> - tomato, mozzarella & rice croquette		4.5	each
<i>Baccala</i> - house salted cod cheeks		13	100g
Fried squid, prawns, courgette & lemon slices	<i>Veneto</i>	16	32

CRUDI E SALUMI • RAW & CURED

A plate of <i>coppa</i> & melon	<i>Emilia</i>	14	28
Burrata, cicoria, dried broad bean puree & chilli	<i>Puglia</i>	16	32
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'

Ricotta & spinach <i>ravioli</i> , butter & sage	<i>Emilia</i>	12	24
<i>Spaghetti</i> with green beans, tomato & <i>ricotta salata</i>	<i>Puglia</i>	12	24
T Porcini <i>risotto</i> , parmesan & parsley	<i>Lombardy</i>	16	32
<i>Calamarata</i> , bluefin tuna, tomato, aubergine & mint	<i>Sicily</i>	15	30
<i>Pappardelle</i> with venison <i>stracotto</i>	<i>Tuscany</i>	14	28
<i>Rigatoni</i> with ewe's milk ricotta & <i>guanciale</i>	<i>Sperlonga</i>	11	22
T <i>Tagliolini</i> with butter & egg yolk available if you are eating truffles			

BYOT: DISHES MARKED 'T' ARE GOOD WITH TRUFFLE

Bring your own & we shave them for free

Chefs Jacob Kenedy & Gareth Saywell

A discretionary service charge of 12.5% will be added to your bill

FORNO E GRIGLIA • OVEN & GRILL

Roast pumpkin with sage, parmesan & balsamic	<i>Emilia</i>	10	20
Aubergine parmigiana - baked with tomato & mozzarella	<i>Campania</i>	12	24
Home-made sausages with roast tropea onion:			
Spicy sausage	<i>Lazio</i>	10	each
Zampina - pork, tomato & caciocavallo	<i>Puglia</i>	9	each
Buristo - blood & pistachio	<i>Siena</i>	5	slice
Grilled langoustines & <i>gremolata</i>	<i>Liguria</i>	15	each
Roast grouse, bruschetta of its liver & heart, girolles, <i>guanciale</i> & fig	<i>Tuscany</i>	-	58
Tagliata:			
T 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

Fresh borlotti beans all'ucelletto (with sage & tomato)	<i>Tuscany</i>	9	18
<i>Friarielli</i> with garlic & chilli	<i>Lazio</i>	9	18
<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> , red onion & basil	<i>Campania</i>	9	18
T Truffled radish, celeriac, pomegranate & <i>pecorino</i> salad	<i>BDL</i>	13	26

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

see menu

The chef today is Alex Radu / Your bread today was baked by Luigi

GELUPO • GELATO

Hazelnut gelato profiterole, chocolate sauce	Emilia	10
Uva Fragola sorbet	Veneto	8
Bitter chocolate & coconut sorbets	Bounty	11

FRUTTA E DOLCI • FRUIT & DESSERTS

Miyagawa - a perfect mandarin	Puglia	each	3
Chocolate & marzipan ball with rum & raisins	Erice	each	4
Bayleaf <i>pannacotta</i> & olive oil	Piedmont		9
Cannoli - stuffed with sheep ricotta, chocolate & pistachio	Sicily		8
Torta barozzi (choco-rum, coffee & almond torte), cream	Emilia		9
Rum baba with strawberries, almonds & cream	Naples	for 2	22
T Gorgonzola & caprotto 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