



BOCCA DI LUPO

DINNER ♦ FRIDAY OCTOBER 17 ♦ 2025

FRITTI ♦ FRIED

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

CRUDI E SALUMI ♦ RAW & CURED

<i>Crescentine, mortadella, stracchino</i> & pickled aubergines	<i>Bologna</i>	13	26
Burrata, cicoria, dried broad bean puree & chilli	<i>Apulia</i>	16	32
British bluefin tuna, capers, orange & pistacchio	<i>Sicily</i>	17	34

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

Ricotta & spinach ravioli , 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 risotto, parmesan & parsley	<i>Lombardy</i>	15	30
<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 all' amatriciana</i> (guanciale, tomato & black pepper)	<i>Rome</i>	12	24
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
	Baked langoustines with breadcrumbs, thyme & parmesan	<i>Veneto</i>	for 2	35
	Roast mallard with guanciale, radicchio, fragola grapes	<i>Trentino</i>	26	52
	Home-made sausages with roasted tropea onion:			
	Spicy sausage	<i>Lazio</i>	9	each
	Zampina - pork, tomato & caciocavallo	<i>Puglia</i>	10	each
	<i>Tagliata:</i>			
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

	Friarielli with garlic & chilli	<i>Lazio</i>	9	18
	Fresh borlotti beans all'ucelletto (with sage & tomato)	<i>Tuscany</i>	10	20
	Tripe <i>alla romana</i> (guanciale , tomato & pecorino)	<i>Rome</i>	12	24
	Partridge <i>alla cacciatore</i> - braised with white wine, rosemary & olives	<i>Abruzzo</i>	-	25

INSALATE • SALADS

	Caponata - aubergines, celery & tomato <i>in agrodolce</i>	<i>Sicily</i>	11	22
T	Truffled radish, celeriac, pomegranate & pecorino salad	<i>BDL</i>	13	26
	Whole round lettuce & lemon dressing	<i>Rome</i>	-	8

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

see menu

The chef today is Arianna Fanzone / Your bread today was baked by Jorgaq

GELUPO • GELATO

Pistacchio gelato profiterole, chocolate sauce	Emilia	10
Roast plum sorbet	Veneto	8
Bitter chocolate sorbet	Bounty	11

FRUTTA E DOLCI • FRUIT & DESSERTS

Miyagawa - a perfect mandarin	Puglia	each	3
Chocolate & marzipan ball with rum & raisins	Erice	each	4
Cannoli - stuffed with sheep ricotta, chocolate & pistachio	Sicily		8
Bonet - chocolate, coffee, amaretti, caramel & rum	Piedmont		8
Pears baked in red wine, cloves with cold cream	Veneto		9
Rum baba with sour cherry, almonds & crema pasticciera	Naples	for 2	22
T Gorgonzola dolce & la tur 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



Paintings by Haidee Becker