



BOCCA DI LUPO

DINNER ♦ TUESDAY NOVEMBER 04 ♦ 2025

FRITTI ♦ FRIED

<i>Fritti Romani</i>		<i>Rome</i>	
Buffalo mozzarella bocconcini		3	each
Olive stuffed with minced pork & veal		4	each
Sage leaves & anchovy		3	each
Suppli - tomato, mozzarella & rice croquette		4.5	each
Baccala - house salted cod cheeks		13	100g
Fritto misto - squid, prawns, white polenta & lemon slices	<i>Veneto</i>	18	36

CRUDI E SALUMI ♦ RAW & CURED

Burrata, cicoria, dried broad bean puree & chilli	<i>Puglia</i>	16	32
Crescentine, coppa, stracchino & pickled aubergines	<i>Bologna</i>	14	28
Bluefin tuna, capers, orange & pistachio	<i>Sardinia</i>	18	36

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

Pumpkin & amaretti cappellacci , butter & sage	<i>Lombardy</i>	13	26
Spaghetti with green beans, tomato & ricotta salata	<i>Puglia</i>	11	22
Risotto nero - with squid cooked in its ink & gremolata	<i>Veneto</i>	14	28
Calamarata , sardine, tomato, aubergine & mint	<i>Sicily</i>	15	30
Rigatoni all' amatriciana (guanciale, tomato & black pepper)	<i>Rome</i>	12	24
Pappardelle with venison stracotto	<i>Tuscany</i>	14	28

T Tagliolini 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	Emilia	10	20
Aubergine <i>parmigiana</i> - baked with tomato & <i>mozzarella</i>	Campania	12	24
Home-made sausages with roasted tropea onion:			
Spicy sausage	Lazio	11	each
Fennel sausage	Tuscany	11	each
<i>Zampina</i> - pork, tomato & <i>caciocavallo</i>	Puglia	10	each
Roast mallard with <i>guanciale</i> , radicchio & grapes	Trentino	26	52
Charcoal baked market fish	Veneto	see list	
Tagliata:			
T Ex parmesan dairy beef, rosemary & its own cheese	Emilia	150/kg	

PENTOLA O PADELLA • POT & PAN

<i>Friarielli</i> with garlic & chilli	Puglia	9	18
Tripe <i>alla romana</i> (<i>guanciale</i> , tomato & <i>pecorino</i>)	Rome	12	24
Braised chickpeas with tomato, chilli & mint	Puglia	9	18

INSALATE • SALADS

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

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM see menu

The chef today is Georgina Hopkins / Your bread today was baked by Jorgaq

GELUPO ♦ GELATO

Pistacchio gelato profiterole, chocolate sauce	Emilia		10
Roast plum sorbet	Veneto		8
T Fior di latte gelato , olive oil & salt	Tuscany		10

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
Pears baked in red wine, cloves with cold cream	Veneto		9
T Bonet - chocolate, coffee, amaretti, caramel & rum	Piedmont		9
Rum baba with sour cherry, almonds & cream	Naples	for 2	22
T Gorgonzola dolce & 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

Paintings by Haidee Becker

If you have any allergies, please speak to a member of staff