



BOCCA DI LUPO

DINNER ♦ MONDAY NOVEMBER 10 ♦ 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>Baccala</i> - house salted cod cheeks		13	100g
Fritto misto - squid, prawns, white polenta & lemon slices	<i>Veneto</i>	18	36

CRUDI E SALUMI ♦ RAW & CURED

T <i>Bagna caoda</i> - warm anchovy & garlic fondue with <i>tardivo</i> , potatoes, fennel, radishes & bread	<i>Piedmont</i>		23
<i>Crescentine, coppa, stracchino</i> & pickled aubergines	<i>Bologna</i>	14	28
Sea bream carpaccio, orange & rosemary	<i>BDL</i>	16	32

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

Spinach & <i>ricotta ravioli</i> with butter & sage	<i>Emilia</i>	12	24
<i>Fusilli</i> with <i>romanesco</i> broccoli, basil, chilli & garlic	<i>Puglia</i>	11	22
Cream of langoustine <i>risotto</i>	<i>Liguria</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>Spaghetti</i> with squid ragu & <i>gremolata</i>	<i>BDL</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	Emilia	10	20
	Aubergine <i>parmigiana</i> - baked with tomato & <i>mozzarella</i>	Campania	12	24
	<i>Zampina sausage</i> - pork, tomato & <i>caciocavallo</i> with roasted tropea onion	Puglia	10	each
T	Roast partridge, polenta & <i>bagna cauda</i>	Piedmont	-	29
	Fossil fish - bream in a sarcophagus of salt	Lazio		24
	Tagliata:			
T	Ex parmesan dairy beef, rosemary & its own cheese	Emilia		see sheet
	Wild boar pork chop, lemon & rosemary	Tuscany		see sheet

PENTOLA O PADELLA ♦ POT & PAN

	Spinach with garlic & chilli	Lazio	9	18
	Braised chickpeas with tomato, chilli & mint	Puglia	9	18
T	Wet polenta with butter & parmesan	Lombardy	7	-

INSALATE ♦ SALADS

	<i>Caponata</i> - aubergines, celery & tomato <i>in agrodolce</i>	Sicily	11	22
T	Truffled radish, celeriac, pomegranate & pecorino salad	BDL	13	26
	Rocket, fennel & lemon dressing	Rome	-	7

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

Beautiful clementines	A tree	for 2	5
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
Sanguinaccio salame - chocolate, pigs blood & pistachio	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

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