



BOCCA DI LUPO

DINNER ♦ SATURDAY NOVEMBER 22 ♦ 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

<i>Caponata</i> - aubergines, celery & tomato in <i>agrodolce</i>	<i>Sicily</i>	11	22
T <i>Bagna caoda</i> - warm anchovy & garlic fondue with potatoes, <i>tardivo</i> , fennel & radish	<i>Piedmont</i>		18
<i>Crescentine, coppa, stracchino</i> & pickled aubergines	<i>Bologna</i>	13	26
Sea bream carpaccio, orange & rosemary	<i>Veneto</i>	16	32
T Veal & nutmeg <i>battuta</i>	<i>Piedmont</i>	13	26

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

Pumpkin & amaretti <i>cappellacci</i> , butter & sage	<i>Lombardy</i>	13	26
<i>Fusilli</i> with <i>romanesco</i> broccoli, basil, chilli & garlic	<i>Puglia</i>	10	20
T <i>Agnolotti dal plin</i>	<i>Piedmont</i>	15	30
<i>Cavolo nero</i> risotto, <i>lat tur</i>	<i>Lombardy</i>	13	26
<i>Spaghetti allo scoglio</i> - with mussels, clams, red prawns squid & tomato	<i>Campania</i>	17	34
Pappardelle with venison ragú	<i>Trentino</i>	14	28
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>	9	18
	<i>Radicchio & taleggio lasagne</i>	<i>Lombardy</i>	-	14
	Wild boar sausage, roasted <i>tropea</i> onion	<i>Tuscany</i>	-	11
	Grilled langoustines & <i>gremolata</i>	<i>Liguria</i>	for 3	44
T	Roast partridge, polenta & <i>bagna cauda</i>	<i>Piedmont</i>	-	29
	Roast suckling pig, white wine & bay	<i>Emilia</i>	see sheet	
	Tagliata:			
T	Ex parmesan dairy beef, rosemary & its own cheese	<i>Emilia</i>	see sheet	
	Charcoal baked market fish with <i>gremolata</i>	<i>Veneto</i>		
	Turbot		see sheet	
	John Dory		750g	70
	Red mullet		350g	34

PENTOLA O PADELLA ♦ POT & PAN

	<i>Cicoria</i> with garlic & chilli	<i>Lazio</i>	8	16
	Braised chickpeas with tomato, chilli & mint	<i>Puglia</i>	9	18
T	Wet polenta with butter & parmesan	<i>Lombardy</i>	7	-

INSALATE ♦ SALADS

T	Truffled radish, celeriac, pomegranate & pecorino salad	<i>BDL</i>	13	26
	Radicchio with new seasons oil & red wine vinegar	<i>Veneto</i>		
	<i>Castelfranco</i>		-	6
	<i>Pink radicchio</i>		-	7
	<i>Tardivo</i>		-	11

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

see menu

The chef today is Gareth Saywell / Your bread today was baked by Jorgaq

GELUPO • GELATO

Montebianco - maron glace gelato, cream & chocolate	Val d'Aosta	10
Clementine sgroppino- sorbet beaten with vodka & prosecco	Veneto	17
Pomegranate sorbet	Veneto	8

FRUTTA E DOLCI • FRUIT & DESSERTS

Beautiful clementines	A tree	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
Torta di mele - apple cake & cream	Trentino	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	Tuscany	9
Honey blue & 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