



BOCCA DI LUPO

DINNER ♦ SATURDAY NOVEMBER 29 ♦ 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
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

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

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

Pumpkin & amaretti cappellacci , butter & sage	<i>Lombardy</i>	13	26
<i>Fusilli</i> with romanesco broccoli, basil, chilli & garlic	<i>Puglia</i>	10	20
Porcini risotto, parmesan & parsley	<i>Lombardy</i>	15	30
Spaghetti with clams, mussels chilli, garlic & parsley	<i>Liguria</i>	14	28
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	Emilia	9	18
	<i>Radicchio & taleggio lasagne</i>	Lombardy	-	14
	Luganega - pork & porcini sausage, roasted <i>tropea</i> onion	Tuscany	-	10
T	Roast partridge, polenta & <i>bagna cauda</i>	Piedmont	-	29
	Tagliata:			
T	Ex parmesan dairy beef, rosemary & its own cheese	Emilia	see sheet	
	Charcoal baked wild market fish & <i>gremolata</i>	Veneto		
	Red mullet		250g	32
	Sea bass		950g	75
	Sea bream		500g	24

PENTOLA O PADELLA ♦ POT & PAN

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

INSALATE ♦ SALADS

T	Truffled radish, celeriac, pomegranate & pecorino salad	BDL	13	26
	<i>Puntarelle</i> with anchovy dressing	Lazio	10	20
	Radicchio with new seasons oil & red wine vinegar	Veneto		
	<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 Georgina

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
Perfect with a glass of Barolo Chinato	Piedmont	12.2
Rum baba with sour cherry, almonds & cream	Naples	for 2 22
Sanguinaccio salame - chocolate, pigs blood & pistachio	Tuscany	9
Honey blue & La Tur cheeses with honeycomb	Milano	16
& buckwheat crackers		

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

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