



BOCCA DI LUPO

BYOT: DISHES MARKED 'T' ARE GOOD WITH TRUFFLE

Bring your own & we shave them for free

DINNER ♦ SATURDAY DECEMBER 20 ♦ 2025

FRITTI ♦ FRIED

<i>Fritti Romani</i>	<i>Rome</i>		
Buffalo mozzarella <i>bocconcini</i>		3	each
Sage leaves & anchovy		3	each
Olive stuffed with minced pork & veal		4	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>	-	19
<i>Crescentine</i> , <i>finocchiona</i> , <i>stracchino</i> cheese	<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'

Fusilli with <i>romanesco</i> broccoli, basil, chilli & garlic	<i>Puglia</i>	10	20
Risotto of chard & smoked mozzarella	<i>Basilicata</i>	12	24
Pumpkin & <i>amaretti cappellacci</i> , butter & sage	<i>Lombardy</i>	13	26
Spaghetti with clams, chilli, garlic & parsley	<i>Liguria</i>	15	30
Pappardelle with beef <i>stracotto</i>	<i>Trentino</i>	14	28
T <i>Tagliolini</i> with butter & egg yolk available if you are eating truffles			

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
Radicchio & taleggio lasagne	<i>Lombardy</i>	-	14
T Luganega - pork & porcini sausage, roasted <i>tropea</i> onion	<i>Veneto</i>	-	10
T Roast partridge, polenta & <i>bagna cauda</i>	<i>Piedmont</i>	-	29
T Tagliata of sirloin, rosemary & parmesan	<i>Emilia</i>	see sheet	
Grilled sea bream & salsa verde	<i>Veneto</i>		24
Roast suckling pig, white wine & bay	<i>Emilia</i>	see sheet	

PENTOLA O PADELLA ♦ POT & PAN

Cicoria 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
<i>Puntarelle</i> with anchovy dressing	<i>Lazio</i>	10	20
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 Joraq

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
T Bonet - chocolate, coffee, amaretti, caramel & rum pudding	Piedmont	9
Pears baked in red wine, cloves with cold cream	Veneto	9
Torta di mele - apple cake & cream	Trentino	8
Rum baba with sour cherry, almonds & cream	Naples	for 2 22
Sanguinaccio salame - chocolate, pigs blood & pistachio	Tuscany	9
Honey blue & Robiola cheeses 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



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Paintings by Haidee Becker

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