



BOCCA DI LUPO

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

[see menu](#)

DINNER ♦ TUESDAY JANUARY 27 ♦ 2026

FRITTI ♦ FRIED

Fritti misti

Buffalo mozzarella <i>bocconcini</i>	Campania	3	each
Sage leaves & anchovy	Lazio	3	each
Olive stuffed with minced pork & veal	Le Marche	4	each
Courgette flower stuffed with mozzarella & anchovy	Campania	7	each
Fritto misto - squid, prawns, courgettes & blood orange	Veneto	18	36

CRUDI E SALUMI ♦ RAW & CURED

Crudita di mare:

Cuminatum in Ostrea - Oyster with cumin vinegar	SPQR	each	5
Tuna tartare, capers, blood orange & pistachio	Sicily	16	32
Artichoke carpaccio - with parmesan, lemon & parsley	Veneto	14	28
<i>Puntarelle</i> with anchovy dressing	Lazio	10	20

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

Orecchiette with cime di rapa & breadcrumbs	Puglia	11	22
Risotto of chard & smoked mozzarella	Basilicata	12	24
T Tortellini in cream & nutmeg	Bologna	15	30
Spaghetti with mussels, a little tomato & chilli	Rome	11	22
Tagliatelle with ragú bolognese	Bologna	14	28

T *Tagliolini* with butter & egg yolk available if you are eating truffles

BYOT: DISHES MARKED 'T' ARE GOOD WITH BLACK 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

SPQR ♦ ANCIENT ROME

<i>Emphractum baianum</i> - Jellyfish, oyster, fish & mussel stew	SPQR	-	25
<i>Piscis et moretum Ligusticum</i> - Sea bass stuffed with lovage	SPQR	for 2-3	65
<i>Renes agni farciti</i> - Stuffed lamb kidneys	SPQR	12	24
<i>Brassica cum poris</i> - Cabbage, leeks, coriander & olives	SPQR	7	14
<i>Boleti cum melle et cumino</i> - Mushrooms in cumin & honey	SPQR	9	18

FORNO E GRIGLIA ♦ OVEN & GRILL

Roast pumpkin with sage, parmesan & balsamic	Emilia	9	18
Red Mullet baked on potatoes, peppers & capers	Campania	-	24
Duck liver pate on bruschetta	Tuscany	-	6
Tagliata:			
T Ex parmesan dairy beef, rosemary & parmesan	Emilia	see sheet	
Honey-marinated pork chop, lemon & rosemary	Lazio		24

PENTOLA O PADELLA ♦ POT & PAN

Braised lentils with parsley & oil	Abruzzo	6	12
add cotechino & salsa verde	Emilia	8	16
Escarole stuffed with bread, olives, pecorino & walnuts	Lazio	-	16

INSALATE ♦ SALADS

All the radicchios, almonds & gorgonzola	Veneto	14	28
Blood orange salad, red onion & oregano	Sicily	8	16
Marinella tomatoes, extra virgin olive oil & salt	Sicily	12	24

The chef today is Alexandru Radu / Your bread today was baked by Luigi

GELUPO ♦ GELATO

Blood orange granita with almonds & mint	Sicily	9
<i>Nix dulcis</i> - Sweet ice, pomegranate, pistachio & tamarind	SPQR	11
Ricotta gelato, extra virgin olive oil & salt	BDL	8

FRUTTA E DOLCI ♦ FRUIT & DESSERTS

A blood orange	Heaven	each	3
Chocolate & marzipan ball with rum & raisins	Erice	each	4
<i>Savillum</i> - Cheesecake with poppy seeds & walnuts	SPQR		9
<i>Crescionda</i> (amaretti, chocolate & cinnamon cake)	Umbria		10
Rum baba with sour cherry, almonds & cream	Naples	for 2	22
<i>Le palle del nonno</i> - 'grandpa's balls'	Lazio		10
<i>Sanguinaccio salame</i> - chocolate, pigs blood & pistachio	Tuscany		9
Honey blue & Robiola cheeses with honeycomb & buckwheat crackers	Milan		16

CAFFÈ ZUCCHERATO ♦ SWEETENED COFFEES

<i>Caffè allo zabaione</i> (with beaten egg yolks)	Rome	5
<i>Bicerin</i> (with hot chocolate & cream)	Turin	6
<i>Caffè alla nocciola</i> (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