



BOCCA DI LUPO

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

[see menu](#)

LUNCH • FRIDAY JANUARY 30 • 2026

FRITTI ♦ FRIED

Fritti misti

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

CRUDI E SALUMI ♦ RAW & CURED

Crudita di mare:

Cuminatum in Ostrea - Oyster with cumin vinegar	<i>SPQR</i>	each	5
Sea bream carpaccio, rosemary & blood orange	<i>Venice</i>	16	32
Artichoke carpaccio - with parmesan, lemon & parsley	<i>Veneto</i>	14	28
<i>Puntarelle</i> with anchovy dressing	<i>Lazio</i>	10	20

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

Orecchiette with cime di rapa & breadcrumbs	<i>Puglia</i>	12	24
Risotto of chard & smoked mozzarella	<i>Basilicata</i>	12	24
Rigatoni with ricotta, basil & lemon	<i>Lazio</i>	11	22
Spaghetti with mussels, a little tomato & chilli	<i>Rome</i>	11	22
Tagliatelle with ragú bolognese	<i>Bologna</i>	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, mussel & fish stew	SPQR		25
<i>Piscis et moretum Ligusticum</i> - Sea bass stuffed with lovage	SPQR	for 2-3	65
<i>Anas cum prunis</i> - Wild duck (mallard) with bay & prunes	SPQR	24	48
<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
Tagliata:			
T Ex parmesan dairy beef, rosemary & parmesan	Emilia	see sheet	
Honey-marinated pork chop, lemon & rosemary	Lazio		24

PENTOLA O PADELLA ♦ POT & PAN

<i>Agretti</i> (monksbeard) warm, with oil & lemon	Lazio	9	18
<i>Cicoria</i> with garlic & chilli	Lazio	8	16
Braised lentils with parsley & oil	Abruzzo	6	12
add <i>cotechino</i> & 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 Arianna Fanzone / Your bread today was baked by Lauren

GELUPO ♦ GELATO

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

FRUTTA E DOLCI ♦ FRUIT & DESSERTS

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

CAFFÈ ZUCCHERATO ♦ SWEETENED COFFEES

<i>Caffè allo zabaione</i> (with beaten egg yolks)	<i>Rome</i>	5
<i>Bicerin</i> (with hot chocolate & cream)	<i>Turin</i>	6
<i>Caffè alla nocciola</i> (egg yolks & hazelnut)	<i>Naples</i>	6
Albertino - corrected with Campari	<i>Hades</i>	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