



BOCCA DI LUPO



LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

[see menu](#)

DINNER ♦ MONDAY FEBRUARY 16 ♦ 2026

FRITTI ♦ FRIED

Fritti misti

Buffalo mozzarella bocconcini	Campania	3	each
Sage leaves & anchovy	Lazio	3	each
Olive stuffed with minced pork & veal	Le Marche	4	each
Baccala - house salted cod cheeks	Lazio	3	each
Fried artichokes & their pickled stalks	Lazio	10	20
Fritto misto - squid, prawns, courgettes & blood orange	Veneto	18	36

CRUDI E SALUMI ♦ RAW & CURED

Coppa di testa, apricot & date mostarda	Emilia	10	20
Artichoke carpaccio - with parmesan, lemon & parsley	Veneto	14	28
Sheeps milk ricotta, walnuts & rocket	Campania	9	18
Sea bream carpaccio, rosemary & blood orange	Venice	16	32

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

<i>Orechiette</i> with cime di rapa & breadcrumbs	Puglia	12	24
T Risotto with white asparagus	Friuli	14	28
add 10g/20g black truffle or B.Y.O for free		+40	+80
Spaghetti with squid braised in tomato & basil	Campania	12	24
Tagliatelle with ragú bolognese	Bologna	14	28
T Pizzoccheri - buckwheat pasta with cabbage & fontina cheese	Valtellina	12	24
add 10g/20g black truffle or B.Y.O for free		+40	+80

Chefs Jacob Kenedy & Gareth Saywell

A discretionary service charge of 12.5% will be added to your bill

FORNO E GRIGLIA ♦ OVEN & GRILL

Grilled buristo (blood salame) & marinated peppers	Tuscany	8	16
T Sopa coada - pigeon & bread 'lasagne'	Veneto	14	28
Seafood pic n mix:			
Sea bream	Veneto		24
Mussels, stuffed with bread, lemon & parmesan	Puglia	handful	5
Grilled squid	Veneto	150g	14
Tagliata:			
T Ex parmesan dairy beef, rosemary & parmesan	Emilia	see sheet	
add 10g/20g black truffle or B.Y.O for free		+40	+80
Whole roast john dory, fennel & white wine	Liguria		36

PENTOLA O PADELLA ♦ POT & PAN

Pizz e foje - crumbled polenta & braised wild greens	Abruzzo	8	16
Borlotti beans, pumpkin, chilli & sage	Sperlonga	9	18
T Chicken scallopine with artichokes	Rome	22	44
U Morzeddhu - a stew of cow innards braised with	Calabria	10	20
tomato, oregano & copious chilli			

INSALATE ♦ SALADS

All the radicchios, almonds & gorgonzola	Veneto	14	28
Blood orange salad, red onion & oregano	Sicily	8	16
Camone tomatoes, basil & good oil	Sicily	10	20
Puntarelle with anchovy dressing	Lazio	10	20

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

GELUPO ♦ GELATO

Ricotta gelato, olive oil & salt	Tuscany	9
Blood orange granita with almonds & mint	Sicily	9
Bitter chocolate & coconut sorbets	Bounty	10

FRUTTA E DOLCI ♦ FRUIT & DESSERTS

A blood orange	Heaven	each	3
Chocolate & marzipan ball with rum & raisins	Erice	each	4
Torta Caprese <i>indecisa</i> (chocolate and lemon)	Capri		9
Grappa-honey pannacotta with forced rhubarb	Piedmont		10
<i>Le palle del nonno</i> - 'grandpa's balls'	Lazio		10
<i>Sanguinaccio salame</i> - chocolate, pigs blood & pistachio	Tuscany		9
Cheese, buckwheat crackers & honeycomb:			
Blue di capra	Lombardia		7
Robiola	Piemonte		7
Pear	A tree		2

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