



BOCCA DI LUPO

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

[see menu](#)

DINNER ♦ SATURDAY MARCH 07 ♦ 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	11	22
Fritto misto - squid, prawns, courgettes & blood orange	Veneto	18	36

CRUDI E SALUMI ♦ RAW & CURED

Sheeps milk ricotta, walnuts and rocket	Piemonte	12	24
Coppa di testa & mostarda	Emilia	10	20
Artichoke carpaccio - with parmesan, lemon & parsley	Veneto	14	28
Sea bream carpaccio, rosemary & blood orange	Venice	16	32

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

Orecchiette with cime di rapa & pecorino	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 mussels, squid, tomato & basil	Campania	13	26
T Pizzoccheri - buckwheat pasta with cabbage & fontina cheese	Valtellina	12	24
add 10g/20g black truffle or B.Y.O for free		+40	+80
Tagliatelle with ragú bolognese	Bologna	14	28

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
Radicchio & taleggio lasagne	Lombardy	-	14
Seafood pic n mix:			
Grilled squid	Veneto	150g	14
Baked stuffed mussels	Puglia	handful	6
Grilled langoustine	Veneto	each	14
Tagliata:			
Honey-marinated pork chop, lemon & rosemary	Lazio		25
T Ex parmesan dairy beef, rosemary & parmesan	Emilia	see sheet	
add 10g/20g black truffle or B.Y.O for free		+40	+80
Roast whole john dory, fennel & white wine	Liguria	-	54

PENTOLA O PADELLA ♦ POT & PAN

Agretti with butter & lemon	Venice	9	18
Braised chickpeas with tomato, chilli & mint	Puglia	10	20
T Chicken scallopine with artichokes & marsala	Rome	22	44
Roman tripe (<i>guanciale</i> , tomato, pecorino)	Rome	11	22

INSALATE ♦ SALADS

All the radicchios, almond & gorgonzola	Veneto	14	28
Blood orange salad, tropea onion & oregano	Sicily	8	16
Marinda & camone tomatoes with olive oil & basil	Sicily	11	22

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

GELUPO • GELATO

Ricotta gelato, olive oil & salt	Tuscany	9
Hazelnut gelato, chocolate sauce, hazelnuts & whipped cream	Piemonte	11
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
Grappa-honey pannacotta with forced rhubarb	Piedmont		11
Mini bombe (baby doughnuts), sour cherry & ricotta	Rome		9
Torta Caprese <i>indecisa</i> (chocolate and lemon)	Capri		10
Sanguinaccio salame - chocolate, pigs blood & pistachio	Tuscany		9
Cheese, buckwheat crackers & honeycomb:			
Blue di capra	Lombardia		8
Robiola	Piemonte		8
Pear	A tree		2

CAFFÈ ZUCCHERATO • SWEETENED COFFEES

Caffè allo zabaione (with beaten egg yolks)	Rome	6
Bicerin (with hot chocolate & cream)	Turin	7
Caffè alla nocciola (egg yolks & hazelnut)	Naples	7
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