



# BOCCA DI LUPO

LUNCH & PRE-THEATRE

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Available Monday to Friday until 6.30PM

[see menu](#)

**LUNCH ♦ WEDNESDAY MARCH 11 ♦ 2026**

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## FRITTI ♦ FRIED

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### *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
Fried artichokes & their pickled stalks	<i>Lazio</i>	11	22
Fritto misto - squid, prawns, courgettes & blood orange	<i>Veneto</i>	18	36

## CRUDI E SALUMI ♦ RAW & CURED

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Sheeps milk ricotta, broad beans & lemon	<i>Sardinia</i>	12	24
<i>Coppa di testa</i> & mostarda	<i>Emilia</i>	10	20
Artichoke carpaccio - with parmesan, lemon & parsley	<i>Veneto</i>	14	28
Sea bream carpaccio, rosemary & blood orange	<i>Venice</i>	16	32

## PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

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Orecchiette with cime di rapa & pecorino	<i>Puglia</i>	12	24
<b>T</b> Risotto with white asparagus	<i>Friuli</i>	14	28
<i>add 10g/20g black truffle or B.Y.O for free</i>		+40	+80
Spaghetti, potato, green beans & wild garlic pesto	<i>BDL</i>	12	24
<b>T</b> <i>Pizzoccheri</i> - buckwheat pasta with cabbage & fontina cheese	<i>Valtellina</i>	12	24
<i>add 10g/20g black truffle or B.Y.O for free</i>		+40	+80
Pappardelle with duck ragú	<i>Veneto</i>	16	32

*Chefs Jacob Kenedy & Gareth Saywell*

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

## FORNO E GRIGLIA ♦ OVEN & GRILL

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Grilled buristo (blood salame) & marinated peppers	<i>Tuscany</i>	8	16
Pallotte cacio e uova - egg & cheese balls in tomato	<i>Abruzzo</i>	12	24
Radicchio & taleggio lasagne	<i>Lombardy</i>	-	14
Seafood pic n mix:			
Baked stuffed mussels	<i>Emilia</i>	handful	6
Grilled langoustine	<i>Veneto</i>	each	14
Grilled squid	<i>Emilia</i>	150g	14
Tagliata:			
Honey-marinated pork chop, lemon & rosemary	<i>Lazio</i>		25
<b>T</b> Ex parmesan dairy beef, rosemary & parmesan	<i>Emilia</i>		see sheet
add 10g/20g black truffle or B.Y.O for free		+40	+80

## PENTOLA O PADELLA ♦ POT & PAN

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<i>Asparagi alla bassanese</i> - with smashed egg sauce	<i>Veneto</i>	19	38
Braised chickpeas with tomato, chilli & mint	<i>Puglia</i>	10	20
<b>T</b> Chicken scallopine with porcini & marsala	<i>Rome</i>	22	44
Lamb cacio e uova - braised with egg & pecorino	<i>Abruzzo</i>	19	36
Chicken broth, egg <i>stracciatella</i> , broad beans & asparagus	<i>Rome</i>	11	22

## INSALATE ♦ SALADS

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

## GELUPO ♦ GELATO

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Ricotta gelato, olive oil & salt	<i>Tuscany</i>	9
Hazelnut gelato, chocolate sauce, hazelnuts & whipped cream	<i>Piemonte</i>	11
Bitter chocolate & coconut sorbets	<i>Bounty</i>	10

## FRUTTA E DOLCI ♦ FRUIT & DESSERTS

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A blood orange	<i>Heaven</i>	each	3
Chocolate & marzipan ball with rum & raisins	<i>Erice</i>	each	4
Grappa-honey pannacotta with forced rhubarb	<i>Piedmont</i>		11
Mini bombe (baby doughnuts), sour cherry & ricotta	<i>Rome</i>		9
Torta Caprese <i>indecisa</i> (chocolate and lemon)	<i>Capri</i>		10
<i>Sanguinaccio salame</i> - chocolate, pigs blood & pistachio	<i>Tuscany</i>		9
Cheese, buckwheat crackers & honeycomb:			
Blue di capra	<i>Lombardia</i>		8
Robiola	<i>Piemonte</i>		8
Pear	<i>A tree</i>		2

## CAFFÈ ZUCCHERATO ♦ SWEETENED COFFEES

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<i>Caffè allo zabaione</i> (with beaten egg yolks)	<i>Rome</i>	6
<i>Bicerin</i> (with hot chocolate & cream)	<i>Turin</i>	7
<i>Caffè alla nocciola</i> (egg yolks & hazelnut)	<i>Naples</i>	7
Albertino - corrected with Campari	<i>Hades</i>	7

## AL DETTAGLIO ♦ RETAIL

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- 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*