



BOCCA DI LUPO

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

[see menu](#)

DINNER • SATURDAY MARCH 14 • 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
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

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
Truffled radish, celeriac, pomegranate & pecorino salad	<i>BDL</i>	12	24

PASTE E RISOTTI • PASTAS & 'RISOTTI'

Asparagus & courgette risotto with mozzarella & basil	<i>Campania</i>	14	28
Spaghetti, potato, green beans & wild garlic pesto	<i>BDL</i>	12	24
Paccheri with gurnard, a little tomato & chilli	<i>Sperlonga</i>	9	18
Fettuccine alla carbonara - guanciale, egg, pecorino	<i>Rome</i>	16	32
Wild garlic pappardelle with duck ragú	<i>Veneto</i>	16	32
Borage & spinach pansotti with walnut sauce	<i>Liguria</i>	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

Roast potatoes, fennel & wild garlic	Lazio	8	16
Home-made spicy sausage	Calabria	9	-
Pallotte cacio e uova - egg & cheese balls in tomato	Abruzzo	12	24
Torta Pasqualina - chard, spinach, quail egg pie	Genoa	13	-
Grilled quail with tropea onion on bruschetta	Tuscany	17	-
Grilled langoustines & gremolata	Veneto	each	14
Roast whole John dory	Liguria		70
T Ex parmesan dairy beef tagliata, rosemary & parmesan	Emilia		see sheet

PENTOLA O PADELLA • POT & PAN

Spinach with garlic & chilli	Puglia	8	16
Asparagi alla bassanese - with smashed egg sauce	Veneto	19	38
Chicken broth, egg <i>stracciatella</i> , broad beans & asparagus	Rome	11	22
Lambs liver with artichokes & marsala	Lazio	15	30
Lamb cacio e uova - braised with egg & pecorino	Abruzzo	19	36

INSALATE • SALADS

Marinda tomatoes with olive oil & basil	Sicily	11	22
Whole round lettuce & lemon dressing	Sperlonga	8	-
Blood orange salad, tropea onion & oregano	Sicily	8	16
All the radicchios, hazelnut & gorgonzola	Veneto	14	28

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

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
<i>Bomba calda</i> filled with ricotta & sour cherry	Ghetto		9
<i>Torta della nonna</i> - grandmother's custard tart	Tuscany		9
<i>Sanguinaccio salame</i> - 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

<i>Caffè allo zabaione</i> (with beaten egg yolks)	Rome	6
<i>Bicerin</i> (with hot chocolate & cream)	Turin	7
<i>Caffè alla nocciola</i> (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