



# BOCCA DI LUPO

## LUNCH & PRE-THEATRE

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Available Monday to Friday until 6.30PM

[see menu](#)

## DINNER • SATURDAY APRIL 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, red prawns, courgettes & blood orange	<i>Veneto</i>	18	36

## CRUDI E SALUMI • RAW & CURED

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Wild boar & grappa salami	<i>Tuscany</i>	10	20
Sheeps milk ricotta, broad beans & lemon	<i>Sardinia</i>	12	24
Sea bream carpaccio, rosemary & blood orange	<i>Venice</i>	16	32
Rabbit tonnato with radishes and broad beans	<i>Piedmont</i>	16	32

## PASTE E RISOTTI • PASTAS & 'RISOTTI'

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Asparagus & courgette risotto with mozzarella & basil	<i>Campania</i>	14	28
Borage & spinach pansotti with walnut sauce	<i>Liguria</i>	13	26
<i>Paccheri</i> with gurnard, tomato & chilli	<i>Sperlonga</i>	12	24
Fettuccine alla carbonara - guanciale, egg, pecorino	<i>Rome</i>	16	32
Rabbit <i>orzotto</i> with broad beans & wild garlic	<i>Friuli</i>	15	30
Wild garlic 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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Radicchio, fontina & taleggio lasagne	Lombardy	-	14
Roast potatoes, fennel & wild garlic	Lazio	8	16
Mixed grilled meats on bruschetta:			
Quail	Tuscany	15	-
Scottadito - grilled 'finger-burning' lamb chop	Lazio	9	each
Lambs liver & chilli oil	Calabria	7	100g
Large scottish langoustines & gremolata	Veneto	for 3	42
Red mullet & gremolata	Veneto	-	28
<b>T</b> Ex parmesan dairy beef tagliata, rosemary & parmesan	Emilia		see sheet
Roast whole Turbot with gremolata	Veneto	-	122

## PENTOLA O PADELLA ♦ POT & PAN

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<i>Agretti</i> (monksbeard) with butter & lemon	Veneto	9	18
<i>Asparagi alla bassanese</i> - with smashed egg sauce	Veneto	19	38
Lamb <i>cacio e uova</i> - braised with egg & pecorino	Abruzzo	19	38

## INSALATE ♦ SALADS

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Tomato salad with olive oil & basil	Sicily	11	22
Blood orange salad, red onion & oregano	Sicily	8	16
Whole round lettuce & lemon dressing	Sperlonga	8	-
Artichoke carpaccio - with parmesan, lemon & parsley	Veneto	14	28

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

## GELUPO ♦ GELATO

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Mascarpone gelato with wild strawberries	<i>Gelupo</i>	18
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>A tree</i>	3
Grappa-honey pannacotta, forced rhubarb	<i>Piedmont</i>	10
Chocolate & marzipan ball with rum & raisins	<i>Erice</i>	each 4
<i>Torta della nonna</i> - grandmother's custard tart	<i>Tuscany</i>	10
<i>Bomba calda</i> with chocolate sauce	<i>Ghetto</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*