



BOCCA DI LUPO

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

[see menu](#)

LUNCH ♦ WEDNESDAY APRIL 15 ♦ 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, red prawns, courgettes & blood orange | <i>Veneto</i> | 18 | 36 |

CRUDI E SALUMI ♦ RAW & CURED

| | | | |
|--|-----------------|----|----|
| Salame piccante - with chilli and paprika | <i>Calabria</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'

| | | | |
|---|-----------------|----|----|
| Asparagus & courgette risotto with mozzarella & basil | <i>Campania</i> | 14 | 28 |
| Paccheri with gurnard, tomato & basil | <i>Campania</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 |
| Radicchio, fontina & taleggio lasagne | <i>Lombardy</i> | 12 | - |

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 | <i>Lazio</i> | 8 | 16 |
| Mixed grilled meats on bruschetta: | | | |
| Quail | <i>Tuscany</i> | 15 | each |
| Scottadito - grilled 'finger-burning' lamb chop | <i>Lazio</i> | 9 | each |
| Lamb-ganega - coiled lamb sausage | <i>Abruzzo</i> | 12 | each |
| Lambs liver & chilli oil | <i>Calabria</i> | 7 | 100g |
| Grilled John dory, gremolata | <i>Veneto</i> | - | 30 |
| T Ex parmesan dairy beef tagliata, rosemary & parmesan | <i>Emilia</i> | | see sheet |
| Roast whole seabass | <i>Veneto</i> | - | 110 |

PENTOLA O PADELLA ♦ POT & PAN

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

INSALATE ♦ SALADS

| | | | |
|--|------------------|----|----|
| Marinda tomatoes with olive oil & basil | <i>Sicily</i> | 12 | 24 |
| Blood orange salad, red onion & oregano | <i>Sicily</i> | 8 | 16 |
| Whole round lettuce & lemon dressing | <i>Sperlonga</i> | 8 | - |
| Artichoke carpaccio - with parmesan, lemon & parsley | <i>Veneto</i> | 14 | 28 |

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

GELUPO ♦ GELATO

| | | |
|---|-----------------|----|
| 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

| | | |
|---|------------------|--------|
| A blood orange | <i>A tree</i> | 3 |
| Exquisite wild strawberries with lemon & sugar | <i>Heaven</i> | 28 |
| 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

| | | |
|--|---------------|---|
| <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

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