



BOCCA DI LUPO

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

[see menu](#)

DINNER • SUNDAY APRIL 19 • 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 & lemon	<i>Veneto</i>	18	36

CRUDI E SALUMI ♦ RAW & CURED

Salame piccante - with chilli and paprika	<i>Calabria</i>	10	20
Raw broad beans, sheep ricotta & mentuccia	<i>Lazio</i>	13	26
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
Spaghetti con le sarde - with sardines & wild fennel	<i>Sicily</i>	12	24
Tagliatelle with morels, garlic & parsley	<i>BDL</i>	16	32
Rabbit <i>orzotto</i> with broad beans & wild garlic	<i>Friuli</i>	15	30
Mezze maniche with beef stracotto	<i>Tuscany</i>	15	30

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
Baked scallops with breadcrumbs, lemon & parmesan	<i>Veneto</i>	each	7
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 Red mullet, gremolata	<i>Veneto</i>	-	34
Grilled John dory, gremolata	<i>Veneto</i>	-	30
T Ex parmesan dairy beef tagliata, rosemary & parmesan	<i>Emilia</i>		see sheet

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>	18	36

INSALATE ♦ SALADS

Marinda tomatoes & carosello cucumber with olive oil & basil	<i>Puglia</i>	12	24
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 Alex Radu / Your bread today was baked by Marco

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

Exquisite wild strawberries with lemon & sugar	<i>Heaven</i>	28
Chocolate & marzipan ball with rum & raisins	<i>Erice</i>	each 4
Grappa-honey pannacotta, forced rhubarb	<i>Piedmont</i>	10
<i>Torta della nonna</i> - grandmother's custard tart	<i>Tuscany</i>	10
<i>Bomba calda</i> with chocolate sauce	<i>Ghetto</i>	9
Literally black puding - sanguinaccio sausage of pig's blood, chocolate, candied fruit, pistacchio & pine nuts	<i>Tuscany</i>	8
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