



BOCCA DI LUPO

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

see menu

LUNCH • MONDAY APRIL 20 • 2026

FRITTI • FRIED

Fritti misti

Buffalo mozzarella bocconcini	Campania	3	each
Sage leaves & anchovy	Lazio	3	each
Olive stuffed with minced pork & veal	Le Marche	4	each
Baccala - house salted cod cheeks	Lazio	3	each
Fried artichokes & their pickled stalks	Lazio	11	22
Fritto misto - squid, red prawns, courgettes & lemon	Veneto	18	36

CRUDI E SALUMI • RAW & CURED

Salame piccante - with chilli and paprika	Calabria	10	20
Raw broad beans, sheep ricotta & mentuccia	Lazio	13	26
Sea bream carpaccio, rosemary & blood orange	Venice	16	32
Rabbit tonnato with radishes and broad beans	Piedmont	16	32

PASTE E RISOTTI • PASTAS & 'RISOTTI'

Asparagus & courgette risotto with mozzarella & basil	Campania	14	28
Spaghetti con le sarde - with sardines & wild fennel	Sicily	12	24
Tagliatelle with morels, garlic & parsley	BDL	16	32
Rabbit orzotto with broad beans & wild garlic	Friuli	15	30
Mezze maniche with lamb ragù	Abruzzo	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	Lazio	8	16
Mixed grilled meats on bruschetta:			
Quail	Tuscany	15	each
Scottadito - grilled 'finger-burning' lamb chop	Lazio	9	each
Lamb-ganega - coiled lamb sausage	Abruzzo	12	each
Lambs liver & chilli oil	Calabria	7	100g
Grilled Red mullet, gremolata	Veneto	-	34
Grilled John dory, gremolata	Veneto	-	26
T Ex parmesan dairy beef tagliata, rosemary & parmesan	Emilia		see sheet

PENTOLA O PADELLA • POT & PAN

<i>Agetti</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	18	36

INSALATE • SALADS

Marinda tomatoes & carosello cucumber with olive oil & basil	Puglia	12	24
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 Luigi

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