



BOCCA DI LUPO

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

[see menu](#)

LUNCH ♦ SATURDAY MAY 09 ♦ 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
Courgette flower stuffed with mozzarella & anchovy	<i>Campania</i>	7	each
Lamb sweetbreads, artichokes & sage	<i>Lazio</i>	13	26
Fritto misto - squid, prawns, courgettes & lemon	<i>Veneto</i>	18	36

CRUDI E SALUMI ♦ RAW & CURED

<i>Sbriciolona Toscana</i> - fennel & chilli salami	<i>Tuscany</i>	10	20
Sea bream carpaccio, rosemary & blood orange	<i>Venice</i>	16	32
Burrata, piattoni beans & basil	<i>BDL</i>	17	34
Shaved courgettes & artichokes with parmesan & parsley	<i>Lazio</i>	14	28
<i>Caponata</i> - aubergines, celery & tomato <i>in agrodolce</i>	<i>Sicily</i>	7	14

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

Risotto with squid, datterini tomato & bisque	<i>Campania</i>	13	26
Spaghetti con le sarde - with sardines, saffron & wild fennel	<i>Sicily</i>	12	24
Borage & nettle pansotti with walnut sauce	<i>Liguria</i>	15	30
Tagliatelle with morels & wild garlic	<i>BDL</i>	16	32
Gnudi with lamb ragú	<i>Abruzzo</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
Grilled peas in the pod, with salt, lemon & oil	<i>Radici</i>	10	20
Baked langoustines, lemon & thyme butter	<i>Veneto</i>	for 3	42
Mixed grilled meats on bruschetta:			
Bombette - rolled pork neck with fontina & breadcrumbs	<i>Puglia</i>	8	each
Lamb-ganega - coiled lamb sausage	<i>Abruzzo</i>	12	each
Scottadito - grilled 'finger-burning' lamb chop	<i>Lazio</i>	10	each
Lambs liver & chilli oil	<i>Calabria</i>	7	100g
Grilled john dory with gremolata	<i>Veneto</i>	-	23
Roast sea bass & gremolata	<i>Veneto</i>	-	65
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
Braised peas, tropea onions & basil	<i>Calabria</i>	11	22
Tripe braised with cannellini beans, pig skin & rosemary	<i>Puglia</i>	12	24
Lamb sweetbreads, artichokes & marsala	<i>BDL</i>	16	32

INSALATE ♦ SALADS

Marinda tomatoes, carosello cucumber & basil	<i>Puglia</i>	12	24
Whole round lettuce & lemon dressing	<i>Sperlonga</i>	8	-

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

GELUPO ♦ GELATO

Crema gelato with wild strawberries	<i>Gelupo</i>		18
Hazelnut gelato, chocolate sauce, hazelnuts & whipped cream	<i>Piemonte</i>		11
Pistachio & strawberry sorbet	<i>Sicily</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
Rum baba with strawberries, almonds & cream	<i>Naples</i>	for 2	22
Bonnet - chocolate, coffee, amaretti, caramel & rum	<i>Piedmont</i>		10
<i>Bomba calda</i> filled with ricotta & sour cherry	<i>Ghetto</i>		9
Cassata Siciliana - layered ricotta, chocolate, marzipan & sponge cake	<i>Sicily</i>		12
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