



# BOCCA DI LUPO

## LUNCH & PRE-THEATRE

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Available Monday to Friday until 6.30PM

[see menu](#)

**DINNER ♦ FRIDAY MAY 15 ♦ 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
Courgette flower stuffed with mozzarella & anchovy	<i>Campania</i>	7	each
Lamb sweetbreads, lemon & sage	<i>Lazio</i>	13	26
Baccala - fried salt cod with courgette chips	<i>Lazio</i>	17	34

## CRUDI E SALUMI ♦ RAW & CURED

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<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
Octopus, roast tomato, celery & basil salad	<i>Sicily</i>	18	36
<i>Caponata</i> - aubergines, celery & tomato <i>in agrodolce</i>	<i>Sicily</i>	8	16

## PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

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Risotto nero - with cuttlefish cooked in its own ink & gremolata	<i>Veneto</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

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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	39
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 & gremolata	<i>Veneto</i>	-	28
Ex parmesan dairy beef tagliata, rosemary & parmesan	<i>Emilia</i>	see sheet	
Roast whole turbot	<i>Veneto</i>	-	124

## PENTOLA O PADELLA ♦ POT & PAN

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Braised peas, tropea onions & basil	<i>Calabria</i>	11	22
Tripe <i>alla romana</i> ( <i>guanciale</i> , tomato & pecorino)	<i>Rome</i>	11	22
Lamb sweetbreads, morels & marsala	<i>BDL</i>	16	32

## INSALATE ♦ SALADS

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Carosello cucumber & cannellini beans	<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

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Crema gelato with wild strawberries	<i>Gelupo</i>	18
Hazelnut gelato, chocolate sauce, hazelnuts & whipped cream	<i>Piemonte</i>	11
Pistachio & strawberry sorbets	<i>Sicily</i>	10

## FRUTTA E DOLCI ♦ FRUIT & DESSERTS

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Exquisite wild strawberries with lemon & sugar	<i>Heaven</i>	28
Chocolate & marzipan ball with rum & raisins	<i>Erice</i>	each 4
<i>Bomba calda</i> filled with ricotta & sour cherry	<i>Ghetto</i>	9
Bonnet - chocolate, coffee, amaretti, caramel & rum	<i>Piedmont</i>	10
Cassata Siciliana - layered ricotta, chocolate, marzipan	<i>Sicily</i>	12
Rum baba with strawberries, almonds & cream & sponge cake	<i>Naples</i>	for 2 22
Cheese, buckwheat crackers & honeycomb:		
Blu 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*