



# BOCCA DI LUPO

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## LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

[see menu](#)

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## LUNCH • SATURDAY MAY 23 • 2026

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## FRITTI ♦ FRIED

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### *Fritti misti*

Buffalo mozzarella <i>bocconcini</i>	Campania	3	each
Sage leaves & anchovy	Lazio	3	each
Olive stuffed with minced pork & veal	Le Marche	4	each
Courgette flower stuffed with mozzarella & anchovy	Campania	7	each
Lamb sweetbreads, lemon & sage	Lazio	15	30
Baccala - fried salt cod with courgette chips	Lazio	17	34

## CRUDI E SALUMI ♦ RAW & CURED

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<i>Sbriciolona Toscana</i> - fennel & chilli salami	Tuscany	10	20
Sea bream carpaccio, rosemary & orange	Venice	16	32
Burrata, piattoni beans & basil	BDL	17	34
<i>Caponata</i> - aubergines, celery & tomato <i>in agrodolce</i>	Sicily	8	16

## PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

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Risotto nero - with cuttlefish cooked in its own ink & gremolata	Veneto	13	26
Spaghetti con le sarde - with sardines, saffron & wild fennel	Sicily	12	24
Borage & nettle pansotti with walnut sauce	Liguria	15	30
Gnudi with lamb ragú	Abruzzo	15	30
Tagliatelle with morels & parsley	BDL	16	32

*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 & basil	<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>	-	45
Mixed grilled meats:			
Spicy sausage	<i>Lazio</i>	10	each
Lambs liver & chilli oil	<i>Calabria</i>	7	100g
Scottadito - grilled 'finger-burning' lamb chop	<i>Lazio</i>	11	each
Bombette - rolled pork neck with fontina & breadcrumbs	<i>Puglia</i>	8	each
Grilled John Dory & gremolata	<i>Veneto</i>	-	32
Ex parmesan dairy beef tagliata, rosemary & parmesan	<i>Emilia</i>		see sheet

## PENTOLA O PADELLA • POT & PAN

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Braised peas, tropea onions & basil	<i>Calabria</i>	12	24
Tripe <i>alla romana</i> ( <i>guanciale</i> , tomato & pecorino)	<i>Rome</i>	12	24
Lamb sweetbreads, morels & marsala	<i>BDL</i>	18	36

## INSALATE • SALADS

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Carosello cucumber & cannellini beans	<i>Puglia</i>	12	24
Whole round lettuce & lemon dressing	<i>Sperlonga</i>	8	-
Octopus, roast tomato, celery & basil salad	<i>Sicily</i>	18	36

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

## 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
Cherry <i>sgroppino</i> - sorbet beaten with vodka & prosecco	<i>Veneto</i>		19
Lemon sorbet in its own fruit	<i>Tree</i>		10

## FRUTTA E DOLCI ♦ FRUIT & DESSERTS

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Exquisite wild strawberries with lemon & sugar	<i>Heaven</i>		25
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 & sponge cake	<i>Sicily</i>		12
Rum baba with strawberry, almonds & cream	<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*