



BOCCA DI LUPO

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

[see menu](#)

DINNER • SUNDAY MAY 31 • 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
Courgette flower stuffed with mozzarella & anchovy	<i>Campania</i>	7	each
Lamb sweetbreads, lemon & sage	<i>Lazio</i>	15	30
Baccala - fried salt cod with courgette chips	<i>Lazio</i>	17	34

CRUDI E SALUMI ♦ RAW & CURED

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

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

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, garlic & parsley	<i>Lazio</i>	17	34
Mezze maniche all'amatriciana - with guanciale & tomato	<i>Lazio</i>	13	26
Gnudi with lamb ragú	<i>Abruzzo</i>	15	30
Tagliatelle with chicken liver ragu	<i>Lazio</i>	13	26

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 & basil	<i>Lazio</i>	8	16
Baked langoustines, lemon & thyme butter	<i>Veneto</i>	for 3	45
Mixed grilled meats			
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>	-	28
Roast whole turbot	<i>Veneto</i>	1kg	89
Roast lemon sole with butter & lemon	<i>Veneto</i>	-	70
Ex parmesan dairy beef tagliata, rosemary & parmesan	<i>Emilia</i>		see sheet

PENTOLA O PADELLA ♦ POT & PAN

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
Braised chickpeas with tomato, chilli & mint	<i>Puglia</i>	11	22
Lamb sweetbreads, morels & marsala	<i>BDL</i>	18	36

INSALATE ♦ SALADS

Cuore di bue tomato, carosello cucumber & white balsamic	<i>Puglia</i>	11	22
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 Pat

GELUPO ♦ GELATO

Crema gelato with strawberries	<i>Gelupo</i>		14
Hazelnut gelato, chocolate sauce, hazelnuts & whipped cream	<i>Piemonte</i>		11
Cherry <i>sgroppino</i> - sorbet beaten with vodka & prosecco	<i>Veneto</i>		19
Pistachio & strawberry sorbet	<i>Sicily</i>		10

FRUTTA E DOLCI ♦ FRUIT & DESSERTS

A bowl of cherries on ice	<i>Heaven</i>		12
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
Perfect with a glass of Barolo Chinato	<i>Piedmont</i>	12.2	70ml
Cassata Siciliana - 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
Peach	<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