



# BOCCA DI LUPO

LUNCH & PRE-THEATRE

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Available Monday to Friday until 6.30PM

[see menu](#)

**DINNER • WEDNESDAY JUNE 10 • 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
Baccala - fried salt cod with courgette chips	Lazio	17	34

## CRUDI E SALUMI ♦ RAW & CURED

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Sea bream carpaccio, rosemary & orange	Venice	16	32
<i>Caponata</i> - aubergines, celery & tomato <i>in agrodolce</i>	Sicily	8	16
Watermelon, tropea onion and oregano salad	Sicily	10	20
Burrata, piattoni beans & basil	BDL	17	34

## PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

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Risotto nero - with cuttlefish cooked in its own ink & gremolata	Veneto	13	26
Mezze maniche with ewe's milk ricotta & <i>guanciale</i>	Sperlonga	13	26
Salt cod ravioli with salsa cruda (raw tomato, basil & oil)	Liguria	15	30
Tagliatelle with porcini, garlic & parsley	Lazio	17	34
Spaghetti con le sarde - with sardines, saffron & wild fennel	Sicily	12	24
Gnudi with lamb ragú	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

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Roast potatoes, friggirelli peppers & basil	Lazio	8	16
Mixed grilled seafood, garlic, parsley & lemon:			
Mussels with chilli oil	Calabria		9
Mackerel	Sicily		16
Langoustines	Campania	each	14
Quail, garlic & parsley	Tuscany	-	16
Roast whole brill	Veneto	-	77
Tagliata:			
Honey-marinated pork shoulder chop, lemon & rosemary	Lazio		52
Ex parmesan dairy beef, rosemary & parmesan	Emilia		see sheet

## PENTOLA O PADELLA ♦ POT & PAN

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Courgettes <i>trifolate</i> - sautéed with garlic, chilli & parsley	Lazio	9	18
Braised peas, tropea onions & basil	Calabria	12	24
Tripe <i>alla romana</i> ( <i>guanciale</i> , tomato & pecorino)	Rome	12	24

## INSALATE ♦ SALADS

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Cuore di bue tomato, carosello cucumber & white balsamic	Puglia	11	22
Whole round lettuce & lemon dressing	Sperlonga	8	-
Octopus, roast tomato, celery & basil salad	Sicily	18	36

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*The chef today is Georgina Hopkins / Your bread today was baked by Pat*

## GELUPO ♦ GELATO

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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

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A bowl of cherries on ice	<i>Heaven</i>		18
Chocolate & marzipan ball with rum & raisins	<i>Erice</i>	each	4
<i>Le palle del nonno</i> - 'grandpa's balls'	<i>Nonno</i>		10
Fig leaf pannacotta	<i>BDL</i>		9
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

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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*