



BOCCA DI LUPO

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

[see menu](#)

LUNCH ♦ THURSDAY JUNE 11 ♦ 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 |
| Baccala - fried salt cod with courgette chips | <i>Lazio</i> | 17 | 34 |

CRUDI E SALUMI ♦ RAW & CURED

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

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

| | | | |
|--|------------------|----|----|
| Risotto nero - with cuttlefish cooked in its own ink & gremolata | <i>Veneto</i> | 13 | 26 |
| Mezze maniche with ewe's milk ricotta & <i>guanciale</i> | <i>Sperlonga</i> | 13 | 26 |
| Salt cod ravioli with salsa cruda (raw tomato, basil & oil) | <i>Liguria</i> | 15 | 30 |
| Tagliatelle with porcini, garlic & parsley | <i>Lazio</i> | 17 | 34 |
| Spaghetti con le sarde - with sardines, saffron & wild fennel | <i>Sicily</i> | 12 | 24 |
| 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, friggirelli peppers & basil | <i>Lazio</i> | 8 | 16 |
| Aubergine parmigiana - baked with tomato & mozzarella | <i>Campania</i> | 14 | 28 |
| Mixed grilled seafood, garlic, parsley & lemon: | | | |
| Mackerel | <i>Sicily</i> | | 18 |
| Langoustines | <i>Campania</i> | each | 14 |
| John dory | <i>Veneto</i> | - | 21 |
| Quail, garlic & parsley | <i>Tuscany</i> | - | 16 |
| Tagliata: | | | |
| Honey-marinated pork shoulder chop, lemon & rosemary | <i>Lazio</i> | | 52 |
| Ex parmesan dairy beef, rosemary & parmesan | <i>Emilia</i> | | see sheet |

PENTOLA O PADELLA ♦ POT & PAN

| | | | |
|---|-----------------|----|----|
| Courgettes <i>trifolate</i> - sautéed with garlic, chilli & parsley | <i>Lazio</i> | 9 | 18 |
| 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 |

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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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> | | 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 |
| <i>Torta barozzi</i> (choco-rum, coffee & almond torte), cream | <i>Emilia</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

| | | | |
|--|---------------|--|---|
| <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