



BOCCA DI LUPO

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

[see menu](#)

DINNER • TUESDAY JUNE 16 • 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 - house salt cod	<i>Lazio</i>	8	each

CRUDI E SALUMI ♦ RAW & CURED

Crescentina, mortadella, squacquerone & pickled atichokes	<i>Bologna</i>	11	22
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 with fresh porcini, garlic & parsley	<i>Lombardy</i>	16	32
Salt cod ravioli with salsa cruda (raw tomato, basil & oil)	<i>Liguria</i>	15	30
Spaghetti con le sarde - with sardines, saffron & wild fennel	<i>Sicily</i>	13	26
Orecchiette with 'nduja, red onion & tomato	<i>Calabria</i>	15	30
Pappardelle with ex parmesan beef stracotto	<i>Tuscany</i>	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

Roast potatoes, friggiteli peppers & basil	Lazio	8	16
Aubergine parmigiana - baked with tomato & mozzarella	Campania	14	28
Mixed grilled seafood, garlic, parsley & lemon:			
Mussels with chilli oil	Calabria		9
Sardines	Sicily	3 each	13
Langoustines	Campania	each	13
Tagliata:			
Honey-marinated pork shoulder chop, lemon & rosemary	Lazio		52
Ex parmesan dairy beef, rosemary & parmesan	Emilia		see sheet
Whole roasted turbot & roast fennel	Veneto		95

PENTOLA O PADELLA ♦ POT & PAN

Courgettes <i>trifolate</i> - sautéed with garlic, chilli & parsley	Lazio	9	18
Sautéed morels, garlic & parsley	BDL	11	22
Braised peas, tropea onions & basil	Calabria	12	24
Tripe <i>alla romana</i> (<i>guanciale</i> , tomato & pecorino)	Rome	12	24

INSALATE ♦ SALADS

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

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
Roasted apricots with amaretti & mascarpone cream	<i>Lombardy</i>	10
Fig leaf pannacotta	<i>BDL</i>	9
<i>Torta barozzi</i> (choco-rum, coffee & almond torte), cream	<i>Emilia</i>	9
<i>Le palle del nonno</i> - 'grandpa's balls'	<i>Nonno</i>	10
Rum baba with strawberry, almonds & cream	<i>Naples</i>	for 2 22
Goats cheeses, buckwheat crackers & honeycomb:		
Blu di capra	<i>Lombardia</i>	9
Beola di capra	<i>Piemonte</i>	9

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