



BOCCA DI LUPO

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

[see menu](#)

DINNER • MONDAY JUNE 22 • 2026

FRITTI ♦ FRIED

Fritti misti

Buffalo mozzarella bocconcini	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
Arancino nero - with squid cooked in its own ink	Veneto	5	each
Baccala - house salt cod	Lazio	8	each

CRUDI E SALUMI ♦ RAW & CURED

Crescentina, mortadella, squacquerone & pickled aubergines	Bologna	11	22
Sea bream carpaccio, rosemary & orange	Venice	16	32
<i>Caponata</i> - aubergines, celery & tomato <i>in agrodolce</i>	Sicily	9	18
Watermelon, tropea onion and oregano salad	Sicily	10	20
Burrata, piattoni beans & basil	BDL	17	34

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

Risotto with fresh porcini, garlic & parsley	Lombardy	16	32
Salt cod ravioli with salsa cruda (raw tomato, basil & oil)	Liguria	15	30
Spaghetti con le sarde - with sardines, saffron & wild fennel	Sicily	13	26
Cavatelli with spicy sausage ragu	Molise	13	26
Pappardelle with ex parmesan beef stracotto	Tuscany	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, friggirelli peppers & basil	Lazio	8	16
Aubergine parmigiana - baked with tomato & mozzarella	Campania	14	28
Home-made spicy sausage, roast onion	Calabria	each	11
Grilled mussels with chilli oil	Calabria		9
Grilled John dory with gremolata	Sicily		36
Garfish with tropea, raisins & pine nuts	Veneto		29
Tagliata:			
Honey-marinated pork shoulder chop, lemon & rosemary	Lazio		52
Ex parmesan dairy beef, rosemary & parmesan	Emilia		see sheet

PENTOLA O PADELLA ♦ POT & PAN

Courgettes <i>trifolate</i> - sautéed with garlic, chilli & parsley	Lazio	9	18
Cannellini <i>all' uccelletto</i> - braised with tomato & basil	Tuscany	11	22
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 Gareth Saywell / Your bread today was baked by Luigi

GELUPO ♦ GELATO

Rice gelato with strawberries	<i>Gelupo</i>		14
Bitter chocolate & coconut sorbets	<i>Bounty</i>		10
Cherry <i>sgroppino</i> - sorbet beaten with vodka & prosecco	<i>Veneto</i>		19
Pistachio 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>Lombardia</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