



BOCCA DI LUPO

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

[see menu](#)

DINNER • MONDAY JULY 06 • 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
Caponata - aubergines, celery & tomato <i>in agrodolce</i>	Sicily	9	18
Burrata, piattoni beans & basil	BDL	17	34
Watermelon, tropea onion and oregano salad	Sicily	9	18

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

Risotto with girolles, garlic & parsley	Lombardy	16	32
Mezze maniche with ewe's milk ricotta & basil	Sperlonga	13	26
Salt cod ravioli with salsa cruda (raw tomato, basil & oil)	Liguria	15	30
Cavatelli with spicy sausage ragu	Molise	13	26
Pappardelle with ex parmesan beef stracotto	Tuscany	16	32
Spaghetti with spider crab & datterini tomato	Veneto	18	36

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
Home-made spicy sausage, roast onion	<i>Calabria</i>	each	11
Grilled sea bream & gremolata	<i>Veneto</i>		25
Tagliata:			
Honey-marinated pork shoulder chop, lemon & rosemary	<i>Lazio</i>		52
Ex parmesan dairy beef, rosemary & parmesan	<i>Emilia</i>	see sheet	
Whole roasted turbot	<i>Veneto</i>		72

PENTOLA O PADELLA ♦ POT & PAN

Courgettes <i>trifolate</i> - sautéed with garlic, chilli & parsley	<i>Lazio</i>	9	18
Borlotti beans with tomato & basil	<i>Campania</i>	10	20
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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The chef today is Alex Radu / 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
Apricot sorbet	<i>Sicily</i>		8

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
Cheeses, buckwheat crackers & honeycomb:			
Formai de mut	<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