



# BOCCA DI LUPO

LUNCH & PRE-THEATRE

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Available Monday to Friday until 6.30PM

[see menu](#)

**DINNER • THURSDAY JULY 09 • 2026**

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## FRITTI ♦ FRIED

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### *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
<i>Suppli</i> - tomato, mozzarella & rice croquette	<i>Rome</i>	5	each
Baccala - house salt cod	<i>Lazio</i>	8	each

## CRUDI E SALUMI ♦ RAW & CURED

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Crescentina, mortadella, <i>ricotta</i> & pickled aubergines	<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>	9	18
Burrata, <i>piattoni</i> beans & basil	<i>BDL</i>	17	34
Watermelon, tropea onion and oregano salad	<i>Sicily</i>	9	18

## PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

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Risotto with girolles, garlic & parsley	<i>Lombardy</i>	16	32
Mezze maniche with ewe's milk <i>ricotta</i> & basil	<i>Sperlonga</i>	13	26
Salt cod ravioli with salsa cruda (raw tomato, basil & oil)	<i>Liguria</i>	15	30
Orecchiette with 'nduja, red onion & tomato	<i>Calabria</i>	15	30
Pappardelle with ex parmesan beef stracotto	<i>Tuscany</i>	16	32
Linguine with spider crab & datterini tomato	<i>Veneto</i>	17	34

*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	<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>		11
Mixed grilled seafood, garlic, parsley & lemon:			
Mussels with chilli oil	<i>Calabria</i>		9
Langoustines	<i>Campania</i>	for 3	39
Sardines	<i>Sicily</i>	for 3	13
Tagliata:			
Honey-marinated pork shoulder chop, lemon & rosemary	<i>Lazio</i>		52
Ex parmesan dairy beef, rosemary & parmesan	<i>Tuscany</i>	see sheet	
Whole roasted sea bass	<i>Veneto</i>		75

## PENTOLA O PADELLA ♦ POT & PAN

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Escarole with black olives, raisins & walnuts	<i>Lazio</i>	10	20
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

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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 Georgina Hopkins / Your bread today was baked by Alberto*

## GELUPO ♦ GELATO

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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

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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
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:			
<i>Formai de mut</i>	<i>Lombardia</i>		9
<i>Beola di capra</i>	<i>Lombardia</i>		9

## 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*