



# BOCCA DI LUPO

## LUNCH & PRE-THEATRE

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Available Monday to Friday until 6.30PM

[see menu](#)

**DINNER • FRIDAY JULY 10 • 2026**

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## FRITTI ♦ FRIED

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

## CRUDI E SALUMI ♦ RAW & CURED

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Crescentine, mortadella, squacquerone & pickled aubergine	Bologna	10	20
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'

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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
Orecchiette with 'nduja, red onion & tomato	Calabria	15	30
Pappardelle with ex parmesan beef stracotto	Tuscany	16	32
Linguine with spider crab & datterini tomato	Veneto	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	Lazio	8	16
Aubergine parmigiana - baked with tomato & mozzarella	Campania	14	28
Home-made spicy sausage, roast onion	Calabria		11
Mixed grilled seafood, garlic, parsley & lemon:			
Mussels with chilli oil	Calabria		9
Langoustines	Campania	for 3	39
Sardines	Sicily	for 3	13
John dory	Veneto		36
Spiny lobster	Veneto	half	84
Tagliata:			
Honey-marinated pork shoulder chop, lemon & rosemary	Lazio		52
Ex parmesan dairy beef, rosemary & parmesan	Tuscany	see sheet	
Whole roasted turbot	Veneto		100

## PENTOLA O PADELLA ♦ POT & PAN

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Courgettes <i>trifolate</i> - sautéed with garlic, chilli & parsley	Lazio	9	18
Borlotti beans with tomato & basil	Campania	10	20
Tripe <i>alla romana</i> ( <i>guanciale</i> , tomato & pecorino)	Rome	12	24

## INSALATE ♦ SALADS

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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 Luigi*

## 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*