



# BOCCA DI LUPO

## LUNCH & PRE-THEATRE

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Available Monday to Friday until 6.30PM

[see menu](#)

## DINNER ♦ THURSDAY JULY 16 ♦ 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 |
| Buffalo mozzarella, marinated grilled aubergines, tomato & chilli | Campania | 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 |
| Spaghetti with mussels & a little tomato                    | Napoli    | 14 | 28 |
| Orecchiette with 'nduja, red onion & tomato                 | Calabria  | 15 | 30 |
| 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

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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 |
| John dory                                             | Veneto   |           | 44 |
| Tagliata:                                             |          |           |    |
| Honey-marinated pork shoulder chop, lemon & rosemary  | Lazio    |           | 52 |
| Ex parmesan dairy beef, rosemary & parmesan           | Tuscany  | see sheet |    |
| Whole roasted turbot                                  | Veneto   |           | 86 |
| Turbot tranche                                        | Veneto   |           | 29 |

## PENTOLA O PADELLA ♦ POT & PAN

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|                                                                     |          |    |    |
|---------------------------------------------------------------------|----------|----|----|
| Courgettes <i>trifolate</i> - sautéed with garlic, chilli & parsley | Lazio    | 8  | 16 |
| Borlotti beans with tomato & basil                                  | Campania | 10 | 20 |
| Votapiatto di calamari - crispy pan fried squid, chilli & parsley   | Gaeta    | -  | 19 |
| Tripe alla romana (guanciale , 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 |

## 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 & olive oil                                | <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

|                                                    |               |   |
|----------------------------------------------------|---------------|---|
| <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*