



BOCCA DI LUPO

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

[see menu](#)

LUNCH ♦ FRIDAY JULY 24 ♦ 2026

FRITTI ♦ FRIED

Fritti misti

Buffalo mozzarella <i>bocconcini</i>	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
Fried squid & lemon slices	Veneto	16	32
Baccala - house salt cod	Lazio	8	each

CRUDI E SALUMI ♦ RAW & CURED

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, marinated grilled aubergines, tomato & chilli	Puglia	17	34
Watermelon, tropea onion and oregano salad	Sicily	9	18

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

Risotto with girolles, garlic & parsley	Lombardy	14	28
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 spider crab & datterini tomato	Veneto	18	36
Calamarata, bluefin tuna, tomato, aubergine & mint	Sicily	16	32
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	9	18
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
John dory	Veneto		60
Langoustines	Campania	3 each	39
Tagliata:			
British blue fin tuna			170/kg
Honey-marinated pork shoulder chop, lemon & rosemary	Lazio		52
Ex parmesan dairy beef, rosemary & parmesan	Tuscany		125/kg
Whole roasted turbot	Veneto		74

PENTOLA O PADELLA • POT & PAN

Cicoria with garlic & chilli	Lazio	9	18
Borlotti beans with tomato & basil	Campania	10	20
Pork saltimbocca - with prosciutto, sage & marsala	Rome	13	26
Tripe alla romana (guanciale , 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

The chef today is Arianna Fanzone / Your bread today was baked by Marco

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>	16
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