



BOCCA DI LUPO

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

[see menu](#)

LUNCH ♦ TUESDAY JULY 28 ♦ 2026

FRITTI ♦ FRIED

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
<i>Suppli</i> - tomato, mozzarella & rice croquette	<i>Rome</i>	5	each
Baccala - house salt cod	<i>Lazio</i>	8	each
Courgette flower stuffed with mozzarella & anchovy	<i>Campania</i>	7	each

CRUDI E SALUMI ♦ RAW & CURED

Crescentine, mortadella, squacquerone & pickled aubergine	<i>Bologna</i>	10	20
Sea bream carpaccio, rosemary & orange	<i>Venice</i>	16	32
Tuna tartare, capers & pistachio	<i>Sicily</i>	18	36
Burrata, marinated grilled aubergines, tomato & chilli	<i>Puglia</i>	17	34
<i>Caponata</i> - aubergines, celery & tomato <i>in agrodolce</i>	<i>Sicily</i>	9	18

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

Risotto with girolles, garlic & parsley	<i>Lombardy</i>	14	28
Mezze maniche with ewe's milk ricotta & basil	<i>Sperlonga</i>	13	26
Salt cod ravioli with salsa cruda (raw tomato, basil & oil)	<i>Liguria</i>	15	30
Calamarata, bluefin tuna, tomato, aubergine & mint	<i>Sicily</i>	16	32
Spaghetti with half a native lobster, mussels & tomato	<i>Campania</i>	-	45
Pappardelle with ex parmesan beef stracotto	<i>Tuscany</i>	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		35
Langoustines	Campania	each	13
Tranche of brill	Veneto		19
Tagliata:			
Honey-marinated pork shoulder chop, lemon & rosemary	Lazio		52
Blue fin tuna, rocket & salmoriglio	Sicily		see sheet
Ex parmesan dairy beef, rosemary & parmesan	Tuscany		see sheet

PENTOLA O PADELLA • POT & PAN

Cicoria with garlic & chilli	Lazio	8	16
Borlotti beans with tomato & basil	Campania	10	20
Tripe alla romana (guanciale , tomato & pecorino)	Rome	12	24
Vottapiatto calamari - crispy pan fried squid, chilli & parsley	Gaeta		19

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

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 plate of cherries & melon on ice	<i>Heaven</i>	15
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