



BOCCA DI LUPO

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

[see menu](#)

DINNER • SATURDAY AUGUST 01 • 2026

FRITTI ♦ FRIED

Fritti misti

Buffalo mozzarella bocconcini	Campania	3	each
Sage leaves & anchovy	Lazio	3	each
Olive stuffed with minced pork & veal	Le Marche	4	each
Supplì - tomato, mozzarella & rice croquette	Rome	5	each
Baccala - house salt cod	Lazio	8	each
Courgette flower stuffed with mozzarella & anchovy	Campania	7	each
Fried squid & lemon slices	Veneto	14	28

CRUDI E SALUMI ♦ RAW & CURED

Crescentine, mortadella, squacquerone & pickled aubergine	Bologna	10	20
Bluefin tuna tartare, capers, orange & pistachio	Sicily	18	36
Burrata, marinated grilled aubergines, tomato & chilli	Puglia	17	34
Caponata - aubergines, celery & tomato <i>in agrodolce</i>	Sicily	9	18

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

Risotto with girolles, garlic & parsley	Lombardy	13	26
Mezze maniche all'amatriciana - with tomato & guanciale	Rome	13	26
Ricotta ravioli with salsa cruda (raw tomato, basil & oil)	BDL	14	28
Calamarata, bluefin tuna, aubergine & mint	Sicily	16	32
Tagliatelle di cortile - courtyard ragù	Veneto	15	30
Spaghetti with half a native lobster, mussels & tomato	Campania	-	55

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, friggiteli peppers & basil	<i>Lazio</i>	9	18
Aubergine parmigiana - baked with tomato & mozzarella	<i>Campania</i>	14	28
Baked langoustines, bottarga & lemon	<i>Sardinia</i>	for 3	42
Home-made spicy sausage, roast onion	<i>Calabria</i>	-	11
Grilled John dory, parsley, garlic & lemon	<i>Veneto</i>	-	35
Tagliata:			
Honey-marinated pork shoulder chop, lemon & rosemary	<i>Lazio</i>	-	52
Blue fin tuna, rocket & <i>salmoriglio</i>	<i>Sicily</i>	see sheet	
Ex parmesan dairy beef, rosemary & parmesan	<i>Tuscany</i>	see sheet	

PENTOLA O PADELLA ♦ POT & PAN

<i>Cicoria</i> with garlic & chilli	<i>Lazio</i>	8	16
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
<i>Finferli trifolati</i> - girolles sautéed with garlic & parsley	<i>Lazio</i>	12	24

INSALATE ♦ SALADS

Cuore di bue tomato, barattiere 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 Gareth Saywell / Your bread today was baked by Alberto

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