



# BOCCA DI LUPO

LUNCH & PRE-THEATRE

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Available Monday to Friday until 6.30PM

[see menu](#)

**LUNCH ♦ TUESDAY AUGUST 04 ♦ 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 |
| 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

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|                                                            |         |    |    |
|------------------------------------------------------------|---------|----|----|
| 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'

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|                                                            |          |    |    |
|------------------------------------------------------------|----------|----|----|
| Risotto with girolles, garlic & parsley                    | Lombardy | 13 | 26 |
| Orecchiette with 'nduja, red onion & tomato                | Calabria | 14 | 28 |
| 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 | -  | 48 |

*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 friggirelli peppers, basil & oregano            | Lazio    | 7         | 14 |
| Aubergine parmigiana - baked with tomato & mozzarella | Campania | 14        | 28 |
| Baked langoustines, bottarga & lemon                  | Sardinia | for 3     | 42 |
| Home-made spicy sausage, roast onion                  | Calabria | -         | 11 |
| Grilled John dory, parsley, garlic & lemon            | Veneto   | -         | 35 |
| Tagliata:                                             |          |           |    |
| Blue fin tuna, rocket & <i>salmoriglio</i>            | Sicily   | see sheet |    |
| Ex parmesan dairy beef, rosemary & parmesan           | Tuscany  | see sheet |    |

## 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 |
| Tripe <i>alla romana</i> ( <i>guanciale</i> , tomato & pecorino)    | Rome     | 12 | 24 |
| Girolles sautéed with garlic & parsley                              | Lazio    | 12 | 24 |

## INSALATE ♦ SALADS

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|                                                           |           |    |    |
|-----------------------------------------------------------|-----------|----|----|
| Cuore di bue tomato, barattiere 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

|                                    |               |    |
|------------------------------------|---------------|----|
| 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   |
| Fig leaf pannacotta                                            | <i>BDL</i>       | 9        |
| Roasted apricots with amaretti & mascarpone cream              | <i>Lombardy</i>  | 10       |
| <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*