



# BOCCA DI LUPO

## LUNCH & PRE-THEATRE

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Available Monday to Friday until 6.30PM

[see menu](#)

## DINNER ♦ THURSDAY AUGUST 06 ♦ 2026

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## FRITTI ♦ FRIED

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### *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 |
| <i>Suppli</i> - 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 |
| <i>Caponata</i> - 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 |
| Ricotta ravioli with salsa cruda (raw tomato, basil & oil)     | BDL      | 14 | 28 |
| Calamarata, bluefin tuna, aubergine & mint                     | Sicily   | 16 | 32 |
| Tagliatelle di cortile - courtyard ragú                        | Veneto   | 15 | 30 |
| Spaghetti with half a native lobster, datterini tomato & basil | Campania | -  | 49 |
| Mezze maniche all'amatriciana - with tomato & guanciale        | Rome     | 13 | 26 |

*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 | 3 each | 42        |
| Grilled john dory, parsley, garlic & lemon                        | Veneto   | -      | 34        |
| Mixed grilled meats                                               |          |        |           |
| <i>Bombette</i> - pork neck & prosciutto with <i>caciocavallo</i> | Puglia   |        | 9         |
| <i>Buristo</i> - blood & pistachio                                | Siena    |        | 8         |
| Spicy sausage                                                     | Calabria |        | 10        |
| 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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|                                                                    |          |    |    |
|--------------------------------------------------------------------|----------|----|----|
| <i>Cicoria</i> with garlic & chilli                                | Lazio    | 8  | 16 |
| Borlotti beans with tomato & basil                                 | Campania | 10 | 20 |
| <i>Finferli trifolati</i> - girolles sautéed with garlic & parsley | Lazio    | 9  | 18 |
| <i>Tripe alla romana</i> ( <i>guanciale</i> , 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 |

## LUNCH & PRE-THEATRE

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see menu

*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   |
| 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*