



# BOCCA DI LUPO

LUNCH & PRE-THEATRE

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Available Monday to Friday until 6.30PM

[see menu](#)

**DINNER ♦ THURSDAY SEPTEMBER 03 ♦ 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 |
| Fried squid, prawns & lemon slices                  | Veneto    | 18 | 36   |

## CRUDI E SALUMI ♦ RAW & CURED

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|                                                                   |          |    |    |
|-------------------------------------------------------------------|----------|----|----|
| Parma ham & figs                                                  | Parma    | 17 | 34 |
| Ox tongue <i>tonnato</i> (with tuna & anchovy sauce)              | Piedmont | 13 | 26 |
| Sea bream carpaccio, orange & rosemary                            | BDL      | 16 | 32 |
| Burrata, marinated grilled aubergines, tomato & chilli            | Campania | 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 of chard & smoked mozzarella                       | Basilicata | 12 | 24 |
| Ricotta ravioli with salsa cruda (raw tomato, basil & oil) | BDL        | 14 | 28 |
| Calamarata, bluefin tuna, aubergine & mint                 | Sicily     | 16 | 32 |
| Tagliatelle al ragù di cortile - guinea fowl & rabbit      | Veneto     | 16 | 32 |
| Mezze maniche all'amatriciana - guanciale & tomato         | Rome       | 12 | 24 |
| Spaghetti with mussels, chili & tomato                     | Sicily     | 11 | 22 |

*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 |
| New seasons grouse, liver bruschetta & fig              | Tuscany  | -         | 59 |
| Baked scallop, lemon & bottarga butter                  | BDL      | 16        | -  |
| Mixed grilled meats                                     |          |           |    |
| Bombette - pork neck & prosciutto with caciocavallo     | Puglia   | 9         | -  |
| Buristo - blood & pistachio                             | Siena    | 8         | -  |
| Spicy sausage                                           | Calabria | 10        | -  |
| Grilled mackerel & gremolata                            | Veneto   | -         | 18 |
| Roast suckling pig with muscat grapes, white wine & bay | Lazio    | see sheet |    |
| Tagliata:                                               |          |           |    |
| Blue fin tuna, rocket & salmoriglio                     | Sicily   | see sheet |    |
| Ex parmesan dairy beef, rosemary & parmesan             | Emilia   | see sheet |    |

## PENTOLA O PADELLA • POT & PAN

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|                                                          |         |    |    |
|----------------------------------------------------------|---------|----|----|
| Escarole with black olives, walnuts & raisins            | Lazio   | 8  | 16 |
| Fresh borlotti beans all'uccelletto (with sage & tomato) | Tuscany | 9  | 18 |
| Tripe alla romana (guanciale , tomato & pecorino)        | Rome    | 12 | 24 |

## INSALATE • SALADS

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|                                                           |           |    |    |
|-----------------------------------------------------------|-----------|----|----|
| Cuore di bue tomato, barattiere cucumber & basil          | Puglia    | 11 | 22 |
| Whole round lettuce & lemon dressing                      | Sperlonga | 8  | -  |
| Salad of confit tuna, borlotti beans, red onion & oregano | Sardinia  | 13 | 26 |

## GELUPO ♦ GELATO

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|                                    |               |    |
|------------------------------------|---------------|----|
| Mascarpone gelato with sour cherry | <i>Gelupo</i> | 10 |
| Fig leaf gelato, olive oil & salt  | <i>BDL</i>    | 9  |
| Almond & apricot sorbet            | <i>Sicily</i> | 12 |

## FRUTTA E DOLCI ♦ FRUIT & DESSERTS

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|                                                                |                  |          |
|----------------------------------------------------------------|------------------|----------|
| Uva fragola (strawberry grapes)                                | <i>Tuscany</i>   | 9        |
| Chocolate & marzipan ball with rum & raisins                   | <i>Erice</i>     | each 4   |
| Wine poached peaches 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        |
| Gorgonzola dolce                                               | <i>Lombardia</i> | 9        |

## CAFFÈ ZUCCHERATO ♦ SWEETENED COFFEES

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|                                                    |               |   |
|----------------------------------------------------|---------------|---|
| <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

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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*