



BOCCA DI LUPO

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

[see menu](#)

DINNER ♦ FRIDAY SEPTEMBER 04 ♦ 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
Suppli - tomato, mozzarella & rice croquette	Rome	5	each
Courgette flower stuffed with mozzarella & anchovy	Campania	7	each
Fried squid, prawns & lemon slices	Veneto	18	36

CRUDI E SALUMI • RAW & CURED

Parma ham & figs	Parma	17	34
Ox tongue <i>tonnato</i> (with tuna & anchovy sauce)	Piedmont	13	26
Bluefin tuna tartare, capers, orange & pistachio	Sicily	18	36
Burrata, marinated grilled aubergines, tomato & chilli	Campania	17	34
<i>Caponata</i> - aubergines, celery & tomato <i>in agrodolce</i>	Sicily	8	16

PASTE E RISOTTI • PASTAS & 'RISOTTI'

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 half a native lobster, mussels & tomato	Campania	-	52

Chefs Jacob Kenedy & Gareth Saywell

A discretionary service charge of 12.5% will be added to your bill

FORNO E GRIGLIA ♦ OVEN & GRILL

Roast friggirelli peppers, basil & oregano	<i>Lazio</i>	7	14
Aubergine parmigiana - baked with tomato & mozzarella	<i>Campania</i>	14	28
New seasons grouse, liver bruschetta & fig	<i>Tuscany</i>	-	59
Mixed grilled meats			
<i>Bombette</i> - pork neck & prosciutto with <i>caciocavallo</i>	<i>Puglia</i>	9	-
<i>Buristo</i> - blood & pistachio	<i>Siena</i>	8	-
Spicy sausage	<i>Calabria</i>	10	-
Grilled mackerel & gremolata	<i>Veneto</i>	-	18
Roast suckling pig with muscat grapes, white wine & bay	<i>Lazio</i>	see sheet	
Tagliata:			
Blue fin tuna, rocket & <i>salmoriglio</i>	<i>Sicily</i>	see sheet	
Ex parmesan dairy beef, rosemary & parmesan	<i>Emilia</i>	see sheet	

PENTOLA O PADELLA ♦ POT & PAN

Escarole with black olives, walnuts & raisins	<i>Lazio</i>	8	16
Fresh borlotti beans all'uccelletto (with sage & tomato)	<i>Tuscany</i>	9	18
<i>Tripe alla romana</i> (<i>guancia</i> , tomato & pecorino)	<i>Rome</i>	12	24

INSALATE ♦ SALADS

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

The chef today is Gareth Saywell / Your bread today was baked by Luigi

GELUPO ♦ GELATO

<i>Fior di latte</i> gelato with sour cherry	<i>Gelupo</i>	10
Schiacciata con l'uva - wine grape pie with fig leaf gelato	<i>Tuscany</i>	13
Almond & apricot sorbet	<i>Sicily</i>	12

FRUTTA E DOLCI ♦ FRUIT & DESSERTS

Uva fragola (strawberry grapes)	<i>Tuscany</i>	9
Chocolate & marzipan ball with rum & raisins	<i>Erice</i>	each 4
<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
Wine poached peaches with amaretti & mascarpone cream	<i>Lombardy</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

<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