



BOCCA DI LUPO

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

[see menu](#)

DINNER ♦ WEDNESDAY SEPTEMBER 23 ♦ 2026

FRITTI ♦ FRIED

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, red prawns & lemon slices	Veneto	18	36

CRUDI E SALUMI ♦ RAW & CURED

A raw and spectacular Sea urchin	Puglia	9	
Parma ham & figs	Parma	14	28
<i>Caponata</i> - aubergines, celery & tomato <i>in agrodolce</i>	Sicily	8	16
Ox tongue <i>tonnato</i> (with tuna & anchovy sauce)	Piedmont	13	26
Sea bream carpaccio, orange & rosemary	BDL	16	
Burrata, marinated grilled aubergines, tomato & chilli	Campania	17	34

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

<i>Risotto ai finferli</i> - with girolle mushrooms, parsley & garlic	Lombardy	13	26
Ricotta & spinach tortelloni; butter, sage & walnuts	Bologna	14	28
Calamarata, bluefin tuna, aubergine & mint	Sicily	16	32
Mezze maniche all' amatriciana - guanciale & tomato	Rome	13	26
Pappardelle with venison stracotto	Tuscany	16	32
Spaghetti with sea urchin, butter, lemon & crumbs	Puglia	34	

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	Lazio	7	14
Porcini & taleggio lasagne	Lombardy	14	28
Baked scallops, lemon & bottarga butter	BDL	-	27
Mixed grilled meats			
Bombette - pork neck & prosciutto with caciocavallo	Puglia	9	-
Buristo - blood & pistachio	Siena	8	-
Spicy sausage	Calabria	10	-
Grilled fish with gremolata:			
Mackerel	Veneto	-	18
John Dory			32
New seasons grouse, liver bruschetta & fig	Tuscany	-	59
Roast suckling pig with muscat grapes, white wine & bay	Lazio		see sheet
Tagliata:			
Bluefin tuna, rocket & salmoriglio	Sicily		see sheet
Ex parmesan dairy beef, rosemary & parmesan	Emilia		see sheet

PENTOLA O PADELLA • POT & PAN

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

Cuore di bue tomato, barattiere cucumber & basil	Puglia	11	22
Whole round lettuce & lemon dressing	Sperlonga	8	-
Octopus, roast tomato, celery & basil salad	Sicily	16	32

The chef today is Georgina Hopkins / Your bread today was baked by Marco

GELUPO ♦ GELATO

Hazelnut gelato, chocolate sauce & cream	<i>Piedmont</i>	10
<i>Uva Fragola</i> sorbet	<i>Veneto</i>	8
Stracchino & fig ripple gelato	<i>Sicily</i>	10
Schiacciata con l'uva - wine grape pie with fior di latte gelato	<i>Tuscany</i>	12

FRUTTA E DOLCI ♦ FRUIT & DESSERTS

White figs	<i>Heaven</i>	7
Chocolate & marzipan ball with rum & raisins	<i>Erice</i>	each 4
Bonet - chocolate, coffee, amaretti, caramel & rum	<i>Piedmont</i>	9
Wine poached peaches with amaretti & mascarpone cream	<i>Lombardia</i>	10
Mini bombe calde with apricot jam	<i>Lazio</i>	8
Rum baba with ricotta, sour cherry & almonds	<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