



BOCCA DI LUPO

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

[see menu](#)

DINNER ♦ THURSDAY OCTOBER 01 ♦ 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	7	each
Parma ham & figs	Parma	14	28
Ox tongue <i>tonnato</i> (with tuna & anchovy sauce)	Piedmont	13	26
Tuna tartare, capers & pistachio	Sicily	18	36
<i>Caponata</i> - aubergines, celery & tomato <i>in agrodolce</i>	Sicily	8	16
Burrata, marinated grilled aubergines, tomato & chilli	Campania	17	34

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

Ricotta & spinach tortelloni; butter, sage & walnuts	Bologna	14	28
<i>Risotto ai finferli</i> - with girolle mushrooms, parsley & garlic	Lombardy	14	28
Calamarata, bluefin tuna, aubergine & mint	Sicily	16	32
Spaghetti with sea urchin, butter, lemon & crumbs	Puglia	36	-
Mezze maniche with lamb ragú	Abruzzo	14	28
Pappardelle with venison stracotto	Tuscany	16	32

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	3 pcs	27
Mixed grilled meats			
Bombette - pork neck & parma ham with caciocavallo	Puglia	9	-
Buristo - blood & pistachio	Siena	8	-
Spicy sausage	Calabria	10	-
Mixed grilled fish with gremolata	Veneto		
John dory		-	30
Sea bream		-	24
New seasons grouse, liver bruschetta & fig	Tuscany	-	56
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

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

The chef today is Alexandru Radu / Your bread today was baked by Luigi

GELUPO ♦ GELATO

Hazelnut gelato, chocolate sauce & cream	Piedmont	10
Pear sorbet	Veneto	8
Stracchino & fig ripple gelato	Sicily	10

FRUTTA E DOLCI ♦ FRUIT & DESSERTS

White figs	Heaven	7
Chocolate & marzipan ball with rum & raisins	Erice	each 4
Bonet - chocolate, coffee, amaretti, caramel & rum	Piedmont	9
Seadas - deep fried pastry with pecorino & honey	Sardinia	7
Fig leaf pannacotta, olive oil	BDL	8
Rum baba with ricotta, sour cherry & almonds	Naples	for 2 22
Cheeses, buckwheat crackers, & honeycomb:		
Formai de mut	Lombardia	9
Beola di capra	Lombardia	9
Gorgonzola dolce	Lombardia	9

CAFFÈ ZUCCHERATO ♦ SWEETENED COFFEES

Caffè allo zabaione (with beaten egg yolks)	Rome	6
Bicerin (with hot chocolate & cream)	Turin	7
Caffè alla nocciola (egg yolks & hazelnut)	Naples	7
Albertino - corrected with Campari	Hades	7

AL DETTAGLIO ♦ RETAIL

Bocca Cookbook £40
The Geometry of Pasta £20
Gelupo book £15
Rachel Roddy Recipe Booklet £7

Paintings by Haidee Becker

If you have any allergies, please speak to a member of staff