



BOCCA DI LUPO

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

[see menu](#)

DINNER ♦ WEDNESDAY OCTOBER 07 ♦ 2026

FRITTI ♦ FRIED

Fritti misti

Buffalo mozzarella <i>bocconcini</i>	<i>Campania</i>	3	each
Sage leaves & anchovy	<i>Lazio</i>	3	each
Olive stuffed with minced pork & veal	<i>Le Marche</i>	4	each
<i>Suppli</i> - tomato, mozzarella & rice croquette	<i>Rome</i>	5	each
<i>Baccala</i> - house salted cod cheeks	<i>Lazio</i>	12	100g
Fried squid, red prawns & lemon slices	<i>Veneto</i>	18	36

CRUDI E SALUMI ♦ RAW & CURED

Parma ham & fig	<i>Parma</i>	14	28
Ox tongue <i>tonnato</i> (with tuna & anchovy sauce)	<i>Piedmont</i>	13	26
T Veal battuta - raw chopped veal with oil & a little nutmeg	<i>Piedmont</i>	16	32
Tuna tartare, capers & pistachio	<i>Sicily</i>	18	36
Burrata, cicoria, dried broad bean puree & chilli	<i>Puglia</i>	17	34

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

T Risotto with fresh porcini mushrooms	<i>Lombardy</i>	16	32
Ricotta & spinach tortelloni; butter, sage & walnuts	<i>Bologna</i>	14	28
Calamarata, bluefin tuna, aubergine & mint	<i>Sicily</i>	16	32
Spaghetti <i>cacio e unta</i> (pecorino & lardo)	<i>Lazio</i>	12	24
<i>Mezze maniche</i> con sugo di peposo	<i>Tuscany</i>	14	28
Pappardelle with beef stracotto	<i>Tuscany</i>	16	32

T Tajarin with butter & egg yolk (£8/£16) available if you are eating truffles

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
T Porcini & taleggio lasagne	Lombardy	14	28
Baked scallops, lemon & bottarga butter	BDL	-	27
Mixed grilled meats			
Bombette - pork neck & parma ham with caciocavallo	Puglia	9	-
Buristo - blood & pistachio	Siena	8	-
Spicy sausage	Calabria	10	-
Grilled brill tranche with gremolata	Veneto	-	23
Roast grouse, liver bruschetta, porcini & fig	Tuscany	-	56
Roast suckling pig with muscat grapes, white wine & bay	Lazio	see sheet	
Tagliata:			
Ex parmesan dairy beef, rosemary & parmesan	Emilia	see sheet	
Bluefin tuna, <i>salmoriglio</i> & rocket	Sicily	see sheet	

PENTOLA O PADELLA • POT & PAN

Escarole with pine nuts & raisins	Lazio	10	20
Braised chickpeas with tomato, chilli & mint	Puglia	9	18
Tripe <i>alla romana</i> (<i>guanciale</i> , tomato & pecorino)	Rome	12	24

INSALATE • SALADS

Whole round lettuce & lemon dressing	Sperlonga	8	-
Barattiere cucumber, datterini tomato & basil	Puglia	11	22
T Truffled radish, celeriac, pomegranate & pecorino salad	BDL	13	26

BYOT: DISHES MARKED 'T' ARE GOOD WITH TRUFFLE

Bring your own & we shave them for free

The chef today is Jorgaq Kosova / Your bread today was baked by Georgina

GELUPO ♦ GELATO

Hazelnut gelato, chocolate sauce & cream	<i>Piedmont</i>	10
Pear <i>sgroppino</i> - sorbet beaten with vodka & prosecco	<i>Veneto</i>	17
Stracchino & fig ripple gelato	<i>Sicily</i>	10

FRUTTA E DOLCI ♦ FRUIT & DESSERTS

White figs	<i>Heaven</i>	7
Chocolate & marzipan ball with rum & raisins	<i>Erice</i> each	4
Seadas - deep fried pastry with pecorino & honey	<i>Sardinia</i>	7
Mini <i>bombe calde</i> with fig jam	<i>Roma</i>	9
Bonet - chocolate, coffee, amaretti, caramel & rum	<i>Piedmont</i>	9
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
Rachel Roddy Recipe Booklet £7

Paintings by Haidee Becker

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