



BOCCA DI LUPO

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

[see menu](#)

DINNER ♦ FRIDAY OCTOBER 09 ♦ 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
<i>Baccala</i> - house salted cod cheeks	Lazio	12	100g
Fried squid, prawns, white polenta & lemon slices	Veneto	18	36

CRUDI E SALUMI ♦ RAW & CURED

Crudita di mare:

Bluefin tuna tartare, capers, orange & pistachio	Sicily	18	36
A raw and spectacular Sea urchin	Puglia	each	7
Tartufi di mare	Puglia	3 each	12
Parma ham & fig	Parma	14	28
Ox tongue <i>tonnato</i> (with tuna & anchovy sauce)	Piedmont	13	26
T Veal battuta - raw chopped veal with oil & a little nutmeg	Piedmont	16	32
Burrata, cicoria, dried broad bean puree & chilli	Puglia	17	34

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

T <i>Risotto ai finferli</i> - with girolle mushrooms, parsley & garlic	Lombardy	14	28
Ricotta & spinach tortelloni; butter, sage & walnuts	Bologna	14	28
Calamarata, bluefin tuna, aubergine & mint	Sicily	16	32
Spaghetti with sea urchin, butter, lemon & crumbs	Puglia	36	-
Mezze maniche, fennel sausage & cime di rapa	Puglia	15	30
Pappardelle with venison stracotto	Tuscany	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 pumpkin with sage, parmesan & balsamic	<i>Emilia</i>	10	20
T Porcini & taleggio lasagne	<i>Lombardy</i>	14	28
Grilled fish with gremolata			
Mackerel	<i>Veneto</i>	-	18
Red mullet	<i>Veneto</i>	400g	38
Baked langoustines, lemon & thyme butter	<i>BDL</i>	for 3	37
Home-made sausages:			
Buristo - blood & pistachio	<i>Siena</i>	8	-
Spicy sausage	<i>Calabria</i>	10	-
Roast grouse, liver bruschetta, girolles & fig	<i>Tuscany</i>	-	58
Roast suckling pig with muscat grapes, white wine & bay	<i>Lazio</i>	see sheet	
Charcoal baked fish:		see sheet	
Tagliata:			
Bluefin tuna, corno peppers & rocket	<i>Sicily</i>	see sheet	
Ex parmesan dairy beef, rosemary & parmesan	<i>Emilia</i>	see sheet	

PENTOLA O PADELLA • POT & PAN

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

INSALATE • SALADS

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

BYOT: DISHES MARKED 'T' ARE GOOD WITH TRUFFLE

Bring your own & we shave them for free

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

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

Miyagawa - green mandarins	<i>A tree</i>	5
Chocolate & marzipan ball with rum & raisins	<i>Erice</i> each	4
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