BOCCA DI LUPO

BYOT: DISHES MARKED 'T' ARE GOOD WITH TRUFFLE

Bring your own, pick one up from over at Gelupo, and we'll shave them at no extra cost

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

see menu

DINNER ◆ SATURDAY OCTOBER 17 ◆ 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
	Supplì - tomato, mozzarella & rice croquette	*Rome*	5	each
	Baccala - 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 & pine nuts	*Sicily*	18	36
	A raw and spectacular Sea urchin	*Puglia*	each	7
	Ox tongue *tonnato* (with tuna & anchovy sauce)	*Piedmont*	13	26
T	Veal battuta - raw chopped veal with oil & a little nutmeg	*Piedmont*	16	32
	Burrata, olive oil & salt	*Puglia*	9	18
	Cicoria, dried broad bean puree & chilli	*Puglia*	8	16

PASTE E RISOTTI • PASTAS & 'RISOTTI' *featuring pastas from Pasta Tricolore*

T	Risotto with fresh porcini mushrooms	*Lombardy*	16	32
T	Ricotta tortelloni; butter, sage & walnuts	*Bologna*	13	26
	Mezze maniche alla Norma - with tomato, aubergine & ricotta	*Sicily*	12	24
	Cavatelli, anchovies & cime di rapa	*Puglia*	16	32
	Caserecce with pesto trapanese & red prawns	*Sicily*	18	36
	Spaghetti with sea urchin, butter, lemon & crumbs	*Puglia*	36	-
	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	*Emilia*	10	20
Radicchio & taleggio lasagne	*Lombardy*	14	28
Grilled mackerel with gremolata	*Veneto*	-	18
Baked langoustines, lemon & thyme butter	*Veneto*	3 each	45
Home-made sausages with roasted tropea onion:			
Buristo - blood & pistachio	*Siena*	8	-
Spicy sausage	*Calabria*	10	-
Roast Teal, liver bruschetta & radicchio	*Trentino*	-	32
Roast suckling pig with muscat grapes, white wine & bay	*Lazio*	see sheet	
Charcoal baked fish on tomato, olives & potatoes:		see sheet	
Tagliata:			
Bluefin tuna, corno peppers & rocket	*Sicily*	see sheet	
Ex parmesan dairy beef, rosemary & parmesan	*Emilia*	see sheet	

PENTOLA O PADELLA • POT & PAN

Wet polenta with butter, anchovy and garlic	*Lombardy*	7	-
Escarole with pine nuts & raisins	*Lazio*	8	16
Braised chickpeas with tomato, chilli & mint	*Puglia*	9	18
U Morzeddhu - cow innards with tomato, oregano & copious chilli	*Calabria*	12	24

INSALATE • SALADS

	Whole round lettuce & lemon dressing	*Sperlonga*	8	-
	Salad of confit tuna, anchovy, tomato & tropea onion	*Procida*	14	28
T	Truffled radish, celeriac, pomegranate & pecorino salad	*BDL*	13	26

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

GELUPO ◆ GELATO

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

FRUTTA E DOLCI ◆ FRUIT & DESSERTS

Miyagawa - green mandarins	*A tree*		5
Chocolate & marzipan ball with rum & raisins	*Erice*	each	4
Mini *bombe calde* with fig jam	*Roma*		9
Pears baked in red wine, cloves with cold cream	*Veneto*		9
Torta della nonna - grandmother's custard tart	*Tuscany*		13
Bonet - chocolate, coffee, amaretti, caramel & rum	*Piedmont*		9
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