



BOCCA DI LUPO

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

[see menu](#)

DINNER ♦ MONDAY OCTOBER 19 ♦ 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
Suppli - 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

Coppa di testa, cardoon mostarda & treviso	Emilia	13	26
Bluefin tuna tartare, capers, orange & pine nuts	Sicily	18	36
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
Pappardelle with venison stracotto	Tuscany	16	32
Spaghetti cacio e unta (pecorino & lardo)	Lazio	12	24
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
Radicchio & taleggio lasagne	<i>Lombardy</i>	14	28
Grilled with gremolata:	<i>Veneto</i>		
Sea bream		-	24
Mackerel		-	18
Home-made sausages with roasted tropea onion:			
Buristo - blood & pistachio	<i>Siena</i>	8	-
Spicy sausage	<i>Calabria</i>	10	-
Roast suckling pig with muscat grapes, white wine & bay	<i>Lazio</i>		see sheet
Charcoal baked fish on tomato, olives & potatoes:			see sheet
Ex parmesan dairy beef tagliata, rosemary & parmesan	<i>Emilia</i>		see sheet

PENTOLA O PADELLA • POT & PAN

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

INSALATE • SALADS

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

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

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

GELUPO ♦ GELATO

Hazelnut gelato, chocolate sauce & cream	<i>Piedmont</i>	10
Pear <i>sgroppino</i> - sorbet beaten with vodka & prosecco	<i>Veneto</i>	17
Persimmon sorbet	<i>Sicily</i>	9

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
Pears baked in red wine, cloves with cold cream	<i>Veneto</i>	9
<i>Torta della nonna</i> - grandmother's custard tart	<i>Tuscany</i>	13
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

Pasta Tricolore (NEW 2026) £18.99
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