



BOCCA DI LUPO

DINNER • FRIDAY OCTOBER 30 • 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
Crudita di mare:			
Sea bream carpaccio, orange & rosemary	Veneto	16	32
A raw and spectacular Sea urchin	Puglia	each	9
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
Ox tongue tonnato (with tuna & anchovy sauce)	Piedmont	13	26

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

T Risotto with fresh girolle mushrooms	Lombardy	16	32
T Ricotta tortelloni; butter, sage & walnuts	Bologna	14	28
Rigatoni alla Norma - with tomato, aubergine & ricotta	Sicily	13	26
Orecchiette, anchovies & cime di rapa	Puglia	16	32
Caserecce with pesto trapanese & red prawns	Sicily	16	32
Pappardelle with venison stracotto	Tuscany	16	32
Spaghetti with sea urchin, butter, lemon & crumbs	Puglia	36	-
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 Red mullet with gremolata	Veneto	-	20
Baked langoustines, lemon & thyme butter	BDL	3 each	39
Home-made sausages with roast onion			
Spicy sausage	Calabria	10	-
Luganega - pork & porcini sausage	Veneto	11	-
Buristo - blood & pistachio	Siena	8	-
Roast Mallard - confit leg, roast breast & radicchio	Trentino	20	40
Roast suckling pig with muscat grapes, white wine & bay	Lazio	see sheet	
Charcoal baked fish on tomato, olives & potatoes:	Campania	see sheet	
Ex parmesan dairy beef tagliata, rosemary & parmesan	Emilia	see sheet	

PENTOLA O PADELLA • POT & PAN

Wet polenta with butter, anchovy and garlic	Lombardy	8	-
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	13	26

INSALATE • SALADS

Whole round lettuce & lemon dressing	Sperlonga	8	-
Salad of confit bluefin tuna, anchovy, tomato & tropea onion	Procida	16	32
T Truffled radish, celeriac, pomegranate & pecorino salad	BDL	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 Alex Radu / 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
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
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>	12
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