BOCCA DI LUPO

DINNER • WEDNESDAY NOVEMBER 11 • 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 & lemon slices	*Veneto*	18	36

CRUDI E SALUMI • RAW & CURED

Pig's head *soppressata* with cardoon mostarda & treviso	*Tuscany*	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
Ox tongue *tonnato* (with tuna & anchovy sauce)	*Piedmont*	13	26

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

Risotto ai finferli - with girolle mushrooms, parsley & garlic	*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
Spaghetti *cacio e unta* (pecorino & lardo)	*Lazio*	12	24
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
Luganega - pork & porcini sausage, roast tropea onion	*Veneto*	11	-
Grilled buristo (blood salame) & marinated peppers	*Tuscany*	9	-
Grilled John Dory with gremolata	*Veneto*		30
Baked langoustines, lemon & thyme butter	*BDL*	3 each	48
Roast suckling pig with muscat grapes, white wine & bay	*Lazio*	see sheet	
Charoal baked fish with tomato, potatoes & olives	*Campania*	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*	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 Alberto Galletta / Your bread today was baked by Marco

GELUPO • GELATO

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

FRUTTA E DOLCI • FRUIT & DESSERTS

Bergamot citrus	*Calabria*		6
Chocolate & marzipan ball with rum & raisins	*Erice*	each	4
Pears baked in red wine, cloves with cold cream	*Veneto*		9
Mini bombe calde with crema pasticcera	*Lazio*		9
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	*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

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