BOCCA DI LUPO

LUNCH • MONDAY NOVEMBER 23 • 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
	Baccala - house salted cod cheeks	*Lazio*	12	100g
	Fried squid & lemon slices	*Veneto*	15	30
T	Crescentine, squacquerone & mortadella	Bologna	13	26

CRUDI E SALUMI • RAW & CURED

	Pig's head *soppressata* with cardoon mostarda & treviso	*Tuscany*	10	20
	Bluefin tuna tartare, capers, orange & pine nuts	*Sicily*	18	36
T	Veal battuta - raw chopped veal with oil & a little nutmeg	*Piedmont*	16	32
	Ox tongue *tonnato* (with tuna & anchovy sauce)	*Piedmont*	13	26
T	*Bagna caoda* - anchovy fondue, bread & vegetables to dip	*Piedmont*	17	-

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

	Risotto ai finferli - with girolle mushrooms, parsley & garlic	*Lombardy*	15	30
	Pumpkin & amaretti *cappellacci* , butter & sage	*Lombardy*	14	28
	Rigatoni alla Norma - with tomato, aubergine & ricotta	*Sicily*	12	24
	Orecchiette, anchovies & cime di rapa	*Puglia*	16	32
	Casarecce with pesto trapanese	*Sicily*	12	24
	Pappardelle with venison stracotto	*Tuscany*	16	32
	Tortellini in cream & nutmeg	*Bologna*	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 red mullet with gremolata	*Veneto*	for 1-2	36
			for 3	85
T	Luganega - pork & porcini sausage with roasted tropea onion	*Veneto*	11	22
	Roast Mallard - confit leg, roast breast & radicchio	*Trentino*	20	40
	Charoal baked fish with tomato, potatoes & olives	*Campania*	see sheet	
	Roast suckling pig with muscat grapes, white wine & bay	*Lazio*	see sheet	
	Ex parmesan dairy beef tagliata, rosemary & parmesan	*Emilia*	see sheet	

PENTOLA O PADELLA • POT & PAN

	Toç in braide - polenta, montasio cheese & hazelnuts	*Friuli*	9	18
	Cicoria, garlic & chili	*Puglia*	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 Gareth Saywell / Your bread today was baked by Denis

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

Green mandarins	*A tree*		5
Chocolate & marzipan ball with rum & raisins	*Erice*	each	4
Pears baked in red wine, cloves with cold cream	*Veneto*		9
Torta della nonna - grandmother's custard tart	*Tuscany*		12
Bonet - chocolate, coffee, amaretti, caramel & rum	*Piedmont*		9
Rum baba with whipped cream, sour cherry & almonds	*Naples*	for 2	22
Sanguinaccio salame - chocolate, pigs blood & pistachio	*Tuscany*		9
Cannoli - stuffed with sheep ricotta, chocolate & pistachio	*Sicily*		7
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

Paintings by Haidee Becker

If you have any allergies, please speak to a member of staff