BOCCA DI LUPO

LUNCH • TUESDAY NOVEMBER 24 • 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
Fritelle of tiny shrimp	*Veneto*	4	each
Fried squid & lemon slices	*Veneto*	15	30

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
T Crescentine, squacquerone & mortadella	Bologna	13	26
T *Bagna caoda* - anchovy fondue, bread & vegetables to dip	*Piedmont*	17	-
Burrata & chili oil	*Puglia*	9	18

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
Spaghetti with pesto trapanese	*Sicily*	13	26
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 2-3	85
	Baked langoustines, lemon & thyme butter	*BDL*	3 each	42
T	Luganega - pork & porcini sausage with roasted tropea onion	*Veneto*	11	22
	Roast Mallard - confit leg, roast breast & radicchio	*Trentino*	20	40
	Roast suckling pig with muscat grapes, white wine & bay	*Lazio*	see sheet	
	Charoal baked fish with potatoes, tomato & olives	*Campania*	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
	Friarielli with garlic & chili	*Naples*	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 Marco

GELUPO • GELATO

Montebianco - maron glace gelato, hazelnuts, cream & chocolate	*Val d'Aosta*		10
Pear *sgroppino* - sorbet beaten with vodka & prosecco	*Veneto*		17
Pomegranate sorbet	*Sicily*		8

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