# BOCCA DI LUPO

LUNCH • WEDNESDAY NOVEMBER 25 • 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 |
| | *Frittelle* 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 |
| | Sea bream carpaccio with orange & rosemary | *Veneto* | 16 | 32 |
| **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 | - |
| | Cicoria, dried broad bean puree & chilli | *Puglia* | 9 | 18 |
| | 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 John dory with gremolata | *Veneto* | - | 32 |
| | 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 | |
| | Charcoal baked sea bass with potatoes, tomato & olives | *Campania* | see sheet | |
| | Tagliata: | | | |
| | Ex parmesan dairy beef, rosemary & parmesan | *Emilia* | see sheet | |
| | Bluefin tuna, corno peppers & rocket | *Sicily* | see sheet | |

## PENTOLA O PADELLA • POT & PAN

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|---|---|---|---|---|
| | *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

| | | | | |
|---|---|---|---|---|
| | Salad of confit bluefin tuna, anchovy, tomato & tropea onion | *Procida* | 16 | 32 |
| **T** | Truffled radish, celeriac, pomegranate & pecorino salad | *BDL* | 13 | 26 |
| | Radicchio with new seasons oil & red wine vinegar | *Veneto* | | |
| | *Castelfranco* | | - | 6 |
| | Pink *radicchio* | | - | 8 |
| | *Tardivo* | | - | 9 |

## 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*