BOCCA DI LUPO

DINNER • FRIDAY NOVEMBER 27 • 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*	10	20
	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 ex parmesan dairy beef	*Emilia*	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
	Baked langoustines, lemon & thyme butter	*BDL*	3 each	42
	Grilled sea bream with gremolata	*Veneto*	-	26
T	Luganega - pork & porcini sausage, with farro	*Veneto*	14	28
	Roast Mallard - confit leg, roast breast & radicchio	*Trentino*	20	40
	Charoal baked fish with potatoes, tomato & olives	*Campania*	see sheet	
	Roast suckling pig with muscat grapes, white wine & bay	*Lazio*	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

T	*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 Alex Radu / 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

A leafy clementine	*A tree*		3
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