

YOUR BREAD TODAY WAS BAKED BY: LUIGI

23/07/2021



BOCCA DI LUPO

LIGURIAN WORKERS LUNCH

£12.50 for starter, main & salad

+£10 for dessert, a glass of red/white wine & coffee

available until 6pm

FARINATA WITH ZUCCHINE ALLA SCAPECE

SPAGHETTI WITH RAW TOMATO, TAGGIASCHE OLIVES, BASIL & ANCHOVY
GREEN SALAD

CAMOGLIESO (CHOCO-RUM FILLED DELIGHT)

THE HEAD CHEF TODAY IS: DANIELE CEFORO

A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL

FRITTI • FRIED

<i>Fritti Romani:</i>	<i>Rome</i>		
Sage leaves & anchovy		2	each
Olive stuffed with minced pork & veal		3	each
Artichoke <i>alla Giudia</i>		4.5	each
Baccalà - home-salted cod		4.5	each
Courgette flower stuffed with mozzarella & anchovy		4.5	each
Buffalo mozzarella <i>bocconcini</i>	<i>Campania</i>	3	each
Squid & lemon slices	<i>Veneto</i>	9	per 100g
Lamb sweetbreads & artichokes	<i>Lazio</i>	11	22

CRUDI E SALUMI • RAW & CURED

Buffalo mozzarella, cuore di bue tomatoes & basil <i>add anchovies</i>	<i>Campania</i>	11	22
		+3	+6
Sea bream carpaccio, rosemary & orange	<i>Venice</i>	9	18
Veal <i>battuto</i> (raw & chopped), lemon & nutmeg	<i>Piedmont</i>	11	22
Parma ham, St George's mushrooms, pecorino	<i>Emilia</i>	11	22

PASTE E RISOTTI • PASTAS & 'RISOTTI'

Rigatoni with sheep ricotta, broad beans & basil	<i>Lazio</i>	7	14
Tagliatelle with girolle mushroom & parmesan	<i>Trentino</i>	11	22
Paccheri with gurnard, tomato & chilli	<i>Sperlonga</i>	8	16
Risotto nero - with cuttlefish & its own ink	<i>Veneto</i>	10	20
Orecchiette with 'nduja, red onion & tomato	<i>Calabria</i>	9	18

FORNO E GRIGLIA • OVEN AND GRILL

Aubergine parmigiana	<i>Naples</i>	7	14
Grilled langoustines, oil & lemon	<i>Veneto</i>	15	30
Grilled mussels with chilli oil	<i>Calabria</i>	6	handful
Fossil fish - whole bream in a sarcophagus of salt	<i>Lazio</i>	-	16
Home-made spicy sausage & tropea onion	<i>Calabria</i>	7	14
Suckling pig porchetta <i>spiedini</i>	<i>BDL</i>	7	each

TAGLIATE • CHOPS, SLICED

Swordfish with <i>salmoriglio</i> & <i>ricotta salata</i>	<i>Sicily</i>	for 2	45
Honey marinated pork chop & rosemary	<i>Lazio</i>	for 2	28
UK ex-dairy cow sirloin with rosemary, balsamic vinegar, rocket & Parmesan	<i>Tuscany</i>	for 2	52

PENTOLA O PADELLA • POT & PAN

Courgette <i>trifolate</i> - sautéed with chilli & parsley	<i>Lazio</i>	5	-
Borlotti beans with tomato & basil	<i>Campania</i>	7	-
Chicken <i>scaloppine</i> ,girolle mushroom & marsala	<i>Rome</i>	12	24
Roman tripe (<i>guanciale</i> , tomato, pecorino)	<i>Rome</i>	8	16

INSALATE • SALADS

Escarole & lemon dressing	<i>Sperlonga</i>	5	
<i>Panzanella</i> - tomato & bread salad	<i>Tuscany</i>	7	14
add anchovies		+3	+6

GELUPO GELATI

Blood orange granita with almonds & mint	<i>Sicily</i>		6
Strawberries with rice gelato	<i>Lazio</i>		8
<i>Coppa tiramisù</i>	<i>Veneto</i>		7
Hazelnut gelato profiterole, chocolate sauce	<i>Emilia</i>	each	4

DOLCI • DESSERTS

Chocolate & marzipan ball with rum & raisins	<i>Erice</i>	each	3
Colomba (Springtime 'pannetone') with strawberries & cream	<i>Lombardy</i>		8
Rum baba, peaches & candied almonds	<i>Naples</i>	for two	14
Cannoli - with sheep ricotta & bronte pistachio	<i>Sicily</i>	each	3
Ricotta, orange & honey cake, stewed apricots	<i>Puglia</i>		7
A bowl of cherries on ice	<i>Heaven</i>		7
Sheep's cheese from <i>Fattoria Corzano e Paterno</i> & bitter honey	<i>Tuscany</i>		10

SWEETENED COFFEES

<i>Caffè allo zabaione</i> (with beaten egg yolks)	<i>Rome</i>		4
<i>Bicerin</i> (with hot chocolate & cream)	<i>Turin</i>		5
<i>Caffè alla nocciola</i> (egg yolks & hazelnut)	<i>Naples</i>		5
<i>Albertino</i> - corrected with Campari	<i>Hades</i>		4