



# BOCCA DI LUPO

DINNER • THURSDAY APRIL 10 • 2025

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## FRITTI ♦ FRIED

<i>Fritti Romani</i>	<i>Rome</i>	
Buffalo mozzarella <i>bocconcini</i>		3.5
Olive stuffed with minced pork & veal		3.5
Sage leaves & anchovy		3
Courgette flower stuffed with mozzarella & anchovy	<i>Campania</i>	7
Fritto misto - squid, prawns, courgettes & blood orange	<i>Veneto</i>	16
Fried artichokes & their pickled stalks	<i>BDL</i>	11
Fried lambs' sweetbreads, sage & lemon	<i>Piedmont</i>	11

## CRUDI E SALUMI ♦ RAW & CURED

Raw courgette & artichoke, parmesan & parsley	<i>Lazio</i>	12
<i>Coniglio tonnato con le fave</i> - chilled poached rabbit, radishes & broad beans with <i>salsa tonnata</i>	<i>Piedmont</i>	16
Sheeps milk ricotta, walnuts & rocket	<i>Campania</i>	9
Sea bream carpaccio, blood orange & rosemary	<i>BDL</i>	16
Octopus, roast tomato, celery & basil salad	<i>Sicily</i>	14

## PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

Candele with ricotta, basil & broad beans	<i>Campania</i>	11
Risotto of chard & smoked mozzarella	<i>Basilicata</i>	12
Spaghetti with brown spider crab meat & <i>datterini</i> tomato	<i>Veneto</i>	13
Wild garlic pappardelle with beef ragú	<i>Abruzzo</i>	14
<i>Rigatoni con la pajata</i> - milk-fed calf's intestines with the mother's milk inside, with tomato & pecorino	<i>Lazio</i>	11

Chefs Jacob Kenedy & Gareth Saywell

A discretionary service charge of 12.5% will be added to your bill

## FORNO E GRIGLIA • OVEN & GRILL

Roast potatoes & wild garlic	Lazio	6
Torta Pasqualina - chard, spinach, ricotta & quail egg pie	Genoa	
Lamb-ganega - coiled lamb sausage	Abruzzo	
Fossil fish - bream in a sarcophagus of salt	Lazio	-
Mixed seafood, with gremolata	Liguria	
Squid		200g
Mackerel		each
Langoustines		each
Galletto in spring panzanella - grilled, with wild garlic, peas, broad beans & baby gem	Tuscany	-
Tagliata: belted galloway sirloin, rosemary & parmesan	Tuscany	

## PENTOLA O PADELLA • POT & PAN

Courgette <i>trifolate</i> - sautéed with chilli, garlic & parsley	Lazio	7
Tripe braised with borlotti beans, pig skin & rosemary	Puglia	12
Agnello cacio e uova - lamb braised with white wine, sauce thickened with egg yolks & pecorino	Abruzzo	15
Braised peas, tropea onions & basil	Calabria	9
Coratella - lamb pluck with peas, artichokes & marsala	Lazio	15

## INSALATE • SALADS

Whole round lettuce & fennel dressing	Rome	-
Blood orange salad, tropea onion & oregano	Sicily	8

## LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM	see
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The chef today is Gareth Saywell/ Your bread today was baked by Marco

## GELUPO ♦ GELATO

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Forced rhubarb sorbet	Yorkshire
Blood orange granita with almonds & mint	Sicily
Fior di latte gelato & wild strawberries	Heaven

## FRUTTA E DOLCI ♦ FRUIT & DESSERTS

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Exquisite wild strawberries with lemon & sugar	Heaven	
Chocolate & marzipan ball with rum & raisins	Erice	each
Bonet - chocolate, blood orange, amaretti, caramel & cointreau pudding	Piedmont	
<i>Le palle del nonno</i> - 'grandpa's balls'	Nonno	A pair
Rum baba with forced rhubarb, candied almonds & cream	Naples	for 2
Pastiera Napoletana - Neapolitan Easter tart filled with ricotta, candied fruits & grains of wheat	Naples	
La Tur cheese with honeycomb & buckwheat crackers	Tuscany	

## CAFFÈ ZUCCHERATO ♦ SWEETENED COFFEES

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

## AL DETTAGLIO ♦ RETAIL

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Bocca Cookbook £40
The Geometry of Pasta £20
Gelupo book £15



# BOCCA DI LUPO

*Paintings by Haidee Becker*

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