



BOCCA DI LUPO

DINNER • FRIDAY APRIL 25 • 2025

FRITTI • FRIED

<i>Fritti Romani</i>	<i>Rome</i>		
Buffalo mozzarella <i>bocconcini</i>		3.5	each
Olive stuffed with minced pork & veal		3.5	each
Sage leaves & anchovy		3	each
Courgette flower stuffed with mozzarella & anchovy	<i>Campania</i>	7	each
Fritto misto - squid, prawns, courgettes & blood orange	<i>Veneto</i>	16	32
Fried artichokes & their pickled stalks	<i>BDL</i>	11	22
Fried lambs' sweetbreads, sage & lemon	<i>Piedmont</i>	11	22

CRUDI E SALUMI • RAW & CURED

Raw romana courgette, artichoke, parmesan & anchovy	<i>Lazio</i>	15	30
<i>Coniglio tonnato con le fave</i> - chilled poached rabbit, radishes & broad beans with <i>salsa tonnata</i>	<i>Piedmont</i>	16	32
Sheeps milk ricotta with broad beans & lemon	<i>Campania</i>	9	18
Sea bream carpaccio, blood orange & rosemary	<i>BDL</i>	16	32
Octopus, roast tomato, celery & basil salad	<i>Sicily</i>	14	28

PASTE E RISOTTI • PASTAS & 'RISOTTI'

Risotto of chard & smoked mozzarella	<i>Basilicata</i>	12	24
Candele with ricotta, basil & broad beans	<i>Campania</i>	12	24
Spaghetti with brown spider crab & <i>datterini</i> tomato	<i>Veneto</i>	13	26
<i>Tagliolini with squid ragu & bottarga</i>	<i>BDL</i>	12	24
Wild garlic pappardelle with kid goat ragú	<i>Abruzzo</i>	14	28
<i>Rigatoni con la pajata</i> - milk-fed calf's intestines with the mother's milk inside, with tomato & pecorino	<i>Lazio</i>	11	22

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	12
Torta Pasqualina - chard, spinach, ricotta & quail egg pie	Genoa	-	9
Grilled fennel sausage	Tuscany	-	9
Fossil fish - bream in a sarcophagus of salt	Lazio	-	24
Mixed grilled seafood	Tuscany		
Whole John Dory			24
Squid		200g	11
Langoustines		each	7
Scottadito - grilled 'finger burning' kid goat chops	Lazio	for 3	15
Galletto in spring panzanella - grilled, with wild garlic, peas, broad beans & baby gem	Tuscany	-	26
Tagliata:	Tuscany		see list
belted galloway sirloin, rosemary & parmesan			115/kg

PENTOLA O PADELLA • POT & PAN

Courgette trifolate - sautéed with chilli, garlic & parsley	Lazio	7	14
Braised peas, tropea onions & basil	Calabria	9	18
Agnello cacio e uova - lamb braised with white wine, sauce thickened with egg yolks & pecorino	Abruzzo	15	30
Coratella - lamb pluck with peas, artichokes & marsala	Lazio	15	30

INSALATE • SALADS

Whole round lettuce & fennel dressing	Rome	-	8
Blood orange salad, tropea onion & oregano	Sicily	8	16
Merinda tomatoes with tropea onion, salt & olive oil	Sicily	12	24

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

see menu

The chef today is Arianna Fanzone / Your bread today was baked by Luigi

GELUPO • GELATO

Strawberry sorbet	Yorkshire	8
Blood orange granita with almonds & mint	Sicily	9
Fior di latte gelato & wild strawberries	Heaven	14

FRUTTA E DOLCI • FRUIT & DESSERTS

Exquisite wild strawberries with lemon & sugar	Heaven	25
Chocolate & marzipan ball with rum & raisins	Erice	each 4.5
Bonet - chocolate, blood orange, amaretti, caramel & cointreau pudding	Piedmont	9
Le palle del nonno - 'grandpa's balls'	Nonno	A pair 10
Rum baba with forced rhubarb, candied almonds & cream	Naples	for 2 20
Pastiera Napoletana - Neapolitan Easter tart filled with ricotta, candied fruits & grains of wheat	Naples	10
La Tur cheese with honeycomb & buckwheat crackers	Tuscany	11

CAFFÈ ZUCCHERATO • SWEETENED COFFEES

Caffè allo zabaione (with beaten egg yolks)	Rome	5
Bicerin (with hot chocolate & cream)	Turin	6
Caffè alla nocciola (egg yolks & hazelnut)	Naples	6
Albertino - corrected with Campari	Hades	7

AL DETTAGLIO • RETAIL

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



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Paintings by Haidee Becker

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