

YOUR BREAD WAS BAKED TODAY BY: ANTONIETTA

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06/03/2022



# BOCCA DI LUPO

## BRING YOUR OWN TRUFFLE

DISHES MARKED 'T' ARE IDEAL WITH THE ADDITION OF COPIOUS TRUFFLE

IF YOU HAVE FORGOTTEN TO BRING YOUR OWN, PLEASE ASK TO SEE OUR TRUFFLE MENU (£1.75/G)

OR VISIT GELUPO ACROSS THE ROAD

## ROMAN WORKERS LUNCH

£17.5 for starter, main & salad

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

available until 6pm

ARTICHOKE 'ALLA ROMANA', STEWED WITH GARLIC & MINT

SPAGHETTI CACIO E PEPE – WITH PECORINO & BLACK PEPPER  
ROMAN LETTUCE & LEMON DRESSING

MARITONZO – A ROMAN CREAM PUFF  
THE HEAD CHEF TODAY IS: ARIANNA FANZONE

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

## FRITTI • FRIED

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### *Fritti Romani:*

Buffalo mozzarella <i>bocconcini</i>	Rome	1.5	each
Sage leaves & anchovy		2	each
<i>Mammole</i> artichoke alla giudia		12.5	each
<i>Baccalà</i> - home-salted cod	Lazio	6	each
Saffron, bone marrow & <i>gremolata arancino</i>		3.5	each

### *Fritti misti:*

Squid & blood orange	Liguria	12	100g
Red mullet		8	each
Courgettes		6	handful

## CRUDI E SALUMI • RAW & CURED

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### Crudita di mare:

Halibut carpaccio, rosemary & blood orange	Venice	12	24
Tuna tartare, capers & pistachio	Sicily	16	32
A spectacular sea urchin	Puglia	10	each

### *Giardiniera* - pickled carrots, peppers & cauliflower

*Campania* 5 10

### *Crescentine* (lardy breads), *squacquerone* pickled aubergine & mortadella

*Bologna* 12 24

## PASTE E RISOTTI • PASTAS & 'RISOTTI'

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### T *Tajarin* with raw egg yolk, parmesan & black truffle

*Piedmont* 19 38

### Artichoke & ricotta ravioli, marjoram, pine nuts & brown butter

*Liguria* 11 22

### Farfalle with romanesco broccoli, cream & parmesan

*Puglia* 8 16

### *Paccheri alla Puttanseca* - tomato, caper & anchovy

*Campania* 7 14

### Risotto nero - with cuttlefish in its own ink & *gremolata*

*Veneto* 11 22

### Pappardelle with wild venison stracotto

*Tuscany* 11 22

## INSALATE • SALADS

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Blood orange & red onion salad	Veneto	7	14
Merinda tomatoes, cannellini beans & tropea onion	Tuscany	9	18
Castelfranco & tardivo , balsamic & hazelnuts	Veneto	7.5	15

## FORNO E GRIGLIA • OVEN AND GRILL

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Aubergine parmigiana	Naples	7	
Grilled polenta with morels	Lombardy	20	40
Grilled treviso with walnuts, balsamic & gorgonzola	Lombardy	8	16
Large langoustines	Veneto	12	each
Fossil fish - bream in a sarcophagus of salt	Lazio	-	18
Sweetbread & artichoke skewer	Lazio	11	each
Roast suckling pig with fennel, white wine & bay	Emilia	-	32
T Pork & foie gras <i>luganega</i> with farro & porcini	Veneto	13	26
<i>Tagliata</i> - bone-in belted galloway sirloin with rosemary, balsamic vinegar, rocket & Parmesan	Tuscany	per 100g see sheet	7.5

## PENTOLA O PADELLA • POT & PAN

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Braised chickpeas with tomato, chilli & mint	Puglia	7	-
Courgettes trifolate - sautéed with garlic, chilli & parsley	Lazio	6	-
Mussels with celery, tomato & thyme	Veneto	6.5	13
Boiled beef, potatoes & mostarda	Lombardy	12	24
<i>Zampone</i> (pig foot, stuffed with pig face), lentils & cedro mostarda	Emilia	8	16

## GELUPO GELATI

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The amazing milk-free espresso gelato	BDL		4
Pistachio gelato profiterole, chocolate sauce	Emilia	each	4
Almond & chocolate sorbets	Sicily		7
Blood orange granita with pistachios & mint	Sicily		6
Rhubarb sorbet, cream & almonds	Yorkshire		6

## FRUTTA E DOLCI • FRUIT & DESSERTS

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Chocolate & marzipan ball with rum & raisins	Erice	each	4.5
Mini <i>bombe calde</i> with runny, rummy jam	Roma		8
Torta barozzi (choco, rum, coffee & almond cake), cream <i>best with a glass of Barolo Chinato</i>	Emilia	70ml	8.5 11.1
<i>Cassata Siciliana</i> - layered ricotta, chocolate, marzipan & sponge cake	Sicilia		9
Blood oranges in caramel	Mama		7
Sheep's cheese from <i>Corzano e Paterno</i> , mostarda & buckwheat crackers	Tuscany		13

## SWEETENED COFFEES

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