

BOSCO PIZZERIA

APERITIVO

Negroni 7
Gin, Campari, sweet vermouth & orange peel

Negroni Sbagliato 8
Prosecco, Campari & sweet vermouth

Aperol Spritz 7.50
Prosecco, Aperol, sparkling water & orange slice

Bellini 7.50
Marinated & pureed peaches with prosecco

12 / 6

2 courses - 11 3 courses - 14

Bruschetta Stracciatella
Arancini with Taleggio
Wood roasted Italian sausage
with fennel & chilli

Bucatini all'Amatriciana
Fettuccine Alfredo
Caponata
Ribolitta

Truffa
Zeppole with lemon curd and custard

Espresso

PIZZETTA

served daily between 12-6pm

Pizzetta Bosco 7
Fior di latte mozzarella,
San Marzano tomato sauce & basil

Pizzetta Carne 8.50
Fior di latte mozzarella, San Marzano
tomato sauce, veal meatballs,
coppa & prosciutto

Pizzetta Queen Green 8
Spinach, pine nuts, pesto, fior di latte
mozzarella, basil & sheep's milk ricotta

Served with a rocket & parmesan salad

ITALIAN CURED MEATS

Prosciutto di Parma
16 month aged. Sweet, nutty & rich

Coppa Stagionata
5 month aged. Delicate sweet flavours with
hazelnut & pepper

Salame Milano
3 month aged. Fine-grained, tender & full of flavour

Salame Finocchiona
3 month aged. Coarse texture with
wild fennel seeds

Salami Ventricina
3 month aged. Sweet & spicy
with red chillis & paprika

ITALIAN CHEESES

Gorgonzola Dolce
Sweet, rich & velvet textured blue cheese.
Cow's milk. Lombardy

Brisin Capra
Creamy & fresh, goat's milk, piemonte

Fontina Val d'Aosta
Creamy with a strong & tangy flavour,
cow's milk, Valle d'Aosta

Burratina
Fresh mozzarella & double cream.
Cow's milk. Puglia

Taleggio di Capra
Floral & aromatic with a creamy texture.
Goat's milk. Lombardy

All our meats & cheeses are
5 each or 3 for 12

All our meats & cheeses along with other
items are available to takeaway

Seasonal Specials

Classic regional Italian specialities,
please ask your server for today's specials

SMALL PLATES

Wood Baked Focaccia 3
Sicilian olive oil & aged vinegar

Salted Calabrian Anchovies 3
Olive oil, parsley & garlic

Fritto Misto di Mare 7
A mixed fry of seafood with lemon & aioli

Nocellara del Belice Olives 3.50
Green olives from Sicily in extra virgin olive oil

Arancini 4.50
Fried risotto with taleggio

Polenta Fritti 3.50
Parmesan & black pepper

Veal Meatballs 6
Baked with tomato sauce & mozzarella

Italian Sausage 4
Wood roasted with fennel seeds & chilli

Sicilian Octopus 7
Sun dried tomatoes, white wine, garlic & chilli

Bruschetta Stracciatella 4.50
Wood roasted peppers & oregano

PASTA

Alfredo 10
28 mth parmigiano reggiano,
fettuccine, butter & black pepper

Wild boar ragu 14
Wild boar, pappardelle,
tomato, red wine & parmesan

Carbonara 12
The classic Roman pasta dish of spaghetti,
pancetta, egg yolk & pecorino

Nero di Seppia 14
Cuttlefish, spaghetti, ink, garlic & chilli

Amatriciana 10
Pancetta, bucatini, tomato, chilli,
black pepper & pecorino romano

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Amatriciana 10
Pancetta, bucatini, tomato, chilli,
black pepper & pecorino romano

PIZZA ROSSO

Bosco 9
Fior di latte mozzarella, San Marzano tomato
sauce & basil

Calabrian 11
Hot n'duja sausage, fior di latte mozzarella,
San Marzano tomato sauce, datterino tomatoes & basil

Emilia Romagna 11
Italian sausage, San Marzano tomato sauce, fior
di latte mozzarella, wood roasted sweet
peppers, basil & pangrattato

Venetian 12
Salted Calabrian anchovies, fior di latte
mozzarella, San Marzano tomato sauce, capers,
black olives & parmesan

Bosco Carne 13
Fior di latte mozzarella, San Marzano tomato sauce,
veal meatballs, coppa, prosciutto di parma & parmesan

Carciofi 11
Wood roasted artichokes, San Marzano tomato
sauce, fior di latte mozzarella, taleggio,
green olives & pecorino

Amatriciana 11
Pancetta, slow cooked
tomato sauce, fior di latte mozzarella,
black pepper & pecorino

Fresca 12
Prosciutto di parma, San Marzano tomato sauce,
mozzarella di bufala, rocket, basil & parmesan

PIZZA BIANCO

Porchetta Bianca 12.50
Porchetta, salame, fior di latte mozzarella
mascarpone, roast onions, rosemary,
garlic oil & pecorino

Funghi 11.5
Cremini mushrooms, porcini, fior
di latte mozzarella, mascarpone, white truffle
oil & parmesan

Queen Green 12
Spinach, pine nuts, pesto, fior di latte
mozzarella, basil, sheep's milk ricotta & parmesan

Friarielli 12
Friarielli, Italian sausage, smoked provolone,
fior di latte mozzarella & dried chilli

Zucca 11
Fior di latte mozzarella, wood roasted pumpkin,
caprino fresco, chilli, honey & walnuts

MEAT & FISH

Market fish
(Market price)
Sicilian olive oil, herbs & pangrattato

Venetian style Fisherman's Stew 16
A daily selection of seafood with tomatoes,
thyme, white wine & chilli

Porchetta 15
Slow roasted pork loin & belly with rosemary,
garlic, fennel, mostarda & crackling

New York Strip 22
10oz Sirloin steak, wood roasted potatoes,
garlic & rosemary

VEGETABLES

Ribolitta 12
A Tuscan bean stew with cavolo nero,
tomato & herbs

Parmigiana di Melanzane 12.50
Wood roasted aubergine, tomatoes,
mozzarella & parmesan

Caponata 5 / 10
Roasted Aubergine, datterino tomatoes,
capers, celery & aged vinegar

SALADS

Caprese 6 / 12
Marinated Italian tomatoes with mozzarella di
bufala, basil & olive oil

Tagliata con Rucola 15
Rare sliced hanger steak, rocket, parmesan, aged balsamic vinegar

Radicchio 5 / 10
Chicory, rocket, pine nuts, sheep's milk ricotta,
fig mostarda, aged balsamic vinegar & olive oil

Caesar 4.50 / 9
Gem lettuce, Caesar dressing,
parmesan & pangrattato

SIDES

Rocket Salad 3.50 **Wood roasted Potatoes** 3.50
Parmesan & lemon dressing Rosemary salt

Cavolo nero 3.50 **Tomato Salad** 3.50
Garlic & olive oil Basil & Olive Oil

Roasted Romanesco 3.50 **Aglio** 3.50
Toasted hazelnuts, Pizza bread, garlic
garlic & lemon olive oil, parsley & sea salt