

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

Pizza Bosco
Carbonara
Panzanella
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
Fresh Spinach, roasted datterino tomatoes,
pesto, fior de latte mozzarella,
basil, lemon & parmesan

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 Zia
6 months aged, fresh garlic and pepper

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

Mortadella di Prato
A cooked sausage with sea salt,
garlic & spices

ITALIAN CHEESES

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

Pecorino Sardo Fiore
Dense, salty, sheeps milk, Sardinia

Piave Vecchio
Firm with a strong nutty taste,
cow's milk, Veneto

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
Shallots, parsley & olive oil

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

Bruschetta Sardine 5
Smoked sardines, pine nuts & soaked golden raisins

Arancini 4.50
Fried risotto with taleggio

Carciofi alla Romana 5
Violet artichokes fried with sea salt & lemon

Veal Meatballs 6
Baked with tomato sauce & mozzarella

Italian Sausage 4
Wood roasted with fennel seeds & chilli

Bruschetta Stracciatella 4.50
Wood roasted peppers & oregano

PASTA

Aglio, Olio e Peperoncino 8
Sicilian olive oil, spaghetti,
garlic & chilli

Sausage Ragù 13
Fennel sausage, paccheri, tomato,
cream, red wine & parmesan

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

Linguine al Granchio 15
Portland crab, linguine, red chilli,
lemon & Italian parsley

Rigatoni alla Norma 12
Roasted tomatoes, aubergine, rigatoni,
basil & salted ricotta

PIZZA ROSSA

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

Fra Diavolo 10
Fior di latte mozzarella, sun dried tomato sauce,
chilli, parmesan, pecorino, basil, mint & parsley

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 BIANCA

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
Baby Spinach, roasted datterino tomatoes, pesto,
fior de latte mozzarella, basil, lemon & parmesan

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

LARGE PLATES

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

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

Veal Milanese 18
6oz veal escalope with pasta pomodoro

Ribolitta 12
A Tuscan bean stew with chard, tomato,
spinach, basil, mint & oregano

SALADS

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

Beetroot & Carrots 8
Pan roasted with hazelnuts & ricotta

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

Zucchini 5 / 10
Shaved zucchini, fennel, rocket,
lemon dressing & pecorino

Panzanella 5 / 10
Tomatoes, focaccia, sweet peppers, capers & basil

Caesar 12.50
Chicken, gem lettuce, caesar dressing,
parmesan & pangrattato

SIDES

Rocket Salad 3.50
Parmesan & lemon dressing

Swiss Chard 3.50
Garlic & olive oil

Zucchini fritti 3.50
Sea salt & lemon

Wood roasted Potatoes 3.50
Rosemary salt

Tomato Salad 3.50
Basil & olive oil

Aglio 3.50
Pizza bread, garlic
olive oil, parsley & sea salt

All of our mozzarella is made using animal rennet.
If you would prefer a vegetarian alternative, please ask your server.