

BOSCO PIZZERIA

APERITIVO

- Negroni** 7
Gin, Campari, sweet vermouth & orange peel
- Negroni Sbagliato** 8
Prosecco, Campari & sweet vermouth
- Aperol Spritz** 7.5
Prosecco, Aperol, sparkling water & orange slice
- Bellini** 7
Marinated & pureed peaches with prosecco

ABOUT BOSCO

We've always had a deep love of Italy and spend most of our family holidays there. We got married there and even had our children christened there. Early on we fell in love with Italian food and the ingredient-led simplicity of its cooking, the culture of Italian family dining and of course the delicious wood fired pizzas of Naples. We often wondered why we couldn't get Neapolitan style pizza like that at home and eventually decided it was time open our own pizzeria to see what we could do.

We took inspiration from restaurants in New York and San Francisco where Neapolitan style pizza was taking off thanks to the guys at Franny's, Roberta's and Una Neapolitana. We quickly got to work and began sourcing the best produce we could find. We refined our dough recipe and eventually we created our own Neapolitan style pizza.

Once we were happy with our pizza we started to write our menu but soon found we just couldn't leave out the other amazing dishes we had tasted on our travels. So in the end we created a menu full of fresh homemade Italian dishes and what began as a little neighbourhood pizzeria became something slightly more, something more than just pizza

ITALIAN CURED MEATS

- Mortadella**
Delicate aroma, full flavoured ham made from pork shoulder
- Prosciutto di San Daniele**
18 month aged. Sweet, nutty & rich
- Coppa Stagionata**
5 month aged. Delicate sweet flavours with hazelnut & pepper
- Lardo di Stagionata**
18 month aged. Cured back fat, mild flavour with intense rosemary scents
- Salame Nonno**
2 month aged. Soft texture, pure pork flavor
- Salame Finocchiona**
3 month aged. Coarse texture with wild fennel seeds

ITALIAN CHEESES

- Gorgonzola Dolce**
Sweet, rich & velvet textured blue cheese. Cow's milk. Lombardy
- Cave aged Provolone**
Picante & nutty. Cow's milk. Puglia
- Ubriaco Rosso**
'Drunken' hard cheese aged in Amarone must. Raw 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 take away

SMALL PLATES

- Wood baked Focaccia** 3
Sicilian olive oil & aged vinegar
- Cave aged Pecorino** 5
With wild chestnut honey
- Salted Calabrian Anchovies** 3
Olive oil, parsley & garlic
- Fritto Misto di Mare** 7
A mixed fry of seafood with lemon & aioli
- Baccalà Mantecato** 5
Whipped salt cod Venetian style with olive oil & crostini
- Nocellara del Belice Olives** 3.5
Green olives from Sicily in extra virgin olive oil
- Arancini** 4.5
Fried risotto with taleggio
- Violet Artichokes** 6.5
Wood roasted with stracciatella & breadcrumbs
- Veal Meatballs** 6
Baked with tomato sauce & mozzarella
- Italian Sausage** 3.5
Wood roasted with fennel seeds & chilli
- Carpaccio di Lombatello** 6
Tuscan style raw beef with olive oil and crostini

SALADS & VEGETABLES

- Beef Tagliata** 14
Rare sliced beef with rocket, parmesan & aged vinegar
- Italian Chicories** 5 / 10
Pear, gorgonzola dolce & toasted walnuts
- Caprese** 5.5 / 11
Marinated Italian tomatoes with mozzarella di bufala, basil & olive oil
- Ribolitta** 12
A Tuscan stew of beans, cavolo nero, tomato, bread & herbs

PIZZA ROSSO

- Bosco** 9
Fior di latte mozzarella, Italian tomato sauce & basil
- Calabrian** 11
Hot n'duja sausage, fior di latte mozzarella, datterino tomatoes & basil
- Emilia Romagna** 11
Italian sausage, Italian tomato sauce, fior di latte mozzarella, wood roasted sweet peppers, basil & breadcrumbs
- Venetian** 12
Salted Calabrian anchovies, fior di latte mozzarella, Italian tomato sauce, capers & black olives
- Bosco Carne** 13
Fior di latte mozzarella, Italian tomato sauce, veal meatballs, coppa & prosciutto
- Carciofi** 11
Wood roasted artichokes, Italian tomato sauce, fior di latte mozzarella, taleggio & green olives
- Amatriciana** 11
Cured pig's cheek, slow cooked tomato sauce, fior di latte mozzarella, black pepper & pecorino

PIZZA BIANCO

- Porchetta Bianca** 12.5
Porchetta, salame, fior di latte, mascarpone, roast onions, lardo, rosemary, garlic oil & pecorino
- Fungi** 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
- Friarelli** 12
Friarelli, Italian sausage, smoked provolone, fior di latte mozzarella & dried chilli

PASTA

- Pappardelle with Wild Boar Ragù** 15
Slow cooked wild boar ragu, egg pappardelle & aged parmesan
- Farfalle with Wood roasted Pumpkin** 11
Wood roasted pumpkin, farfalle pasta, sage butter & amaretti crumbs
- Spaghetti & Meatballs** 12.5
Veal meatballs, slow roasted tomato sauce, spaghetti & aged parmesan

MEAT & FISH

- Porchetta** 12
Middle white pig, slow roasted in the Italian way with mostarda & crackling
- Market fish**
(Market price)
Garlic, herbs, Sicilian oil & breadcrumbs
- Bistecca alla Fiorentina**
(25 per person)
A large sirloin of dry aged beef roasted on the bone for two to share

SIDES

- Rocket Salad** 3.5
Parmesan & aged vinegar
- Cavolo Nero** 3.5
Chilli & anchovy
- Polenta fritti** 3.5
Fried with parmesan
- Fried potatoes** 3.5
Rosemary salt