

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
Marinated & pureed peaches with prosecco

12 / 6

2 courses - 11 3 courses - 14

Bruschetta peperonata
Arancini with taleggio
Wood roasted Italian sausage
with fennel & chilli

Spaghetti carbonara
Rigatoni alla norma
Panzanella
Beef tagliata
4 supplement

Truffa
Zeppole with lemon curd and custard

Espresso

PIZZETTA

- Pizzetta Bosco** 7
Fior di latte mozzarella,
San Marzano tomato sauce & basil
- Pizzetta Carne** 8
Fior di latte mozzarella, San Marzano
tomato sauce, veal meatballs,
coppa & prosciutto
- Pizzetta Queen Green** 8.50
Spinach, pine nuts, pesto, fior di latte
mozzarella, basil & sheep's milk ricotta

Served with a rocket salad

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
- 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
- Umbriaco 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
- 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
- Violet Artichokes** 6.50
Pecorino, mint, garlic, parsley & olive oil
- Veal Meatballs** 6
Baked with tomato sauce & mozzarella
- Italian Sausage** 4
Wood roasted with fennel seeds & chilli
- Sicilian Style Octopus** 6
Datterino tomatoes, garlic, coriander & chilli
- Bruschetta Peperonata** 4.50
Wood roasted peppers, black olives, capers & oregano
- Beef Carpaccio** 6
Tuscan style sliced beef with olive oil
and aged parmesan

PASTA

- Tagliatelle Veal Ragù** 14
Slow cooked veal ragù,
egg tagliatelle & aged parmesan
- Rigatoni alla Norma** 12
Aubergine, slow cooked tomato sauce,
rigatoni, basil & ricotta salata
- Spaghetti Carbonara** 12
The classic Roman pasta dish of spaghetti,
pancetta, egg yolk & pecorino
- Linguine alle Vongole** 16.50
Clams, garlic, white wine, linguine,
red chili & Italian parsley

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 & breadcrumbs
- Venetian** 12
Salted Calabrian anchovies, fior di latte
mozzarella, San Marzano tomato sauce, capers
& black olives
- Bosco Carne** 13
Fior di latte mozzarella, San Marzano tomato sauce,
veal meatballs, coppa & prosciutto
- Carciofi** 11
Wood roasted artichokes, San Marzano tomato
sauce, fior di latte mozzarella, taleggio
& green olives
- Amatriciana** 11
Pancetta, slow cooked
tomato sauce, fior di latte mozzarella,
black pepper & pecorino

PIZZA BIANCO

- Aglio** 3.50
Pizza bread, with olive oil,
parsley & garlic
- 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

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
- Veal Milanese** 16
Fried veal escalope served with pasta 'pomodoro
- Beef Tagliata** 15.50
Rare sliced beef with rocket, parmesan
& aged balsamic vinegar

VEGETABLES

Pan roast Beetroot and Carrots 8
Beetroot, young carrots, hazelnuts
& sheeps milk ricotta

Ribolitta 12
A Tuscan stew of beans, chard, tomato,
bread & herbs

SALADS

- Zucchini** 5 / 10
Shaved zucchini, fennel, rocket, pine nuts & pecorino
- Caprese** 6 / 12
Marinated Italian tomatoes with mozzarella di
bufala, basil & olive oil
- Wood roasted Chicken** 15
Whole spring chicken, wilted escarole, pine nuts & raisins
- Panzanella** 5 / 10
Tomatoes, focaccia, sweet peppers, capers & basil

SIDES

- Rocket Salad** 3.50
Parmesan & lemon dressing
- Swiss Chard** 3.50
Garlic & olive oil
- Zucchini fritti** 3.50
Sea salt & lemon
- Fried potatoes** 3.50
Rosemary salt
- Tomato Salad** 3.50
Basil & Olive Oil