

# 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  
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 Ragu** 14  
Slow cooked veal ragu,  
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

- Aglione** 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** 11.50  
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
- Venetian style Fisherman's Stew** 16  
A daily selection of seafood with tomatoes,  
thyme, white wine & chilli
- 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
- Parmigiana di Melanzane** 12.50  
Wood roasted aubergine, tomatoes,  
mozzarella & parmesan

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