

BOSCO PIZZERIA

ITALIAN CURED MEATS

Prosciutto Cotto

A delicate rosemary flavoured, brined & cured ham made from pork leg

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 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

Young Pecorino

Creamy & fresh. Sheeps milk. Tuscany

Ubrico 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

SMALL PLATES

Arancini 4.50

Fried risotto with taleggio

Bruschetta Squaquerello 4.50

Wood roasted peppers & oregano

PIZZA ROSSO

Bosco 9

Fior di latte mozzarella, San Marzano tomato sauce & basil

Marinara 6

San Marzano tomato sauce, garlic, oregano & olive oil

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 & 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, San Marzano tomato sauce buratta, 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

PASTA

Fra Diavolo 10

Tomato, spaghetti, basil, chilli, mint, parmesan & pecorino

Sausage Ragu 13

Fennel sausage, paccheri, tomatoes, cream, red wine & parmesan

Puttanesca 11

The classic pasta dish of Linguine, tomatoes, olives, capers, garlic & anchovies

VEGETABLES

Fave e Piselli 5 / 10

Fresh peas, broad beans & artichoke, rocket, mint & sheeps milk ricotta

Ribolitta 12

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

SALADS

Caprese 6 / 12

Marinated Italian tomatoes with mozzarella di bufala, basil & olive oil

Tagliata con Rucola 14.50

Rare sliced hanger steak, rocket, parmesan, aged balsamic vinegar

Panzanella 5 / 10

Tomatoes, focaccia, sweet peppers, red onion, capers & basil

Caesar 4.50 / 9

Gem lettuce, Caesar dressing, parmesan & pangrattato

SIDES

Rocket Salad 3.50

Parmesan & lemon dressing

Chard 3.50

Garlic & olive oil

Zucchini fritti 3.50

Sea salt & lemon

Aglio 3.50

Pizza bread, garlic olive oil, parsley & sea salt

Wood roasted Potatoes 3.50

Rosemary salt

Tomato Salad 3.50

Basil & Olive Oil