

# BOSCO PIZZERIA

## CICCHETTI

House Baked Focaccia Puglian olive oil & aged balsamic vinegar	4.5
Nocellara del Belice Olives Whole green olives from south west Sicily	4.5
Zucchini Fritti Fried courgette, sea salt & lemon	5
Arancini Fried risotto with taleggio	7
Carciofo Wood roasted artichoke, stracciatella & pangrattato	8
Calamari Fried squid with lemon & aioli	8.5

## BRUSCHETTA

Pomodoro Pomodori tomato, garlic, basil & Puglian olive oil	5
Stracciatella Wood roasted peppers, stracciatella, oregano & Puglian olive oil	6
N'duja Calabrian n'duja, stracciatella & Puglian olive oil	7

## SALADS

Zucchini Shaved zucchini, fennel, pecorino, rocket, pine nuts, mint, basil & lemon dressing	6/12
Caprese Italian tomatoes, mozzarella di bufala, basil, aged red wine vinegar & Puglian olive oil	8.5/12

## ITALIAN CURED MEATS

Coppa Stagionata 5 month aged Delicate sweet flavours with hazelnut & pepper	6
Salame Ventricina 3 month aged Sweet & spicy with red chilli & paprika	6
Prosciutto di Parma 16 month aged Sweet, nutty & rich	7

## BURRATA DI PUGLIA

(125g)	
Burratina Puglian olive oil	7.5
Burratina e Alici Salted anchovies & Puglian olive oil	10
Burratina e Pomodoro Roasted pomodorini, pesto alla genovese & Puglian olive oil	10

## ITALIAN CHEESE

Gorgonzola Dolce 4-6 weeks aged Sweet, rich & velvet textured blue cheese Cow's milk. Lombardy	5
Fontina 10 months aged Creamy with a strong & tangy flavour Cow's milk. Valle d'Aosta	5
Goat's Milk Taleggio 6-8 week aged Floral & aromatic with a creamy texture Goat's milk. Lombardy	5

## PIZZA

Bosco Fior di latte mozzarella, grana padano, tomato, olive oil & basil	11
Marinara Garlic, tomato, olive oil & Sicilian oregano	8.5
Bosco Bufala Mozzarella di bufala, slow cooked tomato, grana padano, garlic olive oil & basil	12.5
Ventricina Salame ventricina, tomato, grana padano fior di latte mozzarella, chilli oil & honey	13.5
Amatriciana Guanciale, slow cooked tomato sauce, black pepper, crushed chillies, grana padano & pecorino	13.5
Venetian Salted anchovies, fior di latte mozzarella, tomato, grana padano, crispy capers, black olives, garlic & oregano	14
Calabria 'Nduja, tomato, mascarpone, fior di latte mozzarella, grana padano, roasted red onion, garlic olive oil & basil	14
Emilia Romagna Italian sausage, tomato, fior di latte mozzarella, grana padano, wood roasted peppers, pangrattato & basil	14.5
Carciofi Wood roasted artichokes, tomato, green olives fior di latte mozzarella, taleggio & grana padano	15
Funghi Chestnut mushrooms, fior di latte mozzarella, mascarpone, thyme, truffle oil & grana padano	15
Bosco Carne Meatball, tomato, fior di latte mozzarella, coppa, prosciutto di parma & grana padano	15
Fresca Mozzarella di bufala, rocket, prosciutto di parma, grana padano, tomato, olive oil & basil	15

## TOPPINGS

Olives / Rocket / Peppers / Roasted Red Onion	1.25
'Nduja / Meatballs / Anchovies / Taleggio / Extra Mozzarella / Pomodorini	2.5
Sausage / Ventricina / Coppa / Prosciutto / Guanciale / Artichokes / Mozzarella di Bufala / Mushrooms	3

## PASTA

Spaghetti Fra Diavolo Sun dried tomato, crushed chillies, spaghetti, basil, mint, pecorino & grana padano.	13
Spaghetti alla Carbonara Guanciale, spaghetti, egg yolk, grana padano & pecorino	14

Gluten free pasta alternatives are available,  
please ask your server

## LARGE PLATES

Ribollita A classic Tuscan stew with cannellini, borlotti, spinach, cavolo nero, tomato & oregano	14
Pork Milanese 6oz Escalope with spaghetti pomodoro	16
Tagliata con Rucola Rare sliced hanger steak, rocket, grana padano, aged balsamic vinegar & Puglian olive oil	16.5
Wood Roasted Sea Bass Puglian olive oil, lemon, rosemary, oregano & pangrattato	17.5

## SIDES

Aglione Pizza bread, garlic olive oil, parsley & sea salt (Add Mozzarella 1)	3.75
Fried Potatoes Rosemary salt	4
Rocket Salad Grana padano & lemon dressing	4.5

**B** Inspired by the best  
pizzerias of Naples  
and New York City

**Dietary** – Please make your server aware of any allergies you may have

**Gratuities** – A discretionary optional service charge of 12.5% will be  
added to your bill. All gratuities go directly to the staff