

## CICCHETTI

Focaccia with olive oil & aged balsamic.....	4.75
Nocellara del Belice Olives .....	5
Bruschetta with datterino tomatoes, basil & olive oil.....	6.5
Calabrian Anchovies with salted butter.....	7.5

## CURED MEATS &amp; CHEESE

Formaggi Burrata, Fontina, Gorgonzola.....	7 each
Salumi Gonzaghetta, Prosciutto di Parma, Salame Finocchiona.....	7 each

3 FOR £16 | ALL SERVED WITH FOCACCIA

## SMALL PLATES

Zucchini Fritti with Grana Padano & hot honey.....	7
Arancini with taleggio .....	8
Beef Carpaccio with Grana Padano & aged balsamic.....	8.5   18
Fritto Misto with aioli & lemon.....	9.95   18
Braised Beef Meatballs with marinara sauce & Grana Padano.....	9.95
Burrata with roasted tomatoes, pesto & basil.....	11
Roasted Langostino Prawns with garlic butter & lemon.....	3 for 12 5 for 18

## SALADS

Chicory.....	7.5   15	Zucchini.....	7.5   15
with fennel, rocket, candied walnuts & white balsamic		with ricotta salata, rocket, pine nuts, mint, basil & lemon dressing	
Add Stracciatella	+ 2   4		
Caprese.....	15	8oz Flat Iron Steak.....	24
with burrata & aged balsamic vinegar		with Grana Padano, olive oil, rocket & aged balsamic	
Chicken Caesar.....	17		
Add Calabrian Anchovies	+ 3		

Add Chicken or Trout to any salad + 8

## PASTA

Fra Diavolo with sun-dried tomato, spaghetti, chilli & stracciatella....	14.75
Carbonara with Guanciale, spaghetti, egg yolk & Pecorino DOP.....	16.25
Beef Short Rib Ragù with pappardelle & Grana Padano.....	18.5
Cornish Crab with linguine, chilli & lemon .....	19

## PIZZA

All pizzas are topped with Grana Padano &amp; Pecorino DOP.

Margherita.....	11.75	Bufala.....	14.5
Fior di latte mozzarella, tomato & basil		Mozzarella di bufala, garlic oil, marinara sauce & basil	
Venetian.....	15.5	Calabria.....	15.75
Salted anchovies, tomato, capers, fior di latte mozzarella, garlic, black olives & oregano		Calabrian 'nduja, stracciatella, fior di latte mozzarella, tomato, basil & roasted red peppers	
Ventricina.....	15.75	Salsiccia.....	16
Salame ventricina, tomato, fior di latte mozzarella & hot honey		Fennel sausage, tomato, basil, fior di latte mozzarella, piquante peppers & hot honey	
Funghi.....	16	Porchetta.....	16.5
Chestnut mushrooms, truffle cream, fior di latte mozzarella & mascarpone		Porchetta, salame finocchiona, fior di latte mozzarella, rosemary, mascarpone, caramelised onions, & garlic oil	
Carne.....	16.5		
Beef meatball, gonzaghetta, tomato, fior di latte mozzarella & Prosciutto di Parma			

## EXTRAS

Caramelised onion, Roasted peppers, Black olives,.....	1.5 each
Mascarpone, Rocket, Piquante peppers	
Buffalo mozzarella, 'Nduja, Meatball, Anchovies, .....	2.5 each
Mushrooms, Stracciatella, Extra mozzarella	
Gonzaghetta, Porchetta, Prosciutto, Salame, Ventricina .....	3.5 each

## DIPS

Garlic aioli, Truffle aioli, Hot honey, Garlic Butter.....	2 each
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## LARGE PLATES

Ribollita A classic Tuscan bean stew .....	15.25
Roasted Whole Sea Bass with lemon & rosemary .....	19
Pork Milanese with spaghetti pomodoro .....	19
8oz Flat Iron Steak .....	24
24oz T-bone Steak for two to share.....	70

All steaks served with potatoes &amp; salsa verde

## SIDES

Aglione with mozzarella & garlic butter.....	5
Rosemary & Garlic Potatoes.....	5
Tenderstem Broccoli with garlic butter.....	5
Add Calabrian Anchovies	+ 1
Rocket with Grana Padano & lemon dressing .....	6

## Dietary

Please make your server aware of any allergies or intolerances that you may have. Our open kitchens contain fresh produce, so we cannot 100% guarantee that allergens are not present in any given dish.

For a full allergen matrix, scan the QR code or visit: [boscopizzeria.co.uk/allergens](http://boscopizzeria.co.uk/allergens)



## Gratuities

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

## Gluten-Free &amp; Vegan

Gluten-free pasta is available, as well as a vegan mozzarella alternative, please ask your server for more information.