

SMALL PLATES

Bruschetta Pomodoro 6

Italian tomatoes, garlic,
basil & Puglian olive oil

Calamari 9

Fried squid with
lemon & aioli

Zucchini Fritti 7

Honey & Pecorino Romano

Carciofo 8.5

Wood roasted artichokes, stracciatella,
pangrattato & Puglian olive oil

Polpette 9

Braised meatballs with
marinara sauce & Pecorino Romano

Arancini 7.5

Fried risotto with taleggio

Carpaccio di Manzo 10

Beef carpaccio with tonnato,
grana padano & capers

PIZZA

Bosco 11.5

Fior di latte mozzarella, tomato,
grana padano, olive oil & basil

Calabria 15.5

'Nduja, tomato, mascarpone,
grana padano, fior di latte mozzarella,
roasted red onion & basil

Emilia Romagna 16

Fennel sausage, tomato,
fior di latte mozzarella, grana padano,
wood roasted peppers, pangrattato & basil

Bufala 13.5

Mozzarella di bufala, marinara sauce,
grana padano, garlic olive oil & basil

Venetian 15.5

Salted anchovies, fior di latte mozzarella,
tomato, grana padano, fried capers,
black olives, garlic & oregano

Carne 16.5

Meatball, tomato, fior di latte mozzarella,
coppa, Prosciutto di Parma & grana padano

Ventricina 15

Salame ventricina, tomato, fior di latte mozzarella,
grana padano, chilli oil & honey

Carciofi 16

Wood roasted artichokes, tomato,
fior di latte mozzarella, taleggio,
green olives & grana padano

Funghi 16.5

Chestnut mushrooms, mascarpone,
fior di latte mozzarella, thyme,
grana padano & truffle oil

EXTRA TOPPINGS

Olives | Peppers | Rocket

Roasted red onion

1.5 each

'Nduja | Meatball | Anchovies

Taleggio | Stracciatella

Fior di latte mozzarella

3 each

Ventricina | Coppa | Prosciutto

Fennel sausage | Mushrooms

Bufala di mozzarella | Artichokes

3.5 each

DIPS

Aioli | Pesto

'Nduja | Marinara

2 each

SALAD

Zucchini 7 | 14

Shaved courgette, orange, fennel, Pecorino Romano,
rocket, pine nuts, mint, basil & lemon dressing

Fico 8 | 16

Figs, radicchio, cavolo nero, ricotta salata, honey salted
pecans, aged red wine vinegar & Puglian olive oil

Burrata Caprese 9.5 | 16

Italian tomatoes, burratina, basil,
aged red wine vinegar & Puglian olive oil

Caesar 16.5

Chicken supreme, gem lettuce, crostini,
grana padano & Caesar dressing

Tagliata con Rucola 19.5

Rare sliced hanger steak, rocket, grana padano,
aged balsamic vinegar & Puglian olive oil

Gratuities

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

Dietary

Please make your server aware of any allergies you may have.
Due to us working in open kitchens with fresh produce, we
cannot give a 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

BISTECCA
DI MANZO

36oz sirloin steak, wood roasted on the bone,
with wood roasted potatoes & salsa verde

For two people to share

70

PASTA

Spaghetti Fra Diavolo 14

Sun dried tomato, crushed chillies, spaghetti,
basil, mint, grana padano & stracciatella

Spaghetti alla Carbonara 15.5

Guanciale, spaghetti, egg yolk,
grana padano & Pecorino Romano

Cannelloni Ricotta e Spinaci 16

Spinach, ricotta, bechamel, marinara sauce,
cannelloni & grana padano

Pappardelle Ragù di Manzo 17.5

5 hour beef shin ragu,
grana padano & egg pappardelle

A gluten free pasta alternative is available,
please ask your server

LARGE PLATES

Ribollita 14.5

A classic Tuscan stew with cannellini, borlotti,
spinach, cavolo nero, tomato & oregano

Cotoletta alla Milanese 18.5

8oz Pork chop with sage,
lemon & spaghetti pomodoro

Branzino al Forno 19.5

Wood roasted whole sea bass, Puglian olive oil,
lemon, rosemary, oregano & pangrattato

Tagliata di Manzo 25

8oz flat iron steak with
wood roasted potatoes & salsa verde

SIDES

Aglio 4.5

Pizza bread, garlic olive oil,
parsley & sea salt

Add mozzarella +1

Patate al Forno 4.5

Wood roasted potatoes
with rosemary salt

Rucola 5

Rocket salad, grana padano
& lemon dressing