

BOSCO PIZZERIA

A SELECTION TO SHARE INCLUSIVE

CICCHETTI

House Baked Focaccia
Puglian olive oil & aged balsamic vinegar

Nocellara del Belice Olives
Whole green olives from south west Sicily

Bruschetta Peperonata
Wood roasted peppers,
black olives, capers & oregano

Arancini
Fried risotto with taleggio

Polpette
Meatballs with tomato sauce & mozzarella

ITALIAN CURED MEATS

Prosciutto di Parma
16 month aged
Sweet, nutty & rich

Coppa Stagionata
5 month aged
Delicate sweet flavours with hazelnut & pepper

Salame Finocchiona
3 month aged
Coarse texture with wild fennel seeds

Salame Ventricina
3 month aged
Sweet & spicy with red chilli & paprika

ITALIAN CHEESE

Gorgonzola Dolce
4–6 weeks aged
Sweet, rich & velvet textured blue cheese
Cow's milk. Lombardy

Fontina
10 months aged
Creamy with a strong & tangy flavour
Cow's milk. Valle d'Aosta

Robiola la tur
6–8 week aged
Delicate, creamy & soft
Mixed milk. Piemonte

£25 per person with a selection of small plates, Italian cured meats, Italian cheese, and a choice of main for each person.

CHOOSE A MAIN PER PERSON INCLUSIVE

PIZZA

Bosco
Fior di latte mozzarella, grana padano, tomato & basil

Bosco Bufala
Mozzarella di bufala, slow cooked tomato,
grana padano, garlic olive oil & basil

Formaggio
Fior di latte mozzarella, whipped ricotta, taleggio,
gorgonzola, grana padano, pecorino & honey

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

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

Calabria
'Nduja, mascarpone, fior di latte mozzarella,
grana padano, roasted red onion & garlic olive oil

Emilia Romagna
Italian sausage, tomato, fior di latte mozzarella,
grana padano, wood roasted peppers,
pangrattato & basil

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

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

Bosco Carne
Meatballs, tomato, fior di latte mozzarella, coppa,
prosciutto di parma & grana padano

Porchetta Bianca
Porchetta, finocchiona salame, mascarpone
fior di latte mozzarella, rosemary, caramelised onion,
garlic olive oil & grana padano

PASTA

Calamarata alla Norma
Aubergine, tomato, calamarata,
basil & sheep's milk ricotta.

Spaghetti alla Carbonara
Pancetta, spaghetti, egg yolk & pecorino

LARGE PLATES

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

Radicchio
Chicory, rocket, fig mostarda, pine nuts,
balsamic dressing & sheep's milk ricotta

Pork Milanese
6oz Escalope with pasta pomodoro

A SELECTION OF SIDES TO SHARE

Wood Roasted Potatoes
Rosemary salt

Polenta Fritta
Grana padano & black pepper

Rocket Salad
Grana padano & lemon dressing

£5 EXTRA PER PERSON

DESSERTS

Tiramisu
Savoardi biscuits, coffee,
chocolate & whipped mascarpone

Affogato
Vanilla gelato & espresso

SWOON GELATO (2 SCOOPS)

Vanilla Gelato

Lemon Sorbetto

Chocolate Sorbetto