

SALUMI E FORMAGGI

Gonzaghetta
Prosciutto di Parma
Speck

7 each

Asiago
Carboncini
Gorgonzola

5 each

3 for £15

All served with focaccia

Imports courtesy of Salumificio Pedrazzoli

ANTIPASTI

Focaccia House-baked focaccia, Puglian olive oil & aged balsamic vinegar 4.5

Nocellara del Belice Olives Whole green olives from south west Sicily 4.5

Burratina from Fratelli Amodio, with Puglian olive oil 8.5

Burratina e Pomodoro Roasted pomodorini, Pesto alla Genovese, Puglian olive oil 10

Carpaccio di Manzo Beef carpaccio, rocket, Grana Padano & aged balsamic vinegar 12

SMALL PLATES

Bruschetta Pomodoro 6
Italian tomatoes, garlic,
basil & Puglian olive oil

Arancini 7.5
Fried risotto with taleggio
Fritto Misto di Mare 9.95 | 18
A selection of fried fish
with aioli & lemon

Bruschetta Alici 6
Calabrian anchovies, whipped ricotta
& salsa verde

PIZZA

Salsiccia 15
Fennel sausage, fior di latte mozzarella,
piquante peppers, tomato, Grana Padano,
olive oil & basil

Venetian 15.5
Salted anchovies, fior di latte mozzarella,
tomato, Grana Padano, capers,
black olives, garlic & oregano

Zucca 15.5
Delica pumpkin, fior di latte mozzarella,
Grana Padano, pecans, crushed chillies,
basil, chestnut honey & gorgonzola dolce

Bosco 11.5
Fior di latte mozzarella, tomato,
Grana Padano, olive oil & basil

Bufala 13.5
Mozzarella di bufala, marinara sauce,
Grana Padano, garlic olive oil & basil

Ventricina 15
Salame ventricina, fior di latte mozzarella,
tomato, Grana Padano, chilli oil & honey

Calabria 15
Calabrian 'nduja, fior di latte mozzarella,
tomato, Grana Padano, basil & stracciatella

Carne 16
Beef meatball, fior di latte mozzarella,
tomato, Grana Padano, gonzaghetta
& Prosciutto di Parma

Alpina 16
Speck, fior di latte mozzarella,
Grana Padano, potatoes, caramelised onion,
rosemary & smoked provolone

Funghi 16
Chestnut mushrooms, mascarpone,
fior di latte mozzarella, Grana Padano
& truffle cream

EXTRAS

Caramelised onion | Rocket
Black olives | Mascarpone
Piquante peppers
1.5 each

'Nduja | Meatball | Anchovies
Mushrooms | Smoked provolone
Stracciatella | Extra mozzarella
Gorgonzola dolce
3 each

Ventricina | Gonzaghetta
Speck | Prosciutto di Parma
Buffalo mozzarella
3.5 each

DIPS

Garlic
Truffle
'Nduja
1.5 each

LARGE PLATES

Ribollita 14.5
A classic Tuscan stew with cannellini, borlotti,
spinach, cavolo nero, tomato & oregano

Cotoletta alla Milanese 18
A fried 10oz Pork escalope with sage,
lemon & spaghetti pomodoro

Tagliata di Manzo 22
8oz Flat iron steak, patate al forno
& salsa verde

BISTECCA
ALLA FIORENTINA

24oz T-bone steak, roasted
on the bone, patate al forno
& salsa verde

For two people to share

60

PASTA

Paccheri alla Norma 14
Aubergine, marinara sauce, paccheri,
crushed chillies, basil & ricotta salata

Spaghetti alla Carbonara 15.5
Guanciale, spaghetti, egg yolk,
Grana Padano & Pecorino Romano

Mafaldine con Ragù di Manzo 17
Beef short rib ragu, mafaldine
& Grana Padano

Gluten-Free and Vegan

We have gluten-free pasta available as well as a vegan
mozzarella alternative, please ask a server for more information.

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



SALAD

Radicchio 7 | 14
Radicchio, rocket, fig mostarda, pine nuts,
balsamic dressing & ricotta

Farro 7 | 14
Delica pumpkin, spelt, roasted squash,
toasted hazelnuts, maple dressing
& caprino fresco

Tagliata con Rucola 22
8oz Flat iron steak, rocket, Grana Padano,
aged balsamic vinegar & Puglian olive oil

SIDES

Aglio 4.5
Pizza bread, garlic olive oil,
parsley & sea salt
Add mozzarella +1

Patate al Forno 4.5
Roasted potatoes
with rosemary salt

Rucola 5
Rocket salad, Grana Padano
& lemon dressing