

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 & SMALL PLATES

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
Arancini	Fried risotto with taleggio	7.5
Burratina	from Fratelli Amodio, with Puglian olive oil	8.5
Burratina e Pomodoro	Roasted pomodorini, Pesto alla Genovese, Puglian olive oil	10

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

DIPS

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

Garlic
Truffle
'Nduja
1.5 each

LARGE PLATES & SALADS

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

PASTA

Paccheri alla Norma	14
Aubergine, marinara sauce, paccheri, crushed chillies, basil & ricotta salata	
Mafaldine con Ragù di Manzo	17
Beef short rib ragu, mafaldine & Grana Padano	

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	

DOLICI

Mousse al Cioccolato 8
Chocolate caramel mousse, chocolate crumb, sea salt & Puglian olive oil

Tiramisu 8
Savoiardi biscuits, coffee, amaretto, chocolate & whipped mascarpone

Crostata al Limone 8
Lemon tart with crème fraîche

CHILDREN'S

PIZZA

PASTA

Baby Bosco	Fior di latte mozzarella, Grana Padano, tomato & basil	6.5	Pomodoro	Marinara sauce, mascarpone, spaghetti & Grana Padano	6.5
Baby Funghi	Chestnut mushrooms, mascarpone, fior di latte mozzarella & Grana Padano	8.5	Pesto	Pesto alla Genovese, spaghetti & Grana Padano	8.5
Baby Carne	Fior di latte mozzarella, Grana Padano, tomato & Prosciutto di Parma	8.5	Polpette	Meatballs, marinara sauce, mascarpone, spaghetti & Grana Padano	9

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



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.