

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 Pomodoro

Pomodorini tomato, garlic, basil & Puglian olive oi

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 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

Goat's Milk Taleggio

4–8 week aged
Floral & aromatic with a creamy texture
Goat's milk. Lombardy

£27 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

Marinara

Garlic, tomato, olive oil & Sicilian oregano

Bosco Bufala

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

Ventricina

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

Amatriciana

Guanciale, slow cooked tomato sauce, black pepper, crushed chillies & pecorino

Venetian

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

Calabria

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

Emilia Romagna

Fennel 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

Meatball, tomato, fior di latte mozzarella, coppa, prosciutto di parma & grana padano

Funghi

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

Fresca

Mozzarella di bufala, rocket, prosciutto di parma, grana padano, tomato, olive oil & basil

PASTA

Spaghetti Fra Diavolo

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

Spaghetti alla Carbonara

Guanciale, spaghetti, egg yolk, grana padano & pecorino

Pappardelle Ragu di Salsiccia

Fennel sausage, tomato, white wine, mascarpone, grana padano & egg pappardelle

LARGE PLATES

Ribollita

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

Zucchini

Shaved zucchini, fennel, pecorino, rocket, pine nuts, mint, basil & lemon dressing

Pork Milanese

6oz Escalope with spaghetti pomodoro

A SELECTION OF SIDES TO SHARE

Wood Roasted Potatoes

Rosemary salt

Zucchini fritti

Fried courgette, sea salt & lemon

Rocket Salad

Grana padano & lemon dressing

£6 EXTRA PER PERSON

DESSERTS

Tiramisu

Savoardi biscuits, coffee, chocolate & whipped mascarpone

Pannacotta

Cream, yoghurt, vanilla & strawberries

Affogato

Vanilla gelato & espresso

SWOON GELATO (2 SCOOPS)

Vanilla Gelato

Lemon Sorbetto

Chocolate Sorbetto



Inspired by the best pizzerias of Naples and New York City

Dietary – Please make your server aware of any allergies you may have

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

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