

BOSCO PIZZERIA

CICCHETTI

Focaccia Puglian olive oil & aged balsamic vinegar	4.5
Nocellara del Belice Olives Whole green olives from south west Sicily	4.5
Bruschetta Pomodoro Italian tomatoes, garlic, basil & Puglian olive oil	5
Bruschetta Peperone Wood roasted peppers, burrata, oregano & Puglian olive oil	6
Alici Calabrian anchovies with salted butter & focaccia	7
Arancini Fried risotto with taleggio	7
Carciofi alla Giuda Fried artichokes with lemon & aioli	7
Cozze Mussels with 'nduja, shallots, fennel, white wine & cream	7.95
Calamari Fried squid with lemon & aioli	8.5

SALADS

Radicchio Chicory, rocket, fig mostarda, pine nuts, balsamic dressing & ricotta	6 / 12
Panzanella Italian tomatoes, focaccia, red onion, capers, roasted peppers, aged grape vinegar dressing & basil	8 / 13
Caesar Chicken supreme, gem lettuce, crostino, grana padano & Caesar dressing	15
Tagliata con Rucola Rare sliced hanger steak, rocket, grana padano, aged balsamic vinegar & Puglian olive oil	17.5

ITALIAN CURED MEATS

Coppa Stagionata 5 months aged Delicate sweet flavours with hazelnut & pepper	6
Salame Venticina 3 months aged Sweet & spicy with red chilli & paprika	6
Prosciutto di Parma 16 months aged Sweet nutty & rich	7

BURRATA

Burrata Fratelli Amodio (125g)	7.5
Burrata e Pomodoro Roasted pomodorini, pesto alla genovese & Puglian olive oil	10
Burrata e Prosciutto Prosciutto di parma & Puglian olive oil	10

ITALIAN CHEESE

Fontina 10 months aged Creamy with a strong & tangy flavour Cow's milk. Valle D'Aosta	5
Gorgonzola Dolce 4-6 weeks aged Sweet, rich & velvet textured blue cheese Cow's milk. Lombardy	5
Robiola la tur 6-8 weeks aged Delicate, creamy & soft Mixed milk. Piemonte	5

3 for £14

On all of our Italian cured meats & Italian cheese
Excludes burrata

PIZZA

Bosco Fior di latte mozzarella, tomato, grana padano, olive oil & basil	11
Marinara Garlic, tomato, olive oil & Sicilian oregano	8.5
Bufala Mozzarella di bufala, slow cooked tomato, grana padano, garlic olive oil & basil	12.5
Suprema Fior di latte mozzarella, tomato, stracciatella, pesto alla genovese, grana padano & basil	12.5
Amatriciana Guanciale, slow cooked tomato sauce, fior di latte mozzarella, black pepper, grana padano & pecorino	13.5
Ventricina Salame ventricina, tomato, fior di latte mozzarella, grana padano, chilli oil & honey	13.5
Calabria 'Nduja, tomato, mascarpone, grana padano, fior di latte mozzarella, roasted red onion & basil	14
Venetian Salted anchovies, fior di latte mozzarella, tomato, grana padano, fried capers, black olives, garlic & oregano	14
Emilia Romagna Fennel sausage, tomato, fior di latte mozzarella, grana padano, wood roasted peppers, pangrattato & basil	14.5
Carciofi Wood roasted artichokes, tomato, fior di latte mozzarella, taleggio, green olives & grana padano	15
Carne Meatball, tomato, fior di latte mozzarella, coppa, prosciutto di parma & grana padano	15
Funghi Chestnut mushrooms, mascarpone, tomato, fior di latte mozzarella, thyme & grana padano	15

TOPPINGS

Olives / Red Onion / Peppers / Rocket / Roasted Red Onion	1.25
'Nduja / Meatball / Anchovies / Taleggio / Extra Mozzarella / Stracciatella	2.5
Sausage, / Ventricina / Coppa / Prosciutto / Buffalo Mozzarella / Artichokes / Mushrooms	3

PASTA

Rigatoni alla Vodka Sun dried tomatoes, rigatoni, vodka, crushed chillies, cream & grana padano <i>Add guanciale £2</i>	13
Spaghetti alla Carbonara Guanciale, spaghetti, egg yolk, grana padano & pecorino	14
Fettuccine con Cozze Mussels, fettuccine, anchovy cream, white wine, butter & tarragon	16
Rigatoni al Ragu di Manzo Beef shin ragu, rigatoni & grana padano	16

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

BISTECCA DI MANZO

65

36oz sirloin steak, wood roasted on the bone,
with roasted potatoes & salsa verde
For two people to share

LARGE PLATES

Ribollita A classic Tuscan stew with cannellini, borlotti, spinach, cavolo nero, tomato & oregano	13
Parmigiana di Melanzane Wood roasted aubergine, tomatoes, fior di latte mozzarella, basil & grana padano	14.5
Cotoletta alla Milanese 10oz pork chop with sage, lemon & pasta pomodoro	16.5
Branzino al Forno Wood roasted sea bass, Puglian olive oil, lemon, rosemary, oregano & pangrattato	17.5

SIDES

Aglio Pizza bread, garlic olive oil, parsley & sea salt <i>Add mozzarella £1</i>	3.75
Patate al Forno Wood roasted potatoes with rosemary salt	4
Cavolo Nero Black cabbage, garlic & browned butter	4.5
Rucola Rocket salad, grana padano & lemon dressing	4.5

B Inspired by the best
pizzerias of Naples
and New York City

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: boscopizzeria.co.uk/allergens or scan the QR code

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