

BOSCO PIZZERIA

SMALL PLATES

House Baked Focaccia Puglian olive oil & aged balsamic vinegar	4
Nocellara del Belice Olives Whole green olives from south west Sicily	4
Alici Salted anchovies, shallots, parsley & Puglian olive oil	5
Bruschetta Stracciatella Wood roasted peppers, stracciatella & oregano	5
Arancini Fried risotto with taleggio	5
Salsiccia Wood roasted sausage, crushed chillies & fennel seeds	5.5
Polpette Meatballs with tomato sauce & mozzarella	6.5
Carciofo Wood roasted artichoke, stracciatella, pangrattato, parsley & Puglian olive oil	7.5
Bruschetta Sardina Smoked sardines, pine nuts, golden raisins, shallots & crushed chillies	7.5
Fritto Misto di Mare A mixed fry of seafood with lemon & aioli	7.5

SALADS

Caesar Gem lettuce, caesar dressing, parmesan & pangrattato	5/10
Radicchio Chicory, rocket, fig mostrada, pine nuts, balsamic dressing & sheeps milk ricotta	5.5/11
Caprese Italian tomatoes with mozzarella di bufala, basil, aged red wine vinegar & Puglian olive oil	6.5/13
Tagliata con Rucola Rare sliced hanger steak, rocket, parmesan, aged balsamic vinegar & Puglian olive oil	16.5

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	

BURRATA DI PUGLIA (125g)

Burrata Puglian olive oil	6.5
Burrata e Pomodoro Roasted datterino, pesto & Puglian olive oil	8.5
Burrata e Alici Salted anchovies & Puglian olive oil	9.5

ITALIAN CHEESE

Gorgonzola Dolce 4-6 week aged Sweet, rich & velvet textured blue cheese Cow's milk. Lombardy	
Umbriaco Rosso 8-10 month aged Fruity, gentle & tangy finish Cow's milk. Veneto	
Pecorino Sardo Fiore 12 month aged Mature, sharp & crumbly texture Sheep's milk. Sardinia	
All our meats & cheeses* are £6 each or 3 for £15 *Burrata di Puglia as priced	

PIZZA ROSSA

Bosco Fior di latte mozzarella, parmesan, tomato & basil	9.5
Bosco Bufala Mozzarella di bufala, slow cooked tomato, parmesan, garlic olive oil & basil	11.5
Ventricina Salame ventricina, tomato, parmesan fior di latte mozzarella, chilli oil & honey	12
Calabrian 'Nduja, fior di latte mozzarella, parmesan tomato, datterino & basil	12.5
Emilia Romagna Italian sausage, tomato, fior di latte mozzarella, parmesan, wood roasted sweet peppers, basil & pangrattato	12.5
Venetian Salted anchovies, fior di latte mozzarella, tomato, capers, black olives & parmesan	12.5
Carciofi Wood roasted artichokes, tomato, fior di latte mozzarella, taleggio, green olives & pecorino	13
Bosco Carne Meatballs, tomato, fior di latte mozzarella, coppa, prosciutto di parma & parmesan	13.5
Fresca Prosciutto di parma, rocket, tomato mozzarella di bufala, basil & parmesan	13.5
PIZZA BIANCA	
Zucchini Courgette pesto, rosemary potatoes, fior di latte mozzarella, roasted datterino & basil	12.5
Funghi Cremini mushrooms, porcini, fior di latte mozzarella, mascarpone, white truffle oil & parmesan	13
Porchetta Bianca Porchetta, finocchiona salame, fior di latte mozzarella, mascarpone, caramelised onions, rosemary & pecorino	13.5

All of our mozzarella is made using animal rennet. If you would prefer a vegetarian alternative, please ask your server.

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

PASTA

Spaghetti alla Carbonara Pancetta, spaghetti, egg yolk & pecorino	12
Maccheroni alla Norma Aubergine, maccheroni, slow cooked tomato, parmesan, chilli, basil & ricotta	12
Gauncia di Bue Lasagna Ox cheek ragu, béchamel, lasagna & provolone fresco	16
Gluten free pasta alternatives are available, please ask your server	
LARGE PLATES	
Ribollita A classic Tuscan stew with cannellini, borlotti, spinach, cavolo nero, tomato & oregano	12
Parmigiana di Melanzane Wood roasted aubergine, tomatoes, fior di latte mozzarella, basil & parmesan	13
Pork Milanese 6oz Escalope with spaghetti pomodoro	14
Whole Wood Roasted Sea Bream Puglian olive oil, herbs & pangrattato	16.5

SIDES

Aglio Pizza bread, garlic olive oil, parsley & sea salt	3.5
Zucchini Fritti Sea salt & lemon	3.5
Wood Roasted Potatoes Rosemary salt	3.5
Rocket Salad Parmesan & lemon dressing	4.5

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

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

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