

BOSCO PIZZERIA

£28.50 per person with a selection of Cicchetti, Italian cured meats, Italian cheese, and a choice of main for each person.

A SELECTION TO SHARE INCLUSIVE

CICCHETTI

Focaccia
Puglian olive oil & aged balsamic vinegar

Nocellara del Belice Olives
Whole green olives from south west Sicily

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

Arancini
Fried risotto with taleggio

Polpette
Meatballs with tomato sauce & mozzarella

ITALIAN CURED MEATS

Coppa Stagionata
5 months aged
Delicate sweet flavours with hazelnut & pepper

Salame Ventricina
3 months aged
Sweet & spicy with red chilli & paprika

Prosciutto di Parma
16 months aged
Sweet nutty & rich

ITALIAN CHEESE

Fontina
10 months aged
Creamy with a strong & tangy flavour
Cow's milk. Valle D'Aosta

Gorgonzola Dolce
4-6 weeks aged
Sweet, rich & velvet textured blue cheese
Cow's milk. Lombardy

Robiola la tur
6-8 weeks aged
Delicate, creamy & soft
Mixed milk. Piemonte

CHOOSE A MAIN PER PERSON INCLUSIVE

PIZZA

Bosco
Fior di latte mozzarella, tomato, grana padano, olive oil & basil

Marinara
Garlic, tomato, olive oil & Sicilian oregano

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

Suprema
Fior di latte mozzarella, tomato, stracciatella, pesto alla genovese, grana padano & basil

Amatriciana
Guanciale, slow cooked tomato sauce, fior di latte mozzarella, black pepper, grana padano & pecorino

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

Calabria
'Nduja, tomato, mascarpone, grana padano, fior di latte mozzarella, roasted red onion & basil

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

Emilia Romagna
Fennel sausage, tomato, fior di latte mozzarella, grana padano, wood roasted peppers, pangrattato & basil

Carciofi
Wood roasted artichokes, tomato, fior di latte mozzarella, taleggio, green olives & grana padano

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

Funghi
Chestnut mushrooms, mascarpone, tomato, fior di latte mozzarella, thyme & grana padano

PASTA

Rigatoni alla Vodka
Sun dried tomatoes, rigatoni, vodka, crushed chillies, cream & grana padano
Add guanciale £2

Spaghetti alla Carbonara
Guanciale, spaghetti, egg yolk, grana padano & pecorino

Fettuccine con Cozze
Mussels, fettuccine, anchovy cream, white wine, butter & tarragon

Rigatoni al Ragù di Manzo
Beef shin ragu, rigatoni & grana padano

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

LARGE PLATES

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

Radicchio
Chicory, rocket, fig mostarda, pine nuts, balsamic dressing & ricotta

Parmigiana di Melanzane
Wood roasted aubergine, tomatoes, fior di latte mozzarella, basil & grana padano

SELECTION OF SIDES TO SHARE

Patate al Forno
Wood roasted potatoes with rosemary salt

Cavolo Nero
Black cabbage, garlic & browned butter

Rucola
Rocket salad, grana padano & lemon dressing

£6.50 EXTRA PER PERSON

DOLCI

Torta al Cioccolato
Poached chocolate cake, mascarpone & amaretti crumbs

Tiramisu
Savoiardi biscuits, coffee, chocolate & whipped mascarpone

Affogato
Vanilla gelato & espresso

SWOON GELATO

2 scoops

Vanilla Gelato

Lemon Sorbetto

Chocolate Sorbetto