

For bookings of 13+ people

SMALL PLATES & ANTIPASTI

£30 Per Person

A SELECTION TO SHARE

Foccacia

House-baked focaccia, Puglian olive oil
& aged balsamic vinegar

Bruschetta Pomodoro

Italian tomatoes, garlic,
basil & Puglian olive oil

Polpette

Braised beef meatballs, marinara sauce
& Grana Padano

Nocellara del

Belice Olives

Whole green olives from south west Sicily

Arancini

Fried risotto with taleggio

SALUMI E FORMAGGI

Imports courtesy of Salumificio Pedrazzoli

Gonzaghetta, Prosciutto di Parma, Speck

Asiago, Carboncini, Gorgonzola

CHOOSE A MAIN PER PERSON

PIZZA

Salsiccia

Fennel sausage, fior di latte mozzarella,
piquante peppers, tomato, Grana Padano,
olive oil & basil

Bosco

Fior di latte mozzarella, tomato,
Grana Padano, olive oil & basil

Carne

Beef meatball, fior di latte mozzarella,
tomato, Grana Padano, gonzaghetta
& Prosciutto di Parma

Venetian

Salted anchovies, fior di latte mozzarella,
tomato, Grana Padano, capers,
black olives, garlic & oregano

Bufala

Mozzarella di bufala, marinara sauce,
Grana Padano, garlic olive oil & basil

Alpina

Speck, fior di latte mozzarella,
Grana Padano, potatoes, caramelised onion,
rosemary & smoked provolone

Zucca

Delica pumpkin, fior di latte mozzarella,
Grana Padano, pecans, crushed chillies,
basil, chestnut honey & gorgonzola dolce

Ventricina

Salame ventricina, fior di latte mozzarella,
tomato, Grana Padano, chilli oil & honey

Calabria

Calabrian 'nduja, fior di latte mozzarella,
tomato, Grana Padano, basil & stracciatella

Funghi

Chestnut mushrooms, mascarpone,
fior di latte mozzarella, Grana Padano
& truffle cream

LARGE PLATES
& SALADS

Ribollita

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

Radicchio

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

Farro

Delica pumpkin, spelt, roasted squash,
toasted hazelnuts, maple dressing
& caprino fresco

Caponata

Aubergine, zucchini, tomatoes, fennel, olives,
golden raisins, pine nuts & stracciatella

Caesar

Chicken supreme, gem lettuce, crostini,
Grana Padano & Caesar dressing

SIDES

A SELECTION
TO SHARE

Polenta Fritta

Grana Padano
& black pepper

Patate al Forno

Wood-roasted potatoes
with rosemary salt

Rucola

Rocket, Grana Padano
& lemon dressing

PASTA &
RISOTTO

Paccheri alla Norma

Aubergine, marinara sauce, paccheri,
crushed chillies, basil & ricotta salata

Risotto alla Zucca

Delica pumpkin, carnaroli, Grana Padano,
sage & toasted hazelnuts

Spaghetti alla Carbonara

Guanciale, spaghetti, egg yolk,
Grana Padano & Pecorino Romano

Mafaldine con Ragù di Manzo

Beef short rib ragu, mafaldine
& Grana Padano

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+£7 pp

Mousse al Cioccolato

Chocolate caramel mousse, chocolate crumb,
sea salt & Puglian olive oil

Tiramisu

Savoiardi biscuits, coffee, amaretto,
chocolate & whipped mascarpone

Crostata al Limone

Lemon tart with crème fraîche

Affogato

Two scoops of vanilla gelato
with an espresso

Swoon Gelato

Two Scoops

Vanilla Gelato

Lemon Sorbetto

Chocolate Sorbetto

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.