

For bookings of 13+ people

SMALL PLATES

£30 Per Person

A SELECTION TO SHARE

Nocellara del Belice Olives
Whole green olives from south west Sicily

Focaccia
Puglian olive oil &
aged balsamic vinegar

Arancini
Fried risotto with taleggio

Salumi e Formaggi
Prosciutto di Parma, coppa stagionata,
castelbelbo & gorgonzola
with lingue di suocera & sottaceti

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

Polpette
Braised meatballs with
marinara sauce & Pecorino Romano

CHOOSE A MAIN PER PERSON

PIZZA

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

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

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

Bufala
Mozzarella di bufala, marinara sauce,
grana padano, garlic olive oil & basil

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

Carne
Meatball, tomato, fior di latte mozzarella,
coppa, Prosciutto di Parma & grana padano

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

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

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

PASTA & LARGE PLATES

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

Spaghetti Fra Diavolo
Sun dried tomato, crushed chillies, spaghetti,
basil, mint, grana padano & stracciatella

Spaghetti alla Carbonara
Guanciale, spaghetti, egg yolk,
grana padano & Pecorino Romano

Cannelloni Ricotta e Spinaci
Spinach, ricotta, bechamel, marinara sauce,
cannelloni & grana padano

Pappardelle Ragù di Manzo
5 hour beef shin ragu,
grana padano & egg pappardelle

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

Fico
Figs, radicchio, cavalo nero, ricotta salata, honey
salted pecans, aged red wine vinegar & Puglian olive oil

Burrata Caprese
Italian tomatoes, burratina, basil,
aged red wine vinegar & Puglian olive oil

SIDES

A SELECTION TO SHARE

Patate al Forno
Wood roasted potatoes
with rosemary salt

Rucola
Rocket salad, grana padano
& lemon dressing

Zucchini Fritti
Honey & Pecorino Romano

DOLCI

£7 Extra Per Person

Pannacotta
Cream, yoghurt, almond & strawberries

Formaggio e Miele
Pecorino Romano, milliefiori honey
& lingue di suocera

Tiramisu
Savoardi biscuits, coffee,
chocolate & whipped mascarpone

Affogato
Vanilla gelato and espresso

Swoon Gelato
Two Scoops

Vanilla Gelato
Lemon Sorbetto
Chocolate Sorbetto

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