

BOSCO PIZZERIA

CICCHETTI

House Baked Focaccia Puglian olive oil & aged balsamic vinegar	4
Nocellara del Belice Olives Whole green olives from south west Sicily	4
Salsiccia Wood roasted sausage, crushed chillies & fennel seeds	6
Arancini Fried risotto with taleggio	6
Polpette Meatballs with tomato sauce & mozzarella	6.5
Carpaccio Marinato Fassona beef, marinated in Italian herbs with aged parmesan	7
Calamari Fried squid with lemon & aioli	7.5

BRUSCHETTA

Ricotta Sheep's milk ricotta & millefiori honey	5
Stracciatella Wood roasted peppers, stracciatella & oregano	5.5
'Nduja Calabrian 'nduja & stracciatella	6

SALADS

Romaine Romaine lettuce, mint, pangrattato, lemon & pecorino dressing	5/10
Farro Spelt, butternut squash, red onion, hazelnuts, red wine vinegar dressing & caprino fresco	6/12
Radicchio Chicory, rocket, fig mostarda, pine nuts, balsamic dressing & sheep's milk ricotta	6/12

ITALIAN CURED MEATS

Prosciutto di Parma 16 month aged. Sweet, nutty & rich	
Coppa Stagionata 5 month aged. Delicate sweet flavours with hazelnut & pepper	
Salame Ventricina 3 month aged. Sweet & spicy with red chilli & paprika	

BURRATA DI PUGLIA

(125g)	
Burrata Puglian olive oil	7
Burrata e Pomodoro Roasted datterino, pesto & Puglian olive oil	9.5
Burrata e Prosciutto 16 month aged prosciutto di parma & Puglian olive oil	11.5

ITALIAN CHEESE

Gorgonzola Dolce 4-6 weeks aged Sweet, rich & velvet textured blue cheese Cow's milk. Lombardy	
Fontina 10 month aged Creamy with a strong & tangy flavour Cow's milk. Valle D'Aosta	
Pecorino Fresco Toscano 2 month aged Creamy & fresh Sheep's milk. Tuscany	

All our meats & cheeses*
are £6 each or 3 for £15

*Burrata di Puglia as priced

PIZZA

Bosco Fior di latte mozzarella, parmesan, tomato, olive oil & basil	10
Bosco Bufala Mozzarella di bufala, slow cooked tomato, parmesan, garlic, olive oil & basil	12
Ventricina Salame ventricina, tomato, parmesan fior di latte mozzarella, chilli oil & honey	13
Venetian Salted anchovies, fior di latte mozzarella, tomato, capers, black olives, olive oil & parmesan	13
Emilia Romagna Italian sausage, tomato, fior di latte mozzarella, parmesan, wood roasted sweet peppers, pangrattato, olive oil & basil	13
Carciofi Wood roasted artichokes, tomato, fior di latte mozzarella, taleggio, green olives, olive oil & parmesan	14
Funghi Cremini mushrooms, fior di latte mozzarella, mascarpone, thyme, truffle oil & parmesan	14
Bosco Carne Meatballs, tomato, fior di latte mozzarella, coppa, prosciutto di parma, olive oil & parmesan	15

TOPPINGS

Olives / Peppers / Rocket	1
Nduja / Meatball / Extra Fior di latte mozzarella	2.5
Sausage / Anchovies / Ventricina / Coppa / Prosciutto	3
Mozzarella di Bufala / Artichokes / Mushrooms	4

PASTA

Spaghetti Fra Diavolo Sun dried tomato, crushed chillies, spaghetti, basil, mint, parmesan & pecorino	12
Spaghetti alla Carbonara Pancetta, spaghetti, egg yolk & pecorino	13

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	13
Pork Milanese 6oz Escalope with spaghetti pomodoro	14
Tagliata con Rucola Rare sliced hanger steak, rocket, parmesan, aged balsamic vinegar & Puglian olive oil	16.5

SIDES

Aglio Pizza bread, garlic olive oil, parsley & sea salt (Add extra fior di latte mozzarella 1.5)	3.5
Polenta Fritta Parmesan & black pepper	3.5
Fried Potatoes Rosemary salt	3.5
Rocket Salad Parmesan & lemon dressing	4.5



Inspired by the best pizzerias of Naples and New York City

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

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

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