

# A LA CARTE MENU



## OUR STORY

A warm welcome awaits you at Bosco.

We invite you to savour the taste of Italy in a setting that feels like home. Our team is passionate about providing exceptional service and creating memorable dining experiences. Whether you're joining us for a family gathering or a romantic dinner, we promise an unforgettable journey through the flavours of Italy. Come and enjoy the warmth and hospitality that define Bosco.





SQUID

Download SQUID to earn rewards with our loyalty card, exclusive offers & special promotions.

| ANTIPASTI (STARTERS)                                                                                                          |              |
|-------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>Tagliere Misto (minimum for two)</b>                                                                                       | <b>19.50</b> |
| Mixed of cured ham and salami served with pickled vegetables, cheese and homemade bread                                       |              |
| <b>Zuppa del Giorno (V, VE, GF)</b>                                                                                           | <b>5.50</b>  |
| Freshly made soup of the day served with bread                                                                                |              |
| <b>Polpette Bosco (mild)</b>                                                                                                  | <b>7.00</b>  |
| Homemade meatballs in a tangy tomato sauce, topped with cheese, served with toasted bread                                     |              |
| <b>Lasagna frita</b>                                                                                                          | <b>8.00</b>  |
| Bites of baked lasagna that are coated in breadcrumbs, deep fried until golden and crispy, served with a savoury tomato sauce |              |
| <b>Arancini di Carne</b>                                                                                                      | <b>7.00</b>  |
| Deep fried rice balls stuffed with bolognese and mozzarella                                                                   |              |
| <b>Fritto di Taleggio (Italian mozz. sticks)</b>                                                                              | <b>8.00</b>  |
| Fried taleggio cheese, tomato and basil salad served in a spicy tomato sauce                                                  |              |
| <b>Gamberoni Piccanti</b>                                                                                                     | <b>10.00</b> |
| Sautéed king prawns with lemon, garlic, white wine, cherry tomatoes, served over toasted bread                                |              |
| <b>Pepata di Cozze</b>                                                                                                        | <b>9.50</b>  |
| Mussels and clams in white wine, garlic, chilli, olive oil, cracked black pepper and parsley                                  |              |

| LITE BITE MENU                                                                                                  |             |
|-----------------------------------------------------------------------------------------------------------------|-------------|
| <b>Frittata</b>                                                                                                 | <b>9.50</b> |
| Omelette with onions, ham and cheese served with salad                                                          |             |
| <b>Crostini Salmone e Avocado</b>                                                                               | <b>9.50</b> |
| Toasted Italian bread with avocado, smoked salmon & mascarpone cheese                                           |             |
| <b>The Bosco Eggs Benedict</b>                                                                                  | <b>9.50</b> |
| Smoked ham, poached egg, resting on a toasted Italian bread, finished with our signature rich hollandaise sauce |             |

| PASTA                                                                                                                                                   |              |
|---------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>Spaghetti Carbonara – Alla Ruota (The Wheel) minimum for two</b>                                                                                     | <b>29.50</b> |
| Egg yolk, cream, parmesan, pancetta, black pepper. Our show stopping pasta flamed with brandy at your table inside a cheese wheel                       |              |
| <b>Cannelloni Paesani</b>                                                                                                                               | <b>12.50</b> |
| Tubes of pasta filled with meat and spinach, served with a béchamel, tomato and bolognese sauce                                                         |              |
| <b>Spaghetti Con Polpette</b>                                                                                                                           | <b>12.50</b> |
| Spaghetti served with homemade meatballs                                                                                                                |              |
| <b>Rigatoni Ragu D'agnello</b>                                                                                                                          | <b>15.50</b> |
| Slowly braised lamb ragu in red wine, tomatoes and aromatic herbs                                                                                       |              |
| <b>Linguini Frutti Di Mare</b>                                                                                                                          | <b>15.50</b> |
| Long flat pasta, tossed with a vibrant medley of fresh shellfish, mussels, clams, prawns and calamari in a white wine sauce, garlic, chilli and parsley |              |
| <b>Tagliatelle Boscaiola</b>                                                                                                                            | <b>12.50</b> |
| Mushrooms, peas, cooked ham, tomato sauce and cream                                                                                                     |              |

|                                                                                          |                                  |
|------------------------------------------------------------------------------------------|----------------------------------|
| <b>Tagliatelle Bolognese</b>                                                             | <b>12.50</b>                     |
| Traditional minced meat tomato sauce, fresh herbs and red wine                           |                                  |
| <b>Risotto Primavera (V, VE, GF)</b>                                                     | <b>12.50</b>                     |
| Arborio rice slow cooked with vegetable broth, asparagus, peas and zucchini              |                                  |
| <b>Gnocchetti Campidanese</b>                                                            | <b>12.50</b>                     |
| Regional Sardinian pasta with Italian sausage, tomato sauce, saffron and pecorino cheese |                                  |
| <b>Spaghetti Aglio Olio E Peperoncino</b>                                                | <b>10.50 add Prawns for 2.50</b> |
| Spaghetti in garlic, olive oil, chilli, parsley and pecorino cheese                      |                                  |

| PIZZA                                                                        |              |
|------------------------------------------------------------------------------|--------------|
| <b>Margherita (V)</b>                                                        | <b>9.50</b>  |
| Tomato sauce, mozzarella, parmesan cheese, E.V.O and fresh basil             |              |
| <b>Diavola (The Devil)</b>                                                   | <b>9.50</b>  |
| Tomato sauce, mozzarella, spicy salami (or pepperoni), E.V.O and fresh basil |              |
| <b>4 Formaggi (4 Cheeses)</b>                                                | <b>10.50</b> |
| Tomato sauce, mozzarella, gorgonzola, taleggio, pecorino and fresh basil     |              |
| <b>Bosco (House Speciality)</b>                                              | <b>10.50</b> |
| Tomato sauce, mozzarella, cooked ham, mushrooms and olives                   |              |
| <b>Calabrese (South region of Italy)</b>                                     | <b>11.50</b> |
| Tomato sauce, mozzarella, nduja spicy salami, onions and mushrooms           |              |
| <b>Giardiniera (Vegetarian) V VE (vegan mozz on request)</b>                 | <b>12.50</b> |
| Tomato sauce, mozzarella, onions, peppers, olives, courgettes and artichokes |              |
| <b>Parma (City of Italy famous for Parma Ham &amp; Parmesan Cheese)</b>      | <b>14.50</b> |
| Tomato sauce, mozzarella, rocket and parma ham added after cooking           |              |
| <b>Festa di Carne (Meat Feast)</b>                                           | <b>14.50</b> |
| Tomato sauce, mozzarella, chicken, Italian sausage, ham and spicy salami     |              |
| <b>Polpette Pizza</b>                                                        | <b>12.50</b> |
| Tomato sauce, mozzarella, meatballs                                          |              |
| <b>Pepperoni</b>                                                             | <b>11.50</b> |
| Tomato sauce, mozzarella, pepperoni sausage, basil and oregano               |              |
| <b>Gluten free option available on request</b>                               |              |

| FOR THE TABLE (SIDES)                                                                                                                   |             |
|-----------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>Garlic bread (V)</b>                                                                                                                 | <b>4.50</b> |
| <b>With Tomato (V)</b>                                                                                                                  | <b>5.50</b> |
| <b>With Cheese (V)</b>                                                                                                                  | <b>6.00</b> |
| <b>Homemade Focaccia (V, VE)</b>                                                                                                        | <b>4.50</b> |
| Served with extra virgin olive oil and aged balsamic                                                                                    |             |
| <b>Olives (V, VE)</b>                                                                                                                   | <b>4.00</b> |
| Marinated black and green olives                                                                                                        |             |
| <b>Bruschetta Classica (V)</b>                                                                                                          | <b>6.50</b> |
| Crusty bread rubbed with garlic, topped with tomatoes, basil and extra virgin olive oil                                                 |             |
| <b>Creamy Artichoke and Spinach dip (V)</b>                                                                                             | <b>8.50</b> |
| A rich, oven-baked blend of tender artichoke hearts, tender spinach in a creamy garlic sauce, and melted mozzarella, served with bread. |             |

| MAIN COURSE                                                                                                                                                                |              |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>Filetto</b>                                                                                                                                                             | <b>29.50</b> |
| Scottish grilled fillet steak served with fries and onion rings<br>Choice of sauce (pepper, garlic butter or diana) <b>2.50 extra</b>                                      |              |
| <b>Controfiletto</b>                                                                                                                                                       | <b>26.50</b> |
| Scottish grilled sirloin steak served with fries and onion rings<br>choice of sauce (pepper, garlic butter or diana) <b>2.50 extra</b>                                     |              |
| <b>Pollo Ripieno</b>                                                                                                                                                       | <b>17.50</b> |
| Tender chicken breast stuffed with mozzarella and savoury cured ham, rolled, lightly breaded and pan fried, served with rosemary roast potatoes and a classic tomato sauce |              |
| <b>Vitello Milanese</b>                                                                                                                                                    | <b>19.50</b> |
| Veal escalope in breadcrumbs, lightly fried, served with spaghetti Napoli                                                                                                  |              |
| <b>Vitello Limone e Capperi</b>                                                                                                                                            | <b>19.50</b> |
| Veal escalope, white wine, lemon, capers, served with garlic mashed potatoes and green seasonal vegetable                                                                  |              |
| <b>Spigola</b>                                                                                                                                                             | <b>19.50</b> |
| Sea bass fillets with lemon and cherry tomatoes on lyonnaise potatoes and green seasonal vegetable                                                                         |              |
| <b>Merluzzo Bosco</b>                                                                                                                                                      | <b>18.50</b> |
| Pan fried cod fillet with cherry tomatoes, onion, olives, capers, garlic and white wine, served with rosemary roast potatoes                                               |              |
| <b>Insalata Cesare</b>                                                                                                                                                     | <b>12.50</b> |
| Romaine lettuce, crouton, parmesan shaving and a classic Caesar dressing                                                                                                   |              |
| <b>Add Chicken for 5.00   Add Garlic King Prawn for 6.00</b>                                                                                                               |              |

| EXTRA SIDES                                                                                           |             |
|-------------------------------------------------------------------------------------------------------|-------------|
| <b>Insalata Pomodoro (V, VE, GF)</b>                                                                  | <b>4.50</b> |
| Tomato, with red onion and homemade dressing                                                          |             |
| <b>Patatine Fritte (V, GF)</b>                                                                        | <b>4.50</b> |
| Skinny french fries                                                                                   |             |
| <b>Spinaci (V, VE, GF)</b>                                                                            | <b>4.50</b> |
| Pan fried with chilli and garlic                                                                      |             |
| <b>Insalata Rucola (GF)</b>                                                                           | <b>5.50</b> |
| Rocket, tomato, parmesan shavings                                                                     |             |
| <b>Patate Arrosto (V)</b>                                                                             | <b>4.50</b> |
| Rosemary roast potato                                                                                 |             |
| <b>Verdure Miste (Mixed Grilled Vegetable) (V, VE, GF)</b>                                            | <b>6.50</b> |
| Bell pepper, aubergine and courgettes, grilled in a drizzle of olive oil with mixed herbs and garlic. |             |

All prices are inclusive of VAT

V = Vegetarian   VE = Vegan   GF = Gluten Free

Food Allergy Notice - If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information, thank you.

