



SEASONAL SET LUNCH

Monday - Friday 11am - 4pm

1 Course 8.50

2 Courses 14.50

3 Courses 19.50

Max 2 hour stay from time of booking



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ANTIPASTI

Zuppa del Giorno (V, VE, GF)

Freshly made soup of the day served with bread

Arancini Siciliani

Deep fried rice balls stuffed with bolognese and mozzarella served over a tangy tomato sauce

Cornetti di Salmone con Gamberetti (GF)

Smoked salmon filled with prawns in a marie rose sauce
+2.50 supplement

Prosciutto e Melone

Seasonal melon with parma ham

Cozze all'Arrabbiata +2.00 supplement

Fresh mussels in a spicy tomato sauce, white wine and parsley, served with bread

Polpette al Sugo

Homemade meatballs in a medium spiced tomato sauce, served with toasted bread

Insalata Tricolore (V, GF)

Mozzarella, avocado, tomato, EVO and basil

Salsiccia e Taleggio

Italian sausage served over toasted bread and taleggio cheese

Calamari Fritti

Deep fried squid served with lemon & tartare sauce

LITE BITE MENU

Frittata

Omelette with onions, ham and cheese served with salad

Crostini Salmone e Avocado

Toasted Italian bread with avocado, smoked salmon & mascarpone cheese

The Bosco Eggs Benedict

Smoked ham, poached egg, resting on a toasted Italian bread, finished with our signature rich hollandaise sauce

SECONDI (MAIN COURSES)

Lasagna al Forno

Traditional homemade lasagna with rich bolognese & béchamel

Rigatoni Salsiccia e Pollo

In a spicy tomato sauce, Italian sausage, chicken, garlic & basil

Pollo alla Milanese

Chicken breast in breadcrumbs, served with spaghetti Napoli

Rigatoni Carbonara

Short tube pasta, egg yolk, cream, parmesan, pancetta, black pepper and pecorino cheese.

Pizza Margherita (V)

Tomato sauce, mozzarella, parmesan cheese, E.V.O Add 1.00 for any extra topping each

Spaghetti con Polpette

Spaghetti served with homemade meatballs and tomato sauce

Merluzzo Bosco

Pan fried cod fillet with cherry tomatoes, onions, olives, capers, garlic and white wine served with rosemary roast potatoes

Steak Frites +4.00 supplement

Flat iron steak, medium rare, rocket, fries and peppercorn sauce

Hamburger all'Italiana

Handmade beef patty, tomatoes, lettuce, pickles (Add extra for 1.50 each bacon, mozzarella, goats cheese, caramelized onions, fried egg), served with fries

Risotto Primavera (V, VE, GF)

Arborio Rice, slow cooked with veg broth, asparagus, peas and zucchini



SEASONAL SET LUNCH

Every Day till 3.30pm

1 Course 8.50

2 Courses 14.50

3 Courses 19.50

DOLCI

Torta al Cioccolato

Chocolate fudge cake, served hot with ice cream

Tiramisu

Classic homemade savoiardi biscuits soaked in coffee flavoured with Sambuca liqueur and layered with mascarpone mousse

Cheesecake of the Day

Please ask your server

Panna Cotta

Cooked cream with fruits of the forest

Gelato Coppa Mista

Mixed Italian ice cream, Vanilla, chocolate and Ice cream of the day

Affogato al Caffè

Vanilla ice cream served with a shot of espresso

Add liqueur 3.00 (Baileys, Amaretto, Tia Maria or Frangelico)

TEA / COFFEE

Tea or Americano

2.95

Espresso

2.95

Double espresso

3.50

Latte

3.50

FOR THE TABLE (EX SIDES)

Garlic bread 4.50 (V) With Tomato 5.50 (V) With Cheese 6.00 (V)

Homemade focaccia (V, VE)

4.50

Served with extra virgin olive oil & aged balsamic

Mixed olives (V, VE, GF)

4.00

Marinated black and green olives

Bruschetta classica (V)

6.50

Crusty bread rubbed with garlic, topped with tomatoes, basil & extra virgin olive oil

Creamy Artichoke & Spinach Dip (V)

8.50

A rich oven baked blend of tender artichoke hearts, spinach, creamy garlic sauce, and melted mozzarella served with bread.

Insalata pomodoro (V, VE, GF)

4.50

Tomato, with red onion & homemade dressing

Patatine fritte (V)

4.50

Skinny French fries

Spinaci (V, VE)

4.50

Pan fried with chilli & garlic

Insalata rucola (GF)

5.50

Rocket, tomato, parmesan shavings

Patate Arrosto (V, GF)

4.50

Rosemary roast potatoes

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.

Maximum stay at the table is 2 hours from the time of booking.