

WHITE WINES

ELEVADO SAUVIGNON BLANC, CHILE

Zesty with a crisp, refreshing acidity. Strong aromas of field herbs, gooseberry & lemon on the nose, with slight hints of melon & grapefruit coming through on the palate

175ml 5.00 | 250ml 6.50 | Bottle 18.50

CASA DE ROSSA PINOT GRIGIO, ITALY

Lemony on the nose, with a delicious balance in the mouth, this Pinot Grigio is a very easy to drink dry white, with a sublime lingering finish reminiscent of fresh garden herbs and peach

175ml 5.50 | 250ml 7.25 | Bottle 21.00

MACK & COLLIE SAUVIGNON BLANC, NEW ZEALAND

A herby, bright Sauvignon, brimming with crisp acidity & tangy citrus flavours. On the nose, some tropical fruits burst through, adding depths of passion fruit & melon to the wine

Bottle | 27.00

CALEO PECORINO TERRE DI CHIETI CALEO, ITALY

Straw yellow colour & intense perfume, lasting fruity bouquet. On the palate this wine is dry, soft & well balanced, due to its full body

Bottle | 27.00

GAVI DOCG VOLPI, ITALY

One of Italy's most fashionable whites, it is noted for acute dryness & fresh, flinty acidity. The wine has a full, delicate, elegant nose bringing flowers & fresh fruit to mind – lily of the valley lemons, and green apples

Bottle | 29.00

ROSÉ WINES

DESERT ROSE WHITE ZINFANDEL, USA

Fruity on the nose, with intense strawberry & citrus notes. A light & refreshing White Zinfandel, with a smooth, sweet finish

175ml 5.25 | 250ml 7.00 | Bottle 20.00

CASA DE ROSSA PINOT GRIGIO BLUSH, ITALY

A light & refreshing rosé, with fresh cranberry & raspberry notes on the nose. On the palate, this wine is crisp, coupling citrus flavours with a strawberry core

175ml 5.50 | 250ml 7.25 | Bottle 21.00

SPARKLING & CHAMPAGNE

TOSTI PROSECCO, ITALY

Well-balanced & refreshing, with a delicate almond note

200ml Bottle | 8.00 | Bottle 26.00

VEUVE CLICQUOT YELLOW LABEL BRUT CHAMPAGNE

Rich yeasty biscuity aromas. Well-structured palate with balanced acidity & toasty, citrus flavours. Elegant with a long lingering finish

Bottle | 60.00

RED WINES

ELEVADO MERLOT, CHILE

A youthful and flavoursome Merlot, brimming with flavours of crushed dark fruits & oak notes. Soft, ripened tannins lead to a silky mouthfeel & a lingering finish

175ml 5.00 | 250ml 6.50 | Bottle 18.50

THE CITRUS TREE SHIRAZ, AUSTRALIA

Deep & rich, the Citrus Tree Shiraz has intense aromas of red and black berries & a smooth, textured palate that drips with juicy dark fruit, hints of chocolate, & a lively overtone of spice

175ml 5.50 | 250ml 7.25 | Bottle 21.00

MONTEPULCIANO D'ABRUZZO COLLE SORI, ITALY

This medium bodied, dry wine has a finely textured structure & ripe, plummy fruit. A young & charming red with generous tannins and a flavourful finish

175ml 6.00 | 250ml 8.00 | Bottle 23.00

MELODIAS MALBEC TRAPICHE, ARGENTINA

A robust, savoury wine accented by rich flavours of violets, plums & cherries. Subtle hints of vanilla add a refined sweetness on the finish

Bottle 25.00

RAMON BILBAO RIOJA CRIANZA, SPAIN

A youthful, ruby-red wine. Blackcurrants & hints of blackberry yoghurt display on the nose, with spicy nuances of cumin, vanilla & cinnamon emerging on the palate

Bottle | 26.00

DA VINCI CHIANTI RISERVA, ITALY

The bouquet is distinctly fruity, with dark cherry overtones that balance with hints of vanilla and cinnamon. Medium-bodied on the palate, with juicy fruit notes that prevail into a full, mineral finish

Bottle | 30.00

SOFT DRINKS

J20	2.60	Baby Mixers	1.60
Apple Juice	2.60	500ml Sparkling Water	3.00
Orange Juice	2.60	500ml Still Water	3.00
Coke/Diet Coke	2.60	Milk	1.50
Sprite/Fanta	2.60	Cordial	0.50

BEERS

Peroni 330ml	4.00	25ml Serving	4.50
Corona 330ml	4.00	With a Baby Mixer	5.50
Magners 568ml	6.00		

SPIRITS & LIQUEURS

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(V) SUITABLE FOR VEGETARIANS (N) DISH CONTAINS NUTS

All weights of our meat are approximate uncooked. All meals may contain nuts or nut derivatives. Fish may contain small bones. All our food is prepared in a kitchen where nuts, gluten & other allergens are present & our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.



PIZZA BREADS PERFECT FOR SHARING

GARLIC BREAD (V) Pizza bread, baked & brushed with garlic butter & fresh rosemary	5.00
TOMATO PESTO BREAD (N) Pizza bread, baked with tomato, drizzled with pesto	6.00
GARLIC BREAD WITH CHEESE (V) Pizza bread, baked with garlic, mozzarella & caramelised onions	6.00
GARLIC BREAD & TOMATO (V) Pizza bread, baked with garlic & tomato	6.00
DOUGH STICKS (V) Freshly baked dough sticks infused with garlic & fresh rosemary, served with garlic & basil dip	4.00
CIABATTA BREAD & OIL (V) Freshly baked ciabatta with oil to dip	3.00

ANTIPASTI

ANTIPASTI MEAT PLATTER Chorizo, prosciutto ham, sliced ham, pepperoni, olives, grana padano shavings, garlic mayonnaise & toasted bread	8.50
MIXED OLIVES (V) Green & black marinated olives	3.00
SOUP OF THE DAY With toasted ciabatta bread	6.00
BAKED GOAT'S CHEESE (V) With caramelised onions, tomato sauce & crusty bread for dipping	7.00
BRUSCHETTA AL POMODORO (V) Cherry tomatoes, basil, red onion & extra virgin olive oil on toasted garlic ciabatta bread	5.00
CROSTINI FORMAGGIO DI CAPRA (V) Oven baked goat's cheese & caramelised onions on ciabatta bread with seasonal mixed leaves & honey mustard dressing	7.00
INSALATE TRICOLORE (V) Tomatoes, baby mozzarella, avocado, basil & extra virgin olive oil	6.50
GARLIC MUSHROOMS (V) Breaded button mushrooms with salad garnish and dressing	6.00
CREAMY GARLIC MUSHROOMS (V) Button mushrooms in a cream & garlic sauce. Served with toasted ciabatta bread	6.50
GAMBERI DIAVOLA King prawns marinated in chilli & garlic. Served with ciabatta bread	SMALL 7.50 LARGE 11.00
CALAMARI Lightly fried squid served with garlic & basil dip	SMALL 7.50 LARGE 11.00
MUSSELS <i>Choose from:</i> Marinara sauce (cream & white wine) or Napoli sauce (tomato & garlic). Served with ciabatta bread	SMALL 8.50 LARGE 14.50
VODKA KING PRAWNS King prawns in our secret recipe tomato & vodka sauce. Served with ciabatta bread	8.50

INSALATA

INSALATA NICOISE Tuna, anchovies, egg, olives, capers, potatoes & cherry tomatoes tossed with mixed leaves	11.00
INSALATA POLLO Chicken, avocado, red onion, cherry tomatoes, goat's cheese, seasonal mixed leaves, extra virgin olive oil & balsamic vinegar, served with toasted garlic ciabatta bread	11.00
CAESAR CHICKEN Cos lettuce tossed with chicken, anchovies, croutons & grana padano with Caesar dressing	10.50
PEAR SALAD (V)(N) Cos lettuce with poached pear, blue cheese, goat's cheese & walnuts with a fresh raspberry dressing	10.50

PASTA

SPAGHETTI ALLA BOLOGNESE Slow cooked traditional bolognese sauce with tomatoes & fresh basil	10.00
PENNE ARRABBIATA (V) Spicy tomato sauce & garlic <i>ADD Spicy pepperoni for an extra £2.00</i> <i>ADD Spicy chicken for an extra £2.00</i>	9.00
PENNE ROSSO Sautéed chicken, served with cream, red pesto & spring onions	11.50
SPAGHETTI POLPETTE Homemade meatballs made to a traditional recipe in a tomato sauce, finished with fresh basil	12.00
PENNE POLLO ALLA CRÈME Sautéed chicken, onions & peppers finished with tomato Napoli sauce, cream & a hint of blue cheese	12.00
SPAGHETTI CARBONARA Bacon, onions, mushrooms, cream & grana padano	11.00
TAGLIATELLE CON POLLO Tagliatelle, chicken & mushrooms in a cream & tarragon sauce	12.50
TAGLIATELLE CON SALMONE Tagliatelle with salmon, dill, spring onion, cream & tomato Napoli sauce	12.50
SPAGHETTI DIAVOLA King prawns, cherry tomato, rocket & spring onions in chilli & garlic sauce	14.00
TAGLIATELLE FRUTTI DI MARE Squid, king prawns & mussels served in a tomato Napoli sauce	15.50

BOSCO SPECIALITIES

SEA BASS Served with Tuscan potatoes & salad garnish with chef's homemade lemon butter sauce	17.00
CHICKEN WITH BRANDY CREAM Chicken breast, wild mushrooms & brandy cream sauce, Tuscan potatoes, whole grain mustard & salad garnish	16.00

PIZZA

MAKE YOUR PIZZA RUSTICA STYLE | 2.50

A traditional Italian method of stretching the dough, which results in a larger pizza, with a thinner base which can be applied to any pizza.

MARGHERITA (V) Tomato, mozzarella, olive oil & fresh basil	9.00	SOFIA Spicy chicken, pepperoni, chorizo sausage, tomato, mozzarella, finished with chilli & fresh rosemary	13.00
FUNGHI (V) Field mushrooms, fresh rosemary, mozzarella & tomato <i>ADD Prosciutto for an extra £2.00</i>	10.00	LYTHAM PIZZA (N) Spicy chicken, spinach, blue cheese & walnuts, mozzarella & tomato	12.00
QUATTRO FORMAGGI (V) Mozzarella, gorgonzola, goat's cheese, grana padano & tomato	10.50	ROCCOLA (V) Mozzarella, tomato, garlic, rocket, olives & grana padano cheese <i>ADD Prosciutto for an extra £2.00</i>	10.50
THE LYTHAM SQAURE RUSTICÁ STYLE Pepperoni, ham, mushroom, onion, tomato & mozzarella. <i>For every Lytham Square Pizza sold, Bosco will donate 25p to Lytham in Bloom!</i>	12.00	HAWAIIAN Ham & pineapple with mozzarella & tomato	10.50
FIorentina (V) Spinach, egg, tomato, mozzarella, finished with garlic oil, grated nutmeg & grana padano cheese	11.50	MARINARA Tuna, prawns, calamari, anchovies, mozzarella & tomato	14.00
MEAT FEAST Ham, pepperoni, meatballs, spicy chicken & bolognese sauce, mozzarella and tomato	13.00	MEXICAN HOT PIZZA Spicy chicken, jalapeño peppers, sweetcorn, mozzarella & tomato	12.00
POLLO AL ROSMARINO Spicy chicken, mixed roasted peppers, goat's cheese, mozzarella, tomato & rosemary	12.00	POLLO PEPPADEW Cajun chicken, peppadew peppers, garlic butter, red onion, mozzarella & tomato	12.00
QUATTRO STAGIONI Pepperoni, ham, artichoke, mushrooms, olives, mozzarella & tomato	12.00	SKINNY PIZZA You choose the toppings, we trim the calories, served with dressed mixed leaves & salad dressing	11.00
DIAVOLA Pepperoni, green & red chilli, mozzarella & tomato	11.00		

ADD EXTRA TOPPINGs - MEAT £2.00 | VEGETABLES (V) £1.50

CALZONE

CALZONE CLARISSA (V) Roast pepper, caponata, olives, goat's cheese, rocket, tomato & mozzarella, served with a mixed salad & salad dressing	12.00
CALZONE CARNE PICANTE Spicy chicken, meatballs, bolognese sauce, mushrooms, chilli, mozzarella & tomato, served with a mixed salad dressing	13.50

RISOTTO

RISOTTO VERDE (V) Creamy risotto with green beans, peas, broad beans, courgettes & spinach, finished with lemon	11.00
RISOTTO AL FUNGHI CON POLLO Creamy wild mushroom risotto with roasted chicken breast & fresh rosemary	12.50
RISOTTO MARINARA Creamy risotto with squid, king prawns, mussels & Napoli sauce	15.50
RISOTTO CON SALMONE Salmon fillet with courgette & spinach, finished with lemon	14.00

SIDES

INSALATA MISTA (V) 4.00 Mixed leaves, cherry tomatoes, red onion, balsamic vinegar & extra virgin olive oil	INSALATA ROCCOLA (V) 4.50 Rocket leaves dressed with extra virgin olive oil, balsamic vinegar & grana padano cheese	TUSCAN POTATOES (V) 4.00 Crispy new potatoes tossed with parsley, rosemary & sea salt	SKINNY FRIES (V) SWEET POTATO FRIES (V) FINE GREEN BEANS (V)	3.50 4.50 3.50
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- Gluten Free dishes are available on request - please speak to your server -