

# Welcome to Bosco...

the traditional Italian dining experience

We pride ourselves on sourcing a good mix of local & authentic Italian produce, cooked to perfection in our traditional wood fired stone oven.

Buon Appetito!



	Pizza Breads			
İ	Perfect for sharing			
TO.	MATO DECTO DDEAD (**)(**)		CARLIC PREAD C TOMATO (**)	
101	MATO PESTO BREAD $(v)(n)$	6.50	GARLIC BREAD & TOMATO $(v)$	6.50
Pizza	a bread, baked with tomato, drizzled with pesto		Pizza bread, baked with garlic & tomato	
GAI	RLIC BREAD $(v)$	5.50	DOUGH STICKS (v)	4.50
	a bread, baked & brushed with garlic butter esh rosemary		Freshly baked dough sticks infused with garlic & fresh rosemary, served with garlic & basil dip	
GAI	RLIC BREAD WITH CHEESE $(v)$	7.00	SPICY GARLIC BREAD $(v)$	6.50
1	a bread, baked with garlic, mozzarella ramelised onions		Pizza bread, baked with chilli & red onions	

# Antipasta

ANTIPASTI MEAT PLATTER  Chorizo, prosciutto ham, sliced ham, pepperoni, olives, Grana Padano shavings, garlic mayonnaise & toasted bread	8.50	CREAMY GARLIC MUSHROOMS ( Button mushrooms in a cream & garlic sauce. Served with toasted ciabatta bread	(v) 7.00
MIXED OLIVES (v) Green & black marinated olives	4.00	GARLIC MUSHROOMS (v)  Breaded button mushrooms with salad garnish & dressing	6.50
SOUP OF THE DAY With toasted ciabatta bread	6.00	Something Special	
BAKED GOAT'S CHEESE (v) With caramelised onions, tomato sauce & crusty bread for dipping	7.50	GAMBERI DIAVOLA  King prawns marinated in chilli & garlic, served with ciabatta bread	SMALL / 8.50 LARGE / 12.50
BRUSCHETTA AL POMODORO $(v)$ Cherry tomatoes, basil, red onion & extra virgin olive oil, on toasted garlic ciabatta bread	6.00	CALAMARI Lightly fried squid served with garlic & basil dip	SMALL / 8.50 LARGE / 12.50
CROSTINI FORMAGGIO DI CAPRA (v)  Oven baked goat's cheese & caramelised onions on ciabatta bread, with seasonal mixed leaves & honey mustard dressing	7.50	MUSSELS Choose a Sauce:  Marinara - cream & white wine Napoli - tomato & garlic Served with ciabatta bread  VODKA KING PRAWNS	SMALL / 9.50 LARGE / 15.50
INSALATE TRICOLORE $(v)(gf)$ Tomatoes, baby mozzarella, avocado, basil & extra virgin olive oil	7.50	King prawns in our secret tomato & vodka sauce recipe, served with ciabatta bread	

### Insalata

breast & fresh rosemary

INSALATA NICOISE	12.00	CAESAR CHICKEN	11.0
Tuna, anchovies, egg, olives, capers, potatoes & cherry tomatoes, tossed with mixed leaves		Cos lettuce tossed with chicken, anchovies, croutons & Grana Padano with Caesar dressing	
INSALATA POLLO	12.00	PEAR SALAD $(v)(gf)(n)$	11.5
Chicken, avocado, red onion, cherry tomatoes, goat's cheese, seasonal mixed leaves, extra virgin blive oil & balsamic vinegar, served with toasted garlic ciabatta bread		Cos lettuce with poached pear, blue cheese, goat's cheese, walnuts & raspberry dressing	
DUDDATA CALAD (rs)(rs)	44.50	NEW	
BURRATA SALAD (v)(n)	11.50	INSALATA ITALIA	12.5
Creamy Burrata with green pesto & cherry tomatoes, served with garlic ciabatta bread		Smoked salmon with spinach & avocado, served with fresh lime & dill	
Pasta al Forno  These dishes are baked in the oven & are therefore extremely h	hot		
LASAGNE AL FORNO	11.50	SICILIAN PENNE (n)	13.0
Classic layers of pasta, ragu, bechamel, grated Grana Padano cheese & mushroom		Penne pasta in a creamy blue cheese sauce with spinach, topped with walnuts, baked with mozzarella & finished with Prosciutto	
CANNELLONI SPINACH (v)	12.00	BAKED SALMON	16.0
Spinach & ricotta cannelloni finished with grated Grana Padano cheese & tomato sauce		Salmon fillets baked al forno with penne & peas in a cream, mint & tomato sauce, finished with cheese	
PENNE DELLA CASA	14.50	PENNE CARNE PICANTE	15.0
Bacon, roasted chicken, creamy mushroom sauce & baby spinach, with grated Grana Padano cheese		Spicy chicken, chilli, pepperoni & bolognese sauce baked with penne pasta & mozzarella cheese	
Risotto An Italian Classic			
RISOTTO VERDE $(v)(gf)$	12.00	RISOTTO MARINARA	16.00
Creamy risotto with green beans, peas, broad beans, courgettes & spinach, finished with lemon		Creamy risotto with squid, king prawns, mussels & Napoli sauce	_5.00
RISOTTO AL FUNGHI CON POLLO	14.00	RISOTTO CON SALMONE	16.00
Creamy wild mushroom risotto with roasted chicken		Salmon fillet with courgettes & spinach,	

finished with lemon

### Pasta Dishes

SPAGHETTI ALLA BOLOGNESE Slow cooked traditional bolognese sauce with tomatoes & fresh basil	11.00	SPAGHETTI CARBONARA  Bacon, onions & mushrooms in a creamy sauce with Grana Padano cheese	12.50
PENNE ARRABBIATA (v) — 459KCAL  Spicy tomato sauce & garlic  Add spicy pepperoni for an extra 2.00  Add spicy chicken for an extra 2.00	10.00	TAGLIATELLE CON POLLO  Tagliatelle, chicken & mushrooms in a cream & tarragon sauce	14.00
PENNE ROSSO Sautéed chicken, with cream, red pesto & spring onions	14.00	TAGLIATELLE CON SALMONE  Tagliatelle with smoked salmon, dill, spring onion, in a cream & tomato Napoli sauce	14.00
SPAGHETTI POLPETTE  Homemade meatballs made to a traditional recipe in a tomato sauce, finished with fresh basil	13.00	SPAGHETTI DIAVOLA King prawns, cherry tomato, rocket & spring onions in a chilli & garlic sauce	16.00
PENNE POLLO ALLA CRÈME Sautéed chicken, onions & peppers, finished with tomato Napoli sauce, cream & blue cheese	14.00	TAGLIATELLE FRUTTI DI MARE Squid, king prawns & mussels served in a tomato Napoli sauce	17.00

# Bosco Specialities

SEA BASS	19.00	CHICKEN WITH BRANDY CREAM	17.00
A fresh Sea Bass fillet, served with delicious Tuscan		Chicken breast with wild mushrooms & brandy cream	

potatoes & salad garnish, with our chef's homemade lemon butter sauce on the side

Chicken breast with wild mushrooms & brandy crean sauce served with Tuscan potatoes, whole grain mustard & salad garnish

## Something on the Side

INSALATA MISTA $(v)$	4.00	CIABATTA BREAD & OIL $(v)$	4.50
Mixed leaves, cherry tomatoes, red onion, balsamic vinegar & extra virgin olive oil		Freshly baked ciabatta with oil to dip	
		PARMESAN FRIES $(v)$	6.00
INSALATA ROCCOLA $(v)$	4.50	Crispy skin on fries with	
Rocket leaves with extra virgin olive oil, balsamic vinegar & Grana Padano cheese		Parmesan cheese & truffle oil	
balsarine vinegar & Grana r adamo eneese		SKINNY FRIES $(v)$	4.00
TUSCAN POTATOES $(v)$	5.00	SWEET POTATO FRIES $\mathit{v}$ )	5.00
Crispy new potatoes tossed	5.00	FINE GREEN BEANS $(v)$	4.00
with parsley, rosemary & sea salt		RED ONION & TOMATO SALAD $(v)$	4.50



All our pizzas are handmade & baked to perfection in our wood fired oven.

MARGHERITA $(v)$	10.00	LYTHAM PIZZA (n)	13.00
Tomato, mozzarella, olive oil & fresh basil		Spicy chicken, spinach, blue cheese & walnuts, mozzarella & tomato	
FUNGHI $(v)$	10.50	ROCCOLA $(v)$	12.00
Field mushrooms, fresh rosemary, mozzarella & tomato		Mozzarella, tomato, garlic, rocket, olives	
Add prosciutto for an extra 2.00		& Grana Padano cheese	
QUATTRO FORMAGGI (v)	11.50	Add prosciutto for an extra 2.00	
Mozzarella, gorgonzola, goat's cheese,	11.50	HAWAIIAN	11.50
Grana Padano & tomato		Ham & pineapple with mozzarella & tomato	
		MARINARA	15.50
THE LYTHAM SQUARE Rustica style	13.50	Tuna, prawns, calamari, anchovies, mozzarella & tomato	
Pepperoni, ham, mushroom, onion, tomato & mozzarella		MEXICAN HOT PIZZA	13.00
For every Lytham Square Pizza sold Bosco will donate 25p to Lytham in Bloom		Spicy chicken, jalapeño peppers, sweetcorn, mozzarella & tomato	
		POLLO PEPPADEW	14.00
FIORENTINA (v)	12.50	Cajun chicken, peppadew peppers, garlic butter, red onion, mozzarella & tomato	
Spinach, egg, tomato, mozzarella, finished with garlic oil, grated nutmeg & Grana Padano cheese		SKINNY PIZZA — 550KCAL	12.00
		You choose the toppings, we trim the calories,	12.00
MEAT FEAST	15.00	served with mixed leaves & salad dressing	
Ham, pepperoni, meatballs, spicy chicken, bolognese sauce, mozzarella & tomato		SOFIA	14.50
saace, mozza, ena a tomato		Spicy chicken, pepperoni, chorizo sausage, tomato,	
POLLO AL ROSMARINO	13.00	mozzarella, finished with chilli & fresh rosemary	
Spicy chicken, mixed roasted peppers, goat's cheese,			
mozzarella, tomato & rosemary		— Make Your Pizza Rustica ———	+ 3.00
QUATTRO STAGIONI	13.50	Rustica is a traditional Italian method of stretchir	ng the
Pepperoni, ham, artichoke, mushrooms, olives,	10.50	dough, which results in a larger pizza, with a thin that can be applied to any pizza of your choosing	ner base,
mozzarella & tomato		that can be applied to any pizza of your choosing	
DIAVOLA	12.00		
Pepperoni, green & red chilli, mozzarella & tomato	12.00	Calzone	
		An oven baked pizza folded in half & filled with delicion	us toppings
NEW!			
AGLIO DI CAPRA (v)	12.00	CALZONE CLADISCA (~)	4400
Garlic butter base with goats cheese, roasted vegetables & mozzarella, finished with rocket		CALZONE CLARISSA (v) Roast pepper, caponata, olives, goat's cheese,	14.00
& balsamic glaze		rocket, tomato & mozzarella, served with a mixed salad & salad dressing	
NEW!		CALZONE CARNE PICANTE	15.50
AGLIO CON SALMONE	13.00	Spicy chicken, meatballs, bolognese sauce,	13.30
Garlic butter base with smoked salmon, spring onions & courgettes		mushrooms, chilli, mozzarella & tomato, served with a mixed salad dressing	



MAIN & DESSERT — 8.00

Under 12s Only

#### BAMBINI'S PIZZA (Half Size)

Choose any pizza from our main pizza menu & we'll make it half the size

#### **SPAGHETTI ALLA BOLOGNESE**

Our famous slow cooked traditional bolognese sauce with tomatoes & fresh basil

#### **CHEESY SPAGHETTI**

Simply spaghetti with grated cheese

#### SPAGHETTI CARBONARA

Bacon, onions & mushrooms in a creamy sauce with Grana Padano cheese

#### PENNE NAPOLI (v)

Simply pasta in our delicious tomato sauce

#### RISOTTO VERDE (v) (gf)

Creamy risotto with green beans, peas, broad beans, courgettes & spinach, finished with lemon

### Bambini Desserts

Included with any children's main meal

#### **VANILLA ICE CREAM**

Creamy vanilla ice cream with real vanilla pods

#### **CHOCOLATE ICE CREAM**

Rich chocolate ice cream with chunky chocolate chips

#### **CHOCOLATE BROWNIE**

Gooey chocolate brownie served with ice cream

#### STRAWBERRY ICE CREAM

Strawberry ice cream with real strawberry pieces

#### MINT CHOC CHIP ICE CREAM

Minty & fresh with dark chocolate chunky pieces

200ml

2.50 2.50 2.50 2.50 2.50 2.50 2.50 2.50

#### FRESH PIECE OF FRUIT

Ask for today's selection

Soft Drinks	<u>330ml</u>	Tonics & Mixers by Marlish
PRESSED APPLE JUICE	3.00	RASPBERRY TONIC WATER
SQUEEZED ORANGE JUICE	3.00	ENGLISH TONIC WATER
COKE	3.00	D&B TONIC WATER
DIET COKE	3.00	ELDERFLOWER TONIC WATER
SPRITE	3.00	SODA WATER
FANTA	3.00	LEMONADE
J20	3.00	GINGER ALE
- Orange & Passion Fruit - Apple & Mango - Apple & Raspberry		RHUBARB & GINGER ALE
MILK	1.50	Allergen Information
CORDIAL	1.00	Please ask a member of staff for additional allerg

MARLISH STILL WATER

MARLISH SPARKLING WATER

3.00 330ml | 4.50 750ml

3.00 *330ml* | 4.50 *750ml* 

Please ask a member of staff for additional allergen information.

(v) - Vegetarian Option

(n) - Contains Nuts

(gf) - Gluten Free Dish





