

LYTHAM

BOSCO

Traditional Italian



Food Menu

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!

BOSCO

bos • co

1) "Little Forest or Wood"

www.boscorestaurants.co.uk

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Pizza Breads

Perfect for sharing

TOMATO PESTO BREAD (v)(n)
Pizza bread, baked with tomato, drizzled with pesto

7.00

GARLIC BREAD (v)
Pizza bread, baked & brushed with garlic butter & fresh rosemary

6.00

GARLIC BREAD WITH CHEESE (v)
Pizza bread, baked with garlic, mozzarella & caramelised onions

7.50

GARLIC BREAD & TOMATO (v)
Pizza bread, baked with garlic & tomato

7.00

DOUGH STICKS (v)
Freshly baked dough sticks infused with garlic & fresh rosemary, served with garlic & basil dip

5.00

SPICY GARLIC BREAD (v)
Plain pizza bread, baked with chilli & red onions

7.00

Antipasta

ANTIPASTI MEAT PLATTER
A sharing platter of chorizo, prosciutto ham, sliced ham, pepperoni, mixed kabanossi, olives, gherkins, Grana Padano shavings, garlic mayonnaise & toasted bread

12.00

MIXED OLIVES (v)
Green & black marinated olives

4.50

SOUP OF THE DAY
With toasted garlic ciabatta bread

6.50

BAKED GOAT'S CHEESE (v)
With caramelised onions, tomato sauce & crusty bread for dipping

8.00

BRUSCHETTA AL POMODORO (v)
Cherry tomatoes, basil, red onion, extra virgin olive oil & balsamic glaze on toasted garlic ciabatta bread

7.00

CROSTINI FORMAGGIO DI CAPRA (v)
Oven baked goat's cheese & caramelised onions on ciabatta bread, with seasonal mixed leaves & honey mustard dressing

8.00

INSALATE TRICOLORE (v)(gf)
Tomatoes, baby mozzarella, avocado, basil & extra virgin olive oil

8.00

CREAMY GARLIC MUSHROOMS (v)
Button mushrooms in a cream & garlic sauce. Served with toasted ciabatta bread

7.50

GARLIC MUSHROOMS (v)
Breaded button mushrooms with salad garnish & dressing

7.00

Something Special...

GAMBERI DIAVOLA
King prawns marinated in chilli & garlic, served with ciabatta bread

SMALL / 9.00
LARGE / 13.50

CALAMARI
Lightly fried squid served with garlic & basil dip

SMALL / 9.00
LARGE / 13.50

MUSSELS *Choose a Sauce:*
Marinara - cream & white wine
Napoli - tomato & garlic
Served with ciabatta bread

SMALL / 10.50
LARGE / 17.00

VODKA KING PRAWNS
King prawns in our secret tomato & vodka sauce recipe, served with ciabatta bread

10.50

All Our Dishes May Contain Garlic
Please speak to your server

Insalata

INSALATA NICOISE Tuna, anchovies, egg, olives, capers, potatoes & cherry tomatoes, tossed with mixed leaves	14.00	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	14.00
CAESAR CHICKEN Cos lettuce tossed with chicken, anchovies, croutons & Grana Padano with Caesar dressing	13.00		
PEAR SALAD (v)(gf)(n) Cos lettuce with poached pear, blue cheese, goat's cheese, walnuts & raspberry dressing	13.00	INSALATA ITALIA Smoked salmon with spinach, avocado, olives, red onion & cherry tomatoes served with balsamic glaze, fresh lemon & dill	13.50

Pasta al Forno

These dishes are baked in the oven & are therefore extremely hot

LASAGNE AL FORNO Classic layers of pasta, ragu, bechamel, grated Grana Padano cheese & mushroom	13.50	SICILIAN PENNE (n) Penne pasta in a creamy blue cheese sauce with spinach, topped with walnuts, baked with mozzarella & finished with Prosciutto	15.00
CANNELLONI SPINACH (v) Spinach & ricotta cannelloni finished with grated Grana Padano cheese & tomato sauce	13.50	BAKED SALMON Salmon fillets baked al forno with penne & peas in a cream, mint & tomato sauce, finished with cheese	19.00
PENNE DELLA CASA Bacon, roasted chicken, creamy mushroom sauce & baby spinach, with grated Grana Padano cheese	16.50	PENNE CARNE PICANTE Chicken, chilli, pepperoni & bolognese sauce baked with penne pasta & mozzarella cheese	17.50

Risotto

An Italian Classic

RISOTTO VERDE (v)(gf) Creamy risotto with green beans, peas, broad beans, courgettes & spinach, finished with lemon	14.00	RISOTTO MARINARA Creamy risotto with squid, king prawns, mussels & Napoli sauce	19.50
RISOTTO AL FUNGHI CON POLLO Creamy wild mushroom risotto with roasted chicken breast & fresh rosemary	16.50	RISOTTO CON SALMONE Salmon fillet with courgettes & spinach, finished with lemon	19.00

Pasta Dishes

SPAGHETTI ALLA BOLOGNESE Slow cooked traditional bolognese sauce with tomatoes & fresh basil	13.00	SPAGHETTI CARBONARA Bacon, onions & mushrooms in a creamy sauce with Grana Padano cheese	14.00
PENNE ARRABBIATA (v) — 459KCAL Spicy tomato sauce & garlic <i>Add pepperoni for an extra 3.00</i> <i>Add chicken for an extra 3.00</i>	12.00	TAGLIATELLE CON POLLO Tagliatelle, chicken & wild mushrooms in a cream & tarragon sauce	16.50
PENNE ROSSO Sautéed chicken, with cream, red pesto & spring onions	16.50	TAGLIATELLE CON SALMONE Tagliatelle with smoked salmon, dill, spring onion, in a cream & tomato Napoli sauce	17.00
SPAGHETTI POLPETTE Homemade meatballs made to a traditional recipe in a tomato sauce, finished with fresh basil	15.50	SPAGHETTI DIAVOLA King prawns, cherry tomato, rocket & spring onions in a chilli, garlic & white wine sauce	18.50
PENNE POLLO ALLA CRÈME Sautéed chicken, onions & peppers, finished with tomato Napoli sauce, cream & blue cheese	16.50	TAGLIATELLE FRUTTI DI MARE Squid, king prawns & mussels served in a creamy tomato sauce	19.50

Bosco Specialities

SEA BASS A fresh Sea Bass fillet, served with delicious Tuscan potatoes & salad garnish, with our chef's homemade lemon butter sauce on the side	22.00	CHICKEN WITH BRANDY CREAM Chicken breast with wild mushrooms & brandy cream sauce served with Tuscan potatoes, whole grain mustard & salad garnish	19.50
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Something on the Side

INSALATA MISTA (v) Mixed leaves, cherry tomatoes, red onion, balsamic vinegar & extra virgin olive oil	4.50	CIABATTA BREAD & OIL (v) Freshly baked ciabatta with oil & balsamic to dip	5.00
INSALATA ROCCOLA (v) Rocket leaves with extra virgin olive oil, balsamic vinegar & Grana Padano cheese	5.00	PARMESAN FRIES (v) Crispy skin on fries with Parmesan cheese & truffle oil	6.50
TUSCAN POTATOES (v) Crispy new potatoes tossed with parsley, rosemary & sea salt	5.50	SKINNY FRIES (v)	4.50
		SWEET POTATO FRIES (v)	5.50
		FINE GREEN BEANS (v)	4.50
		RED ONION & TOMATO SALAD (v)	5.00

Gluten Free Dishes Are Available On Request
Please speak to your server

Pizza

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

Add Extra Toppings:
Meat - 3.00 | Vegetables - 2.00

MARGHERITA (v) Tomato, mozzarella, olive oil & fresh basil	11.00	LYTHAM PIZZA (n) Spicy chicken, spinach, blue cheese & walnuts, mozzarella & tomato	15.00
FUNGHI (v) Field mushrooms, fresh rosemary, mozzarella & tomato <i>Add prosciutto for an extra 3.00</i>	12.00	ROCCOLA (v) Mozzarella, tomato, garlic, rocket, olives & Grana Padano cheese <i>Add prosciutto for an extra 3.00</i>	13.00
QUATTRO FORMAGGI (v) Mozzarella, gorgonzola, goat's cheese, Grana Padano & tomato	13.00	HAWAIIAN Ham & pineapple with mozzarella & tomato	13.00
<hr/>		MARINARA Tuna, prawns, calamari, anchovies, mozzarella & tomato	17.50
THE LYTHAM SQUARE <i>Rustica style</i> Pepperoni, ham, mushroom, onion, tomato & mozzarella <i>For every Lytham Square Pizza sold Bosco will donate 25p to Lytham in Bloom</i>	15.00	MEXICAN HOT PIZZA Spicy chicken, jalapeño peppers, sweetcorn, mozzarella & tomato	14.00
<hr/>		POLLO PEPPADEW Cajun chicken, peppadew peppers, garlic butter, red onion, mozzarella & tomato	15.00
FIorentina (v) Spinach, egg, tomato, mozzarella, finished with garlic oil, grated nutmeg & Grana Padano cheese	13.50	SKINNY PIZZA — 550KCAL You choose the toppings, we trim the calories, served with mixed leaves & salad dressing	15.00
MEAT FEAST Ham, pepperoni, meatballs, spicy chicken, bolognese sauce, mozzarella & tomato	16.50	SOFIA Spicy chicken, pepperoni, chorizo sausage, tomato, mozzarella, finished with chilli & fresh rosemary	16.50
POLLO AL ROSMARINO Spicy chicken, mixed roasted peppers, goat's cheese, mozzarella, tomato & rosemary	14.00	<div><i>Make Your Pizza Rustica</i> + 4.00 Rustica is a traditional Italian method of stretching the dough, which results in a larger pizza, with a thinner base, that can be applied to any pizza of your choosing.</div>	
QUATTRO STAGIONI Pepperoni, ham, artichoke, mushrooms, olives, mozzarella & tomato	14.50		
DIAVOLA Pepperoni, green & red chilli, mozzarella & tomato	13.00	Calzone <i>An oven baked pizza folded in half & filled with delicious toppings</i>	
AGLIO DI CAPRA (v) Garlic butter base with goats cheese, roasted vegetables, caramelised onions & mozzarella, finished with rocket & balsamic glaze	13.00	CALZONE CLARISSA (v) Roast pepper, caponata, olives, goat's cheese, rocket, tomato & mozzarella, served with mixed salad & caesar dressing	15.00
AGLIO CON SALMONE Garlic butter base with smoked salmon, spring onions, capers & courgettes	15.00	CALZONE CARNE PICANTE Spicy chicken, meatballs, bolognese sauce, mushrooms, chilli, mozzarella & tomato, served with mixed salad & caesar dressing	17.00

Drinks

Please see our separate drinks menu for more options and our selection of wines

Soft Drinks

PAGO APPLE JUICE - 200ml	3.00
PAGO ORANGE JUICE- 200ml	3.00
PAGO CRANBERRY JUICE- 200ml	3.00
PAGO PINEAPPLE JUICE- 200ml	3.00
COKE - 330ml	3.50
DIET COKE - 330ml	3.50
SPRITE - 330ml	3.50
FANTA - 330ml	3.50
J20 - Orange & Passion Fruit Apple & Mango Apple & Raspberry	3.50
MILK	1.50
CORDIAL	1.00
MARLISH STILL WATER - 330ml	3.00
MARLISH STILL WATER - 750ml	5.50
MARLISH SPARKLING WATER - 330ml	3.00
MARLISH SPARKLING WATER - 750ml	5.50

Tonics & Mixers by Marlish 200ml

RASPBERRY TONIC WATER	3.00
ENGLISH TONIC WATER	3.00
ELDERFLOWER TONIC WATER	3.00
SODA WATER	3.00
LEMONADE	3.00
GINGER ALE	3.00

Bottled Beers & Ciders

PERONI - 330ml	4.50
PERONI GLUTEN-FREE (gf) - 330ml	4.50
PERONI ZERO ALCOHOL - 330ml	4.00
MAGNERS - 568ml	6.00
CORONA - 330ml	4.50

Draught Beers

ESTRELLA - 1/2 Pint	3.00
ESTRELLA - Pint	5.50

Spirits & Liqueurs

Spirits are available on request

STANDARD:	5.00 (25ml)	PREMIUM:	6.00 (25ml)
	8.00 (50ml)		9.00 (50ml)

LIQUEURS:	3.50 (25ml)	APERITIFS:	5.50 (50ml)
	5.50 (50ml)		

Allergen Information

Please ask a member of staff for additional allergen information.

- (v) - Vegetarian Option
- (n) - Contains Nuts
- (gf) - Gluten Free Dish



An optional 10% service charge will be added to your bill. All meals may contain nuts or nut derivatives. Chicken and 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.



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