

LYTHAM

# BOSCO

*Traditional Italian*



*Food Menu*

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# 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!*

### Drinks

#### 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 - 330ml	4.50
PERONI ZERO ALCOHOL - 330ml	4.00
MAGNERS - 568ml	6.00
CORONA - 330ml	4.50

#### Draught Beers

BIRRA MORETTI - 1/2 Pint	3.00
BIRRA MORETTI- Pint	6.00

#### Spirits & Liqueurs

*Spirits are available on request*

STANDARD:	5.00 (25ml) 8.00 (50ml)	PREMIUM:	6.00 (25ml) 9.00 (50ml)
LIQUEURS:	3.50 (25ml) 5.50 (50ml)	APERITIFS:	5.50 (50ml)

APEROL SPRITZ	9.00
LIMONCELLO SPRITZ	9.00

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

## Pizza Breads

Perfect for sharing

<b>TOMATO PESTO BREAD (n)</b> Pizza bread, baked with tomato, drizzled with pesto	7.00	<b>GARLIC BREAD &amp; TOMATO</b> Pizza bread, baked with garlic & tomato	7.00
<b>GARLIC BREAD</b> Pizza bread, baked & brushed with garlic butter & fresh rosemary	6.00	<b>DOUGH STICKS</b> Freshly baked dough sticks infused with garlic & fresh rosemary, served with garlic & basil dip	5.00
<b>GARLIC BREAD WITH CHEESE</b> Pizza bread, baked with garlic, mozzarella & caramelised onions	7.50	<b>SPICY GARLIC BREAD</b> Pizza bread, baked with garlic, chilli & red onions	7.00

## Antipasta

<b>ANTIPASTI MEAT PLATTER</b>	12.00	<b>CREAMY GARLIC MUSHROOMS</b>	8.00
A sharing platter of chorizo, prosciutto ham, sliced ham, pepperoni, mixed kabanossi, olives, gherkins, Grana Padano shavings, garlic mayonnaise & toasted bread		Button mushrooms in a cream & garlic sauce. Served with toasted ciabatta bread	
<b>MIXED OLIVES</b>	5.00	<b>GARLIC MUSHROOMS</b>	8.00
Green & black marinated olives		Breaded button mushrooms with salad garnish & dressing	
<b>SOUP OF THE DAY</b>	7.00	<i>Something Special...</i>	
With toasted garlic ciabatta bread			
<b>BAKED GOAT'S CHEESE</b>	8.50	<b>GAMBERI DIAVOLA</b>	<b>SMALL / 10.00</b> <b>LARGE / 14.00</b>
With caramelised onions, tomato sauce & crusty bread for dipping		King prawns marinated in chilli & garlic, served with ciabatta bread	
<b>BRUSCHETTA AL POMODORO</b>	7.50	<b>CALAMARI</b>	<b>SMALL / 10.00</b> <b>LARGE / 14.00</b>
Cherry tomatoes, basil, red onion, extra virgin olive oil & balsamic glaze on toasted ciabatta bread		Lightly fried squid served with garlic & basil dip	
<hr/>		<b>MUSSELS</b> <i>Choose a Sauce:</i>	<b>SMALL / 12.00</b> <b>LARGE / 18.00</b>
<b>CROSTINI FORMAGGIO DI CAPRA</b>	8.50	Marinara - cream & white wine Napoli - tomato & garlic Served with garlic ciabatta bread	
Oven baked goat's cheese & caramelised onions on ciabatta bread, with seasonal mixed leaves & honey mustard dressing			
<hr/>		<b>VODKA KING PRAWNS</b>	11.00
<b>INSALATE TRICOLORE</b>	8.50	King prawns in our secret tomato & vodka sauce recipe, served with garlic ciabatta bread	
Tomatoes, baby mozzarella, avocado, basil & extra virgin olive oil			

Full Allergen Information Is Available On Request  
Please speak to your server

Insalata

<b>INSALATA NICOISE</b>	15.00	<b>INSALATA POLLO</b>	15.00
Tuna, anchovies, egg, olives, capers, potatoes & cherry tomatoes, tossed with mixed leaves		Chicken, avocado, red onion, cherry tomatoes, goat's cheese, seasonal mixed leaves, extra virgin olive oil & balsamic vinegar, served with toasted garlic ciabatta bread	
<b>CAESAR CHICKEN</b>	14.00		
Cos lettuce tossed with chicken, anchovies, croutons & Grana Padano with Caesar dressing		<b>INSALATA ITALIA</b>	14.00
<b>PEAR SALAD (n)</b>	15.00	Smoked salmon with spinach, avocado, olives, red onion & cherry tomatoes served with balsamic glaze, fresh lemon & dill	
Cos lettuce with poached pear, blue cheese, goat's cheese, walnuts & raspberry dressing			

Pasta al Forno

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

<b>LASAGNE AL FORNO</b>	14.00	<b>SICILIAN PENNE (n)</b>	16.00
Classic layers of pasta, ragu, bechamel, pancetta & grated Grana Padano cheese		Penne pasta in a creamy blue cheese sauce with spinach, topped with walnuts, baked with mozzarella & finished with Prosciutto & grated Grana Padano cheese	
<b>CANNELLONI SPINACH</b>	14.00		20.00
Spinach & ricotta cannelloni finished with grated Grana Padano cheese & tomato sauce		<b>BAKED SALMON</b>	
		Salmon fillets baked al forno with penne & peas in a cream, mint & tomato sauce, finished with cheese	
<b>PENNE DELLA CASA</b>	17.00	<b>PENNE CARNE PICANTE</b>	19.00
Bacon, roasted chicken, baby spinach & penne baked al forno in a creamy mushroom sauce		Chicken, chilli, pepperoni & bolognese sauce baked with penne pasta & mozzarella cheese	

Risotto

An Italian Classic

<b>RISOTTO VERDE</b>	15.00	<b>RISOTTO MARINARA</b>	20.00
Creamy risotto with green beans, peas, broad beans, courgettes & spinach, finished with lemon		Creamy risotto with squid, king prawns, mussels & Napoli sauce	
<b>RISOTTO AL FUNGHI CON POLLO</b>	17.00	<b>RISOTTO CON SALMONE</b>	19.50
Creamy wild mushroom risotto with roasted chicken breast & fresh rosemary		Salmon fillet with courgettes & spinach, finished with lemon	

# Pasta Dishes

<b>SPAGHETTI ALLA BOLOGNESE</b> Slow cooked traditional bolognese sauce with tomatoes & fresh basil	14.00	<b>SPAGHETTI CARBONARA</b> Bacon, onions & mushrooms in a creamy sauce with Grana Padano cheese	15.00
<b>PENNE ARRABBIATA</b> — 459KCAL Spicy tomato sauce & garlic <i>Add pepperoni for an extra 3.00</i> <i>Add chicken for an extra 3.00</i>	13.00	<b>TAGLIATELLE CON POLLO</b> Tagliatelle, chicken & wild mushrooms in a cream & tarragon sauce	17.00
<b>PENNE ROSSO</b> Sautéed chicken, with cream, red pesto & spring onions	17.00	<b>TAGLIATELLE CON SALMONE</b> Tagliatelle with smoked salmon, dill, spring onion, in a cream & tomato Napoli sauce	18.00
<b>SPAGHETTI POLPETTE</b> Homemade meatballs made to a traditional recipe in a tomato sauce, finished with fresh basil	16.00	<b>SPAGHETTI DIAVOLA</b> King prawns, cherry tomato, rocket & spring onions in a chilli, garlic & white wine sauce	19.00
<b>PENNE POLLO ALLA CRÈME</b> Sautéed chicken, onions & peppers, finished with tomato Napoli sauce, cream & blue cheese	17.00	<b>TAGLIATELLE FRUTTI DI MARE</b> Squid, king prawns & mussels served in a creamy tomato sauce	20.00

# Bosco Specialities

<b>SEA BASS</b> A fresh Sea Bass fillet, served with delicious Tuscan potatoes & salad garnish, with our chef's homemade lemon butter sauce on the side	23.00	<b>CHICKEN WITH BRANDY CREAM</b> Chicken breast with wild mushrooms & brandy cream sauce served with Tuscan potatoes, whole grain mustard & salad garnish	20.50
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## Something on the Side

<b>INSALATA MISTA</b> Mixed leaves, cherry tomatoes, red onion, balsamic vinegar & extra virgin olive oil	5.00	<b>CIABATTA BREAD &amp; OIL</b> Freshly baked ciabatta with oil & balsamic to dip	5.00
<b>INSALATA ROCCOLA</b> Rocket leaves with extra virgin olive oil, balsamic vinegar & Grana Padano cheese	5.50	<b>PARMESAN FRIES</b> Crispy skin on fries with Grana Padano cheese & truffle oil	7.00
<b>TUSCAN POTATOES</b> Crispy new potatoes tossed with parsley, rosemary & sea salt	6.00	<b>SKINNY FRIES</b>	5.00
		<b>SWEET POTATO FRIES</b>	6.00
		<b>FINE GREEN BEANS</b>	5.00
		<b>RED ONION &amp; TOMATO SALAD</b>	5.00

Full Allergen Information Is 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

<b>MARGHERITA</b> Tomato, mozzarella, olive oil & fresh basil	11.50	<b>LYTHAM PIZZA (n)</b> Spicy chicken, spinach, blue cheese & walnuts, mozzarella & tomato	15.50
<b>FUNGHI</b> Field mushrooms, fresh rosemary, mozzarella & tomato <i>Add prosciutto for an extra 3.00</i>	12.50	<b>ROCCOLA</b> Mozzarella, tomato, garlic, rocket, olives & Grana Padano cheese <i>Add prosciutto for an extra 3.00</i>	13.50
<b>QUATTRO FORMAGGI</b> Mozzarella, gorgonzola, goat's cheese, Grana Padano & tomato	13.50	<b>HAWAIIAN</b> Ham & pineapple with mozzarella & tomato	13.50
<b>THE LYTHAM SQUARE</b> <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>	15.50	<b>MARINARA</b> Tuna, prawns, calamari, anchovies, mozzarella & tomato	18.00
<b>FIorentina</b> Spinach, egg, tomato, mozzarella, finished with garlic oil & Grana Padano cheese	14.00	<b>MEXICAN HOT PIZZA</b> Spicy chicken, jalapeño peppers, sweetcorn, mozzarella & tomato	14.50
<b>MEAT FEAST</b> Ham, pepperoni, meatballs, spicy chicken, bolognese sauce, mozzarella & tomato	17.00	<b>POLLO PEPPADEW</b> Cajun chicken, peppadew peppers, garlic butter, red onion, mozzarella & tomato	15.50
<b>POLLO AL ROSMARINO</b> Spicy chicken, mixed roasted peppers, goat's cheese, mozzarella, tomato & rosemary	14.50	<b>SKINNY PIZZA</b> — 550KCAL You choose the toppings, we trim the calories, served with mixed leaves & salad dressing	15.50
<b>QUATTRO STAGIONI</b> Pepperoni, ham, artichoke, mushrooms, olives, mozzarella & tomato	15.00	<b>SOFIA</b> Spicy chicken, pepperoni, chorizo sausage, tomato, mozzarella, finished with chilli & fresh rosemary	17.00
<b>DIAVOLA</b> Pepperoni, green & red chilli, mozzarella & tomato	13.50	<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>	
<b>AGLIO DI CAPRA</b> Garlic butter base with goats cheese, roasted vegetables, caramelised onions & mozzarella, finished with rocket & balsamic glaze	13.50	<b>CALZONE CLARISSA</b> Roast pepper, caponata, olives, goat's cheese, rocket, tomato, mozzarella & grated Grana Padano served with mixed salad & caesar dressing	15.50
<b>AGLIO CON SALMONE</b> Garlic butter base with smoked salmon, spring onions, capers & courgettes	15.50	<b>CALZONE CARNE PICANTE</b> Spicy chicken, meatballs, bolognese sauce, mushrooms, chilli, mozzarella, tomato & grated Grana Padano served with mixed salad & caesar dressing	17.50

## *Allergen Information*

*Please ask a manager for additional allergen information*

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*(n) – Contains Nuts*

All our food is prepared in a kitchen where nuts, gluten & other allergens are present & our menu descriptions do not include all ingredients.

Despite our best efforts we cannot guarantee that our food is free from traces of, or environmental contamination of allergens.

We cannot guarantee *nut free* or *gluten free* due to the high presence of allergens including gluten and nuts on the premises.

Any allergen '*free*' dish is consumed at the customer's risk.

All meals may contain nuts or nut derivatives.

Chicken and fish may contain small bones.

Please ask your server if you would like any Grana Padano substituted or removed.

If you have a food allergy, please speak to a manager before ordering.

Full allergen information is available on request.

**BOSCO**

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1) "Little Forest or Wood"

[www.boscorestaurants.co.uk](http://www.boscorestaurants.co.uk)

An optional 10% service charge will be added to your bill.

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