

LYTHAM

BOSCO

Traditional Italian



Main 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!

Drinks

Soft Drinks

APPLE JUICE - 250ml	3.50	COKE - 330ml	3.50	Mixers by Marlish - 200ml	
ORANGE JUICE - 250ml	3.50	COKE ZERO - 330ml	3.50	ENGLISH TONIC WATER	3.00
CRANBERRY JUICE - 250ml	3.50	SPRITE - 330ml	3.50	ELDERFLOWER TONIC WATER	3.00
PINEAPPLE JUICE - 250ml	3.50	FANTA - 330ml	3.50	RASPBERRY TONIC WATER	3.00
J20 - Apple & Raspberry	3.50	MILK	1.50	SODA WATER	3.00
Orange & Passion Fruit		CORDIAL	1.00	LEMONADE	3.00
Apple & Mango				GINGER ALE	3.00
MARLISH SPARKLING WATER		MARLISH STILL WATER			
3.00 330ml 5.50 750ml		3.00 330ml 5.50 750ml			

Bottled Beers & Cider

PERONI - 330ml	5.00
PERONI GLUTEN-FREE - 330ml	5.00
PERONI ZERO ALCOHOL - 330ml	4.50
CORONA - 330ml	5.00
MAGNERS - 568ml	6.00

Draught Beer

BIRRA MORETTI - 1/2 Pint	4.00
BIRRA MORETTI- Pint	6.00

Our White Wine Selection

INKOSI SAUVIGNON BLANC - *South Africa*

Green fig & fresh lemon aromas that give way to an intensely flavoured fruit driven wine

175ml 7.00 | 250ml 9.00 | Bottle 26.00

VIA ALTA CHARDONNAY RESERVA (*Vegan*) - *Chile*

A fresh, tropical fruit flavoured Chardonnay.

This wine displays lots of refreshing citrus acidity to give a great lift on the palate

175ml 8.00 | 250ml 10.00 | Bottle 30.00

WADDLING DUCK - *New Zealand*

Youthful & very approachable with a nose of intense, fresh gooseberry fruit. The palate is dry & full of white peach and passion fruit flavour

**SWA Commended*

Bottle 39.00

PINOT GRIGIO PRIMI SOLI (*Vegan*) - *Italy*

Dry, crisp & fruity with a wonderful hint of lemon

**SWA Silver Award*

175ml 7.50 | 250ml 10.00 | Bottle 29.00

GAVI DI GAVI IL PORTINO - *Italy*

This wine is a wonderful reflection of the Cortese grape variety.

It is fruity & aromatic with just a hint of mineral notes & a mouth watering citrus finish

**SWA Commended*

Bottle 37.00

WILLOWGLEN

GEWURZTRAMINER RIESLING (*Vegan*) - *Australia*

A fantastic blend with the soft sweetness of the Gewurztraminer & the crisp, zesty Riesling, making a really refreshing fruity white

Bottle 30.00

Sparkling Wine & Champagne

PROSECCO SERENELLO EXTRA DRY - *Italy*

The delicious aromas of apple & pear melt into a smooth & fresh wine on the palate

**SWA Gold Award*

200ml 11.00 | Bottle 32.00

BERICANTO SPUMANTE PROSECCO DOC

1754 - *Italy*

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

Bottle 39.00

PROSECCO SERENELLO ROSÉ - *Italy*

A pale, bright pink colour with a lively perlage & persistent foam. It has intense aromas of floral scents accompanied by fruity notes of strawberries

Bottle 33.00

Champagne

VEUVE CLICQUOT BRUT - *France*

A world-famous Champagne, rich & creamy in style, with an explosion of citrus fruit & a delightful yeasty toastiness

Bottle 85.00

Our Rosé Wine Selection

PINOT GRIGIO PRIMI SOLI BLUSH (*Vegan*) - *Italy*

Whilst this Pinot Grigio Blush is a pale rose colour it contains lovely soft summer fruit flavours, a lively acidity & a soft rounded finish on the palate

175ml 8.00 | 250ml 10.00 | Bottle 28.00

CHARLIE ZIN, WHITE ZINFANDEL - *U.S.A*

Fruity & fresh with a very pleasant mouth feel.

A gorgeous rosé laden with red fruit & hints of delicate spices. Rich in flavour with an elegant & harmonious aftertaste

175ml 8.00 | 250ml 10.00 | Bottle 28.00

Our Red Wine Selection

INKOSI SHIRAZ

South Africa

Dark cherry colour, with aromas of plum & smoky black pepper, giving way to a lush ripe black fruit palate

**SWA Commended*

175ml 7.00 | 250ml 9.00 | Bottle 26.00

MONTEREY BAY MERLOT

U.S.A

A reflection of the refreshing Californian style of easy drinking wines. The wonderful plummy fruit flavours melt into a hint of chocolate & are supported by light tannins

**SWA Bronze Award*

175ml 7.50 | 250ml 10.00 | Bottle 29.00

VIÑA CERRADA CRIANZA D.O.Ca RIOJA

Spain

Striking plum above various other red berries, classic vanilla with a touch of pepper kicking in at the end. Medium body giving justice to its ageing & good finish

**SWA Commended*

175ml 9.00 | 250ml 12.00 | Bottle 35.00

EQUINO MALBEC

Argentina

A mix of plum, raspberry & blackberry, medium-bodied, yet soft & silky with seductive tannins. The purity of this wine is a natural acidity which complements the fruits in a great, lengthy finish

**SWA Bronze Award*

Bottle 34.00

BARON D'ARIGNAC CABERNET SAUVIGNON

France

A classic Cabernet Sauvignon with rich cassis and eucalyptus aromas followed up with intense blackberry fruit flavours

Bottle 33.00

DEGÀ MONTEPULCIANO D'ABRUZZO

Italy

Dry and refreshing with soft tannins. Ruby red in colour, with cherry, blueberry, blackcurrant and plum on the nose as well as some floral notes of rose and violet

Bottle 29.00

CHIANTI DOCG CELSUS TRAMBUSTI WICKER FLASK

Italy

This great Chianti, bottled in the classic raffia flask, shows a soft cherry fruit flavour with a smooth rounded finish

Bottle 39.00

CYCLES GLADIATOR PINOT NOIR

U.S.A

Dark cherry aromas with hints of raspberry. Plum, cherry & melba toast wrap around the tongue which gives way to pomegranate on the finish

Bottle 44.00

AMARONE CASA GIONA

Italy

Rich in colour & firmly structured. A very well balanced wine with notes of currants & wild berries, well blended with oak aromas

Bottle 50.00

Our Gins, Tonics & Mixers

We prefer to pair all our G&T's with Marlish Premium Sugar Free Mixers. Hand bottled at source on Marlish Farm in Northumberland, these mixers have been expertly crafted to enhance the taste of our gins

Simply select a gin & then choose your perfect mixer



AGNES ARBER RHUBARB - 6.00

Pair with Marlish Elderflower Tonic Water

A delightful twist on the original with a splash of colour & the luscious tartness of rhubarb



CUCKOO SOLACE - 6.00

Pair with Marlish Elderflower Tonic Water

A well-rounded, savoury gin with swathes of Mediterranean flavours & sweet fresh grapefruit



AGNES ARBER PINEAPPLE - 6.00

Pair with Marlish Premium Lemonade

BEST FLAVOURED GIN WINNER 2021

Tropical flavours are ever present, but beautifully balanced by the traditional gin botanicals



CUCKOO SUNSHINE - 6.00

Pair with Marlish Raspberry Tonic Water

Sweet, summery & refreshingly smooth. Buzzing with natural honey & infused with mouthwatering raspberries



BOMBAY SAPPHIRE - 5.00

Pair with Marlish English Tonic Water

A gin with fresh, bright citrus notes, a lively juniper character & an elegant, light, spicy finish



CUCKOO SPICED - 6.00

Pair with Marlish Ginger Ale

A fiery infusion of warming & aromatic pepper, ginger, cinnamon & lemongrass, with an orange finish

Choose Your Mixer

200ml - 3.00

ENGLISH TONIC WATER
RASPBERRY TONIC WATER
ELDERFLOWER TONIC WATER

SODA WATER
LEMONADE
GINGER ALE

All our Marlish Mixers are sugar free, low in calories, contain no artificial flavours & are sustainably sourced

Spirits, Liqueurs & Cocktails

APEROL SPRITZ - 9.00

Aperol, prosecco & topped with soda water
Bittersweet & fresh, the perfect aperitif

LIMONCELLO SPRITZ - 9.00

Limoncello, prosecco & topped with soda water
Light, zesty & refreshing

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)

Antipasta

Something Special...

GAMBERI DIAVOLA

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

SMALL / 10.00

LARGE / 14.00

CALAMARI

Lightly fried squid served with garlic & basil dip

SMALL / 10.00

LARGE / 14.00

MUSSELS *Choose a Sauce:*

Marinara - cream & white wine
Napoli - tomato & garlic
Served with garlic ciabatta bread

SMALL / 12.00

LARGE / 18.00

VODKA KING PRAWNS

11.00

King prawns in our secret tomato & vodka sauce recipe.
Served with garlic ciabatta bread

ANTIPASTI MEAT PLATTER

14.00

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

MIXED OLIVES

5.00

Green & black marinated olives

BRUSCHETTA AL POMODORO

7.50

Cherry tomatoes, basil, red onion, extra virgin olive oil & balsamic glaze on toasted ciabatta bread

CREAMY GARLIC MUSHROOMS

8.00

Button mushrooms in a cream & garlic sauce. Served with toasted ciabatta bread

CROSTINI FORMAGGIO DI CAPRA

9.00

Oven baked goat's cheese & caramelised onion on ciabatta bread, with seasonal mixed leaves & honey mustard dressing

GARLIC MUSHROOMS

8.00

Breaded button mushrooms with mixed leaves, garnish & dressing

New!

BAKED GOAT'S CHEESE

9.00

With caramelised onions, tomato sauce & crusty ciabatta for dipping

SPICY POLPETTE

10.00

Homemade beef meatballs in a spicy tomato sauce. Served with garlic ciabatta

SOUP OF THE DAY

7.50

With toasted garlic ciabatta bread

INSALATE TRICOLORE

9.00

Tomatoes, baby mozzarella, avocado, basil & extra virgin olive oil

Pizza Breads

Perfect for sharing

TOMATO PESTO BREAD *(n)*

Pizza bread, baked with tomato & drizzled with pesto

7.50

GARLIC BREAD & TOMATO

Pizza bread, baked with garlic & tomato

7.50

GARLIC BREAD

Pizza bread, baked & brushed with garlic butter & fresh rosemary

6.50

DOUGH STICKS

Freshly baked dough sticks infused with garlic & fresh rosemary, served with garlic & basil dip

6.00

GARLIC BREAD WITH CHEESE

Pizza bread, baked with garlic, mozzarella & caramelised onion

8.00

SPICY GARLIC BREAD

Pizza bread, baked with garlic, chilli & red onion

7.50

Insalata

INSALATA NICOISE

Tuna, anchovies, egg, olives, capers, potatoes & cherry tomatoes, tossed with mixed leaves & french dressing

15.00

INSALATA POLLO

Chicken, avocado, red onion, cherry tomatoes, goat's cheese, seasonal mixed leaves, extra virgin olive oil & balsamic dressing, served with toasted ciabatta bread

16.00

CAESAR CHICKEN

Cos lettuce tossed with chicken, anchovies, croutons & Grana Padano with Caesar dressing

15.00

INSALATA ITALIA

Smoked salmon with spinach, avocado, olives, red onion & cherry tomatoes served with balsamic glaze, fresh lemon & dill

15.00

New!

INSALATA FORMAGGI

Blue cheese, goat's cheese, baby mozzarella, spinach, rocket, olives, artichoke, cherry tomatoes & toasted walnuts, dressed with olive oil & balsamic dressing

15.00

PEAR SALAD *(n)*

Cos lettuce with poached pear, blue cheese, goat's cheese, walnuts & raspberry dressing

15.00

Risotto

An Italian Classic

RISOTTO VERDE

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

16.00

RISOTTO MARINARA

Creamy risotto with squid, king prawns, mussels & Napoli sauce

21.00

RISOTTO AL FUNGHI CON POLLO

Creamy wild mushroom risotto with roasted chicken breast & fresh rosemary

18.00

RISOTTO CON SALMONE

Salmon fillet with courgettes & spinach, finished with lemon

20.00

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

MARGHERITA Tomato, mozzarella, olive oil & fresh basil	12.00	LYTHAM (n) Spicy chicken, spinach, blue cheese & walnuts, mozzarella & tomato	16.00
FUNGI Field mushrooms, fresh rosemary, mozzarella & tomato <i>Add prosciutto for an extra 3.00</i>	13.00	ROCCOLA Mozzarella, tomato, garlic, rocket, olives & Grana Padano cheese <i>Add prosciutto for an extra 3.00</i>	14.00
QUATTRO FORMAGGI Mozzarella, gorgonzola, goat's cheese, Grana Padano & tomato	14.00	DIAVOLA Pepperoni, green & red chilli, mozzarella & tomato	14.00
THE LYTHAM SQUARE <i>Rustica style</i> Pepperoni, ham, mushroom, onion, tomato & mozzarella	17.00	MARINARA Tuna, prawns, calamari, anchovies, mozzarella & tomato	18.00
HAWAIIAN Ham & pineapple with mozzarella & tomato	14.00	MEXICAN HOT Spicy chicken, jalapeño peppers, sweetcorn, mozzarella & tomato	15.00
FIorentina Spinach, egg, tomato, mozzarella, finished with garlic oil & Grana Padano cheese	14.00	POLLO PEPPADEW Cajun chicken, peppadew peppers, garlic butter, red onion, mozzarella & tomato	16.00
MEAT FEAST Ham, pepperoni, meatballs, spicy chicken, bolognese sauce, mozzarella & tomato	17.00	SOFIA Spicy chicken, pepperoni, chorizo sausage, tomato, mozzarella, finished with chilli & fresh rosemary	17.00
POLLO AL ROSMARINO Spicy chicken, mixed roasted peppers, goat's cheese, mozzarella, tomato & rosemary	15.00	<i>New!</i>	
QUATTRO STAGIONI Pepperoni, ham, artichoke, mushrooms, olives, mozzarella & tomato	16.00	BOSCO VERDE Green pesto base with mozzarella, courgette, artichoke, spinach, green olives, green chilli finished with rocket & extra virgin olive oil	14.00
AGLIO DI CAPRA Garlic butter base with goat's cheese, roasted vegetables, caramelised onion & mozzarella, finished with rocket & balsamic glaze	14.00	SKINNY PIZZA — 550KCAL You choose the toppings, we trim the calories. Served with mixed salad & Caesar dressing	16.00
AGLIO CON SALMONE Garlic butter base with smoked salmon, spring onion, capers & courgettes	16.00	<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	

Calzone

An oven baked pizza folded in half & filled with delicious toppings

CALZONE CLARISSA

17.00

Roast pepper, caponata, olives, goat's cheese, rocket, tomato, mozzarella, brushed with garlic butter & grated Grana Padano. Served with mixed leaves & Caesar dressing

CALZONE CARNE PICANTE

18.50

Spicy chicken, meatballs, bolognese sauce, mushrooms, chilli, mozzarella, tomato, brushed with garlic butter & grated Grana Padano. Served with mixed leaves & Caesar dressing

Bosco Specialities

SEA BASS

23.00

A fresh Sea Bass fillet, served with delicious Tuscan potatoes & salad garnish, with our chef's homemade lemon butter sauce on the side

CHICKEN WITH BRANDY CREAM

21.00

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

Something on the Side

INSALATA MISTA

5.00

Mixed leaves, cherry tomatoes, red onion, balsamic vinegar & extra virgin olive oil

CIABATTA BREAD & OIL

5.00

Freshly baked ciabatta with olive oil & balsamic dip

INSALATA ROCCOLA

5.50

Rocket leaves with extra virgin olive oil, balsamic vinegar & Grana Padano cheese

PARMESAN FRIES

7.00

Crispy skin on fries with Grana Padano cheese & truffle oil

TUSCAN POTATOES

6.00

Crispy new potatoes tossed with rosemary & sea salt

SKINNY FRIES

5.00

SWEET POTATO FRIES

6.00

FINE GREEN BEANS

5.00

RED ONION & TOMATO SALAD

5.00

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

Pasta Dishes

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

Pasta al Forno

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

LASAGNE AL FORNO Classic layers of pasta, ragu, bechamel, mushroom & grated Grana Padano cheese	15.00	SICILIAN PENNE (n) Penne pasta in a creamy blue cheese sauce with spinach, topped with walnuts, baked with mozzarella & finished with Prosciutto & grated Grana Padano cheese	17.00
CANNELLONI SPINACH Spinach & ricotta cannelloni, finished with grated Grana Padano cheese & tomato sauce	15.00	BAKED SALMON Salmon fillets baked al forno with penne & peas in a cream, mint & tomato sauce, finished with cheese	21.00
PENNE DELLA CASA Bacon, roasted chicken, baby spinach & penne baked al forno in a creamy mushroom sauce	18.00	PENNE CARNE PICANTE Chicken, chilli, pepperoni & bolognese sauce, baked with penne pasta & mozzarella cheese	20.00

Please Speak To Your Server To Have Grana Padano Substituted Or Removed
Full Allergen Information Is Available On Request

Desserts & Coffees

CHOCOLATE OBSESSION	8.50
Layers of warm chocolate fudge cake with chocolate fudge icing & white chocolate pieces. Served with vanilla ice cream	
RASPBERRY & GIN CHEESECAKE	7.50
Sweet biscuit base & classic cheesecake topped with a raspberry & gin fusion	
PASSIONFRUIT CHEESECAKE	7.50
White chocolate & passionfruit cheesecake on a sweet biscuit base topped with a passionfruit glaze	
COOKIE DOUGH PIE	7.50
Chocolate pastry case filled with salted caramel, chocolate & honeycomb pieces with a toffee flavour mousse, topped with cookie dough chunks	
TRIS DI DOLCI	8.00
Our selection of a trio of small desserts with a hot drink of your choice	

Italian Favourites

TIRAMISU	8.00
Layers of sponge soaked in coffee & brandy. The classic, traditional, Italian dessert	
AFFOGATO (n)	8.00
Two scoops of vanilla ice cream served with amaretto liqueur & espresso	
NUTELLA AFFOGATO (n)	8.00
Two scoops of vanilla ice cream & Nutella with espresso poured over. Finished with whipped cream	
LEMON & WHITE CHOCOLATE PAVLOVA	8.00
Smooth white chocolate truffle with crisp meringue, citrus cream and lemon curd. Served with lemon sorbet	

Hot Beverages & Teas

AMERICANO	3.00	MOCHA	4.00
CAPPUCCINO	3.50	HOT CHOCOLATE	3.50
ESPRESSO	2.50	CHAI LATTE	3.50
DOUBLE ESPRESSO	3.00	ENGLISH TEA	3.00
CAFFÈ LATTE	3.50	HERBAL TEA	3.50
FLAT WHITE	3.50	COFFEE SYRUP	1.00

Liqueur Coffees

IRISH	Whiskey	CARIBBEAN	Tia Maria
HIGHLAND	Scotch	PARISIAN	Brandy
CELTIC	Baileys	REMY	Cointreau
ITALIAN	Amaretto	NAVY	Dark Rum

BROWNIE SUNDAE	7.50
Pieces of chocolate brownie with vanilla & chocolate ice cream, finished with chocolate sauce & cream	
AFTER EIGHT SUNDAE	7.50
Pieces of After Eight with chocolate & mint choc chip ice cream, finished with chocolate sauce & cream	
LOTUS BISCOFF SUNDAE	7.50
Pieces of Lotus Biscoff with vanilla & salted caramel ice cream, finished with Biscoff sauce & cream	

ICE CREAM	3 Scoops	7.00	LEMON SORBET	7.00
Vanilla			2 scoops of tangy & refreshing lemon sorbet	
Mint Choc Chip				
Salted Caramel				
Chocolate			Add a Limoncello for 3.00	



(n) - Contains Nuts

Allergen Information

If you have an allergy please speak to the duty manager before ordering

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.

Full allergen information is available on request.



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@boscolytham



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www.boscorestaurants.co.uk