



LYTHAM

BOSCO

Traditional Italian

BOSCO

bos · co

1) "Little Forest or Wood"

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!

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Gins, Tonics & Mixers

ARBORETUM - 5.00

A Juniper forward, refreshing, and crisp London Dry Gin. Made with nine pot still botanicals

ARBORETUM PINK - 5.00

Classic juniper notes with strawberries, raspberries, and a hint of citrus.

AGNES ARBER PINEAPPLE - 6.00

BEST FLAVOURED GIN WINNER 2021

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

AGNES ARBER RHUBARB - 6.00

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

CUCKOO SOLACE - 6.00

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

CUCKOO SUNSHINE - 6.00

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

CUCKOO SPICED - 6.00

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

Choose Your Mixer

200ml - 3.00

LIGHT TONIC WATER

ELDERFLOWER TONIC WATER

MEDITERRANEAN TONIC WATER

RHUBARB & RASPBERRY TONIC

SODA WATER

LEMONADE

GINGER BEER

Bottled Beers & Cider

PERONI - 330ml	5.25
PERONI GLUTEN-FREE - 330ml	5.25
PERONI ZERO ALCOHOL - 330ml	4.75
CORONA - 330ml	5.25
MAGNERS - 568ml	6.25

Draught Beer

BIRRA MORETTI - 1/2 Pint	3.50
BIRRA MORETTI - Pint	6.00

Spirits, Liqueurs & Spritz

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

Soft Drinks

APPLE JUICE - 250ml	3.75	COKE - 330ml	3.75	<i>Mixers - 200ml</i>	
ORANGE JUICE - 250ml	3.75	COKE ZERO - 330ml	3.75	LIGHT TONIC WATER	3.00
CRANBERRY JUICE - 250ml	3.75	SPRITE - 330ml	3.75	ELDERFLOWER TONIC WATER	3.00
PINEAPPLE JUICE - 250ml	3.75	FANTA - 330ml	3.75	MEDITERRANEAN TONIC WATER	3.00
J20 -	3.75	APPLETISER	3.75	RHUBARB & RASPBERRY TONIC	3.00
<i>Apple & Raspberry</i>		MILK	1.50	SODA WATER	3.00
<i>Orange & Passion Fruit</i>		CORDIAL	1.00	LEMONADE	3.00
<i>Apple & Mango</i>				GINGER BEER	3.00

SPARKLING WATER
3.00 330ml | 5.50 750ml

STILL WATER
3.00 330ml | 5.50 750ml

Our White Wine Selection

UMBALA SAUVIGNON BLANC - *South Africa*

Lemon green in colour, with aromas of green fig, citrus and a hint of grassiness. The palate is light and fresh with ripe fruit flavours and a long finish.

175ml 7.00 | 250ml 9.00 | Bottle 26.00

WILLOWGLEN GEWURZTRAMINER RIESLING (*Vegan*) - *Australia*

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

175ml 8.00 | 250ml 10.00 | Bottle 30.00

LONG WHITE CLOUD SAUVIGNON BLANC - *New Zealand*

With crisp citrus flavours alongside riper stone fruit flavours, this is a deliciously fresh and well-balanced Marlborough Sauvignon Blanc.

Bottle 39.00

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

Dry, crisp & fruity with a wonderful hint of lemon

**SWA Silver Award*

175ml 8.00 | 250ml 10.00 | Bottle 29.00

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

VILLA PANI DOCG GAVI - *Italy*

Produced from 100% Cortese grown on the steep slopes in Piedmont, this white wine is elegant and well balanced. On the nose, there are aromas of citrus and orchard fruit and a hint of white flowers.

Bottle 37.00

Sparkling Wine & Champagne

ACQUARELLO PROSECCO DOC - *Italy*

Fresh and vibrant with delicate bubbles - bursting with aromas of pear, green apple, and white flowers. Crisp and refreshing on the palate, it finishes with a hint of citrus zest - perfect for aperitivo or any celebration.

200ml 11.00 | Bottle 32.00

ACQUARELLO ROSÉ PROSECCO - *Italy*

This Prosecco Rose blends ripe red berries with notes of crisp apple and a hint of rose petal. Light, fresh, and delicately dry - ideal for sipping, celebrating, or pairing with light dishes.

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

PAINTED LADIES, WHITE ZINFANDEL - *U.S.A*

Medium bodied with a lovely salmon colour, this off dry rose wine has juicy flavours of raspberry, cherry & subtle tropical fruit aromas.

175ml 8.00 | 250ml 10.00 | Bottle 28.00

Our Red Wine Selection

UMBALA SHIRAZ

South Africa

Deep ruby in colour with aromas of plum and black pepper. The palate is rich and full bodied with ripe black fruit flavours and a long finish.

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 8.00 | 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

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

175ml 8.00 | 250ml 10.00 | Bottle 29.00

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

VILLA PANI BARBERA APPASSIMENTO

Italy

Ruby red in colour with aromas of ripe red berry fruit, vanilla and almonds. Rounded, full bodied and smooth on the palate with a lovely bright freshness.

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

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 a garlic 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

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

11.00

ANTIPASTI MEAT PLATTER

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

14.00

MIXED OLIVES

Green & black marinated olives

5.00

BRUSCHETTA AL POMODORO

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

8.00

CREAMY GARLIC MUSHROOMS

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

8.00

GARLIC MUSHROOMS

Breaded button mushrooms with mixed leaves, garnish & dressing. Served with a garlic dip

8.00

CROSTINI FORMAGGIO DI CAPRA

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

9.00

SPICY POLPETTE

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

10.00

BAKED GOAT'S CHEESE

With caramelised onions, tomato sauce & crusty ciabatta for dipping

9.00

INSALATE TRICOLORE

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

9.00

SOUP OF THE DAY

With toasted garlic ciabatta bread

8.00

Pizza Breads

Perfect for sharing

TOMATO PESTO BREAD

Pizza bread, baked with tomato & drizzled with green pesto

8.00

GARLIC BREAD & TOMATO

Pizza bread, baked with garlic & tomato

8.00

GARLIC BREAD

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

7.00

DOUGH STICKS

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

6.00

GARLIC BREAD WITH CHEESE

Pizza bread, baked with garlic, mozzarella & caramelised onion

9.00

SPICY GARLIC BREAD

Pizza bread, baked with garlic, chilli & red onion

8.00

Insalata

INSALATA NICOISE

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

16.00

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

17.00

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

16.00

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

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

17.00

RISOTTO MARINARA

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

22.00

RISOTTO AL FUNGHI CON POLLO

Creamy wild mushroom risotto with roasted chicken breast & fresh rosemary

19.00

RISOTTO CON SALMONE

Salmon fillet with courgettes & spinach, finished with lemon

21.00

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	13.00	LYTHAM Spicy chicken, spinach, blue cheese & walnuts, mozzarella & tomato	17.00
FUNGHI Field mushrooms, fresh rosemary, mozzarella & tomato <i>Add prosciutto for an extra 3.00</i>	14.00	ROCCOLA Mozzarella, tomato, garlic, rocket, olives & Grana Padano cheese <i>Add prosciutto for an extra 3.00</i>	15.00
QUATTRO FORMAGGI Mozzarella, gorgonzola, goat's cheese, Grana Padano & tomato	15.00	DIAVOLA Pepperoni, green & red chilli, mozzarella & tomato	15.00
THE LYTHAM SQUARE <i>Rustica style</i> Pepperoni, ham, mushroom, onion, tomato & mozzarella	18.00	MARINARA Tuna, prawns, calamari, anchovies, mozzarella & tomato	19.00
HAWAIIAN Ham & pineapple with mozzarella & tomato	15.00	MEXICAN HOT Spicy chicken, jalapeño peppers, sweetcorn, mozzarella & tomato	16.00
FIorentina Spinach, egg, tomato, mozzarella, finished with garlic oil & Grana Padano cheese	15.00	POLLO PEPPADEW Cajun chicken, peppadew peppers, garlic butter, red onion, mozzarella & tomato	17.00
MEAT FEAST Ham, pepperoni, meatballs, spicy chicken, bolognese sauce, mozzarella & tomato	18.00	SOFIA Spicy chicken, pepperoni, chorizo sausage, tomato, mozzarella, finished with chilli & fresh rosemary	19.00
POLLO AL ROSMARINO Spicy chicken, mixed roasted peppers, goat's cheese, mozzarella, tomato & rosemary	16.00	BOSCO VERDE Green pesto base with mozzarella, courgette, artichoke, spinach, green olives, green chilli finished with rocket & extra virgin olive oil	15.00
QUATTRO STAGIONI Pepperoni, ham, artichoke, mushrooms, olives, mozzarella & tomato	17.00	SKINNY PIZZA — 550KCAL You choose the toppings, we trim the calories. Served with mixed salad & Caesar dressing	17.00
AGLIO DI CAPRA Garlic butter base with goat's cheese, roasted vegetables, caramelised onion & mozzarella, finished with rocket & balsamic glaze	15.00		
AGLIO CON SALMONE Garlic butter base with smoked salmon, spring onion, capers & courgettes	17.00		

Make Your Pizza Rustica — + 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

19.00

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

20.00

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

24.00

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

22.00

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

Something on the Side

INSALATA MISTA

6.00

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

6.00

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

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Please speak to your server

Pasta Dishes

SPAGHETTI ALLA BOLOGNESE Slow cooked traditional bolognese sauce with tomatoes & fresh parsley	16.00	SPAGHETTI CARBONARA Bacon, onion & mushrooms in a creamy sauce with Grana Padano cheese	16.00
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>	15.00	TAGLIATELLE CON POLLO Tagliatelle, chicken & wild mushrooms in a cream & tarragon sauce	19.00
PENNE ROSSO Sautéed chicken, with cream, red pesto & spring onion	19.00	TAGLIATELLE CON SALMONE Tagliatelle with smoked salmon, dill, spring onion, in a cream & tomato Napoli sauce	20.00
SPAGHETTI POLPETTE Homemade meatballs made to a traditional recipe in a tomato sauce, finished with fresh parsley	17.00	SPAGHETTI DIAVOLA King prawns, cherry tomato, rocket & spring onions in a chilli, garlic & white wine sauce	21.00
PENNE POLLO ALLA CRÈME Sautéed chicken, onions & peppers, finished with tomato Napoli sauce, cream & blue cheese	19.00	TAGLIATELLE FRUTTI DI MARE Squid, king prawns & mussels served in a creamy tomato sauce	22.00

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	16.00	SICILIAN PENNE Penne pasta in a creamy blue cheese sauce with spinach, topped with walnuts, baked with mozzarella & finished with Prosciutto & grated Grana Padano cheese	18.00
CANNELLONI SPINACH Spinach & ricotta cannelloni, finished with grated Grana Padano cheese & tomato sauce	16.00	BAKED SALMON Salmon fillets baked al forno with penne & peas in a cream, mint & tomato sauce, finished with cheese	22.00
PENNE DELLA CASA Bacon, roasted chicken, baby spinach & penne baked al forno in a creamy mushroom sauce	19.00	PENNE CARNE PICANTE Chicken, chilli, pepperoni & bolognese sauce, baked with penne pasta & mozzarella cheese	21.00

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

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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