

# PIZZA

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## **Focaccia**

Italian flat bread with garlic and herbs

## **Margherita**

Mozzeralla, tomato (Basic)

## **Regina**

Mushrooms, ham (Basic)

## **Napoletana**

Anchovies, olives, capers (Basic)

## **Quattro Stagione**

Ham, mushrooms, olives, artichokes (Basic)

## **Hawaian**

Pinapple, ham (Basic)

## **Vegetarian**

Artichokes, mushrooms, olives, onion, asparagus (Basic)

## **Marinara**

Bosco's seafood mix, chilli, garlic (Basic)

## **Italia**

Bacon, avo (Seasonal), asparagus (Basic)

## **Mexicana**

Mince, onion, chilli (Basic)

## **Salami**

Salami, mushrooms, olives (Basic)

## **Pollo**

Sweet Chilli Chicken, feta, mushrooms (Basic)

## **Quattro Formaggi**

Gorgonzola, feta, fontina (Basic)

## **Fresca**

Fresh tomato, feta, rocket (Basic)

## **Extra's**

- Vegetables

- Mozzarella | Feta | Capers | Anchovies

- Ham | Salami | Chicken | Avocado (Seasonal)

- Prosciuto Crudo | Bosco's seafood mix

## ANTIPASTI

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### **Antipasti Misto**

A platter of prosciutto crudo, salami and other selected Italian cold meats with fresh and pickled vegetable

### **Carpaccio**

Finely sliced raw beef, with mushrooms, celery and shavings of parmigiano, drizzled with olive oil and balsamic vinegar and finished with rocket

### **Prosciutto & Melone**

Finely sliced prosciutto crudo served with slices of fresh melon

### **Melanzane Parmigiana**

Aubergines layered with Mozzarella cheese, in a tomato sauce topped with parmigiano

### **Bruschetta Romana**

Chopped fresh tomato and basil pesto on bruschetta rubbed with garlic and drizzled with olive oil

### **Bruschetta Siciliana**

Homemade pickled aubergines on bruschetta rubbed with garlic and drizzled with olive oil

### **Calamari Alla Griglia**

Grilled calamari tubes and served with a lemon butter sauce and fresh lemon wedges

### **Calamari Rossi**

Calamari tubes grilled served in tomato, white wine, garlic and chilli sauce

### **Mussels Alla Crema**

Fresh mussels in a white wine, cream and garlic sauce

### **Mussels Rossi**

Fresh mussels in a tomato, garlic and chilli sauce

# INSALATA

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## **Italiana**

Robiola cheese, onion, tomato and olives with rocket and mixed lettuce, drizzled with a vinaigrette dressing

## **Greca**

Feta cheese, tomato, onion and olives on a bed of crisp lettuce, and finished with a vinaigrette dressing

## **Contadina**

Robiola and Mozzarella cheeses, peppers, tomato, mushrooms and cucumber with mixed lettuce, with a vinaigrette dressing

## **Pollo**

Grilled strips of chicken fillet, Robiola cheese, tomato, onions, and cucumber on a bed of crisp lettuce

## **Calamari**

Grilled calamari tubes and tentacles, capers, and olives, on a bed of mixed lettuce and tomato, served with a vinaigrette dressing and lemon wedges

## **Caprese**

Fresh tomato, sliced Mozzarella cheese, covered with a homemade fresh basil and pine nut pesto sauce, finished with sundried tomato and drizzled with olive oil and balsamic vinegar

# ZUPPA

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## **Minestrone**

Farm style vegetable soup

## **Butternut**

Delicious butternut soup, served with dash of cream

## **Pasta Fagioli**

Bean and pasta soup

## PASTA

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**The following pastas are available:**

Penne, Spaghetti, Tagliatelle, Linguine, and  
Rigatoni

Homemade: Pappardelle

Homemade: Ravioli (Beef and Zucca/Pumpkin),  
Panzerotti, Gnocchi

## PASTA - SPECIAL

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### **Lasagna**

Home made layered pasta with Bolognese and bechamel

### **San Gregorio**

Prawns, bacon and peas in a cream and tomato sauce

### **Bosco**

Grilled strips of beef with a mushroom, port, cream, and garlic sauce

### **Pollo**

Grilled strips of chicken fillets in cream and tomato sauce

### **Marinara**

Prawns, calamari, mussels and clams in a tomato and white wine sauce

### **Filetto**

Grilled strips of beef, olives and sundried tomatoes in an olive oil, garlic and chilli sauce

### **Salsiccia**

Grilled Italian pork sausages, sun-dried tomato, and olives in a tomato, garlic, olive oil, and chilli sauce

### **Grande Mare**

Tiger prawn, mussels, calamari tubes, in an olive oil, garlic, and chilli sauce

### **Rosso**

Sundried tomato and olives in a tomato, garlic, olive oil, and chilli sauce

### **Salmone**

Salmon, vodka, and cream

### **Vongole**

Fresh clams with a parsley, white wine and garlic sauce

## BASIC

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### **Napoletana**

Tomato, basil and herbs

### **Bolognese**

Minced beef in a tomato sauce

### **Amatriciana**

Bacon, tomato, chilli, garlic, and onions

### **Diavola**

Tomato and chilli

### **Alfredo**

Ham, mushrooms, cream and black pepper

### **Carbonara**

Shoulder Bacon, egg yolk and black pepper

### **Gorgonzola**

Gorgonzola cheese in a cream sauce

## PASTA - BASIC

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### **Burro & Salvia**

Butter and sage sauce

### **Verdure**

Fresh vegetables in a tomato sauce

### **Aglio Olio**

Olive oil, garlic, and homemade chilli

### **Pesto**

Fresh basil and pine nut pesto sauce

# BEEF

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**Fillet / Sirloin / Rump**  
300g cut of prime grade beef

**The following sauces are available:**

**Rosemary**

Fresh rosemary, olive oil and garlic sauce

**Chilli**

Olive oil and chilli

**Puttanesca**

Anchovy, olive, tomato, oregano, and garlic sauce

**Pepe**

Madagascan green pepper, brandy and cream  
sauce

**Mushroom**

Mushroom, port, cream and garlic sauce

**Fontina**

Mild off- white cheese sauce

**Gorgonzola**

A Gorgonzola cheese and cream sauce

**Filetto Milanese**

Crumbed beef sauteed in butter

## VEAL

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### **Saltimbocca Romana**

Veal escalopes with prosciutto crudo and sage sauteed in butter and white wine

### **Vitello Milanese**

Crumbed veal escalopes sauteed in butter

### **Vitello Piccata**

Veal escalopes in a cream and mushroom sauce

### **Vitello Al Limone**

Veal escalopes in a lemon butter sauce

### **Vitello Alla Sarda**

Veal escalopes in an olive, tomato and white wine sauce

### **Vitello Marsala**

Veal escalopes in a cream, mushroom and sweet Marsala wine sauce

### **Vitello Confuso**

Veal escalopes served with Mortadella, Fontina cheese, White wine and sage

## SEASONAL VEAL

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### **Ossobuco**

Braised veal shanks (ossobuco) made according to its original recipe from Lombardia

### **Oxtail**

Slow cooked oxtail - an absolute favourite

## POULTRY

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### **Pollo Alla Griglia**

Grilled chicken breasts served with fresh lemon wedges

### **Pollo Milanese**

Crumbed chicken breasts sauteed in butter

### **Pollo Al Limone**

Chicken breasts served with a lemon butter sauce

### **Pollo Al Chilli**

Grilled chicken breasts served with an olive oil and chilli sauce

### **Pollo Marsala**

Chicken breasts served in a sweet Marsala wine, mushroom and cream sauce

### **Pollo Al Pepe**

Chicken breasts served in a Madagascan green pepper, brandy and cream sauce

### **Quail Alla Griglia**

Grilled quails marinated in olive oil, chilli and garlic

# FISH

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## **Line Fish**

Grilled filleted fish of the day, served with a Livornese or lemon butter sauce

## **Calamari Alla Griglia**

Calamari tubes grilled and served with lemon butter

## **Calamari Rossi**

Calamari tubes grilled served in tomato, white wine, garlic and chilli sauce

## **Mussels Alla Crema**

Fresh mussels in white wine, garlic and cream sauce

## **Mussels Rossi**

Fresh mussels in tomato, white wine, garlic and chilli

## **Prawn Alla Griglia**

Six Tiger prawns grilled and served with a lemon butter sauce

## **Prawn Alla Grappa**

Six Tiger prawns grilled and served with a Grappa, cream and mustard sauce

## DOLCI / CAFÈ

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### **Crêpes Lorraine (for two)**

Dessert pancakes served with ice cream and a warm Grand Marnier and orange sauce

### **Chocolate Mousse**

A homemade mousse made using dark Belgian chocolate

### **Tiramisu**

A homemade mascarpone cheese and coffee dessert

### **Tartufo Veneziano**

A delicious handmade tartufo filled with venetian and chocolate ice cream and dusted with cocoa

### **Coppa Di Gelato**

Ice cream topped with chocolate sauce, or with Kahlua, Frangelico, Amarula or Cape Velvet

### **Cassata**

An Italian ice cream cake with candied fruits

### **Baci**

A selection of Italian Kisses

### **Irish Coffee / Don Pedro**

### **Cheese Platter**

A selection of imported and local cheeses, served with toasted bruschetta and olives

### **Filter Coffee / Espresso / Tea**

### **Double Espresso / Cappuccino**