

THE BOXFORD

NIBBLES

Whole Nocellara Olives VG GF £5

Sourdough Loaf 280g V (VG) £6
Sprinkled with oats before baking, served with butter, extra virgin olive oil and balsamic vinegar

Classic Arancini GF £6
Fried rice balls stuffed with ragu sauce & mozzarella and saffron emulsion

Mozzarella Sticks and Parmigiano V £9
Deep fried breaded mozzarella with chives and parmesan & tomato dipping sauce

Pane Fino
Hand stretched, flat focaccia bread
Cheesy Garlic V £6

Rosemary & Maldon Sea Salt V £5

Try them all £33

SMALL PLATES & SHARING

Tramezzano Tricolore £13
Toasted brioche sandwich with spicy nduja, provola affumicata & pesto Genovese, and rocket salad

Calamari Fritti GF £14
Fried baby squid served with roast garlic aioli and lemon

Prawn Tempura £13
Fried prawns with spicy mayo, fresh chilli and lemon

Pecorino Cheese Quiche V £13
with asparagus, hollandaise sauce and chives
ADD Parma Ham £3

Gran Tagliere di Salumi e Formaggi to share £30
Antipasti selection of Parma ham, spicy Spianata, Mortadella, Salami Napoli, Burrata, truffle cheese, semi-dry tomato, artichoke, and black olive grissini

SIDES & SALADS

House Salad VG GF £13
Mixed leaves, avocado, radish, Sakura cress and sesame dressing

The Boxford Salad (GF) £15
Chicken breast, lettuce, guanciale, parmesan, croutons, Caesar dressing

Small Rocket Salad V GF (VG) £5
Feta cheese, red onion, black olives, Balsamic dressing

Skinny Fries VG GF £5
ADD truffled pecorino cheese £2

Roasted Jersey Royal Potatoes VG GF £5
Garlic and chives

Our ethos is simple goodness. We make fresh dishes - simply prepared using extraordinary produce, whether that's home-reared cured meats from Royal Berkshire, hand-selected vegetables from our kitchen garden, or sweet sun-kissed tomatoes from Naples. It's all good.



PASTA

Spaghetti Alla Carbonara £20
Guanciale, pecorino Romano, black pepper, free range egg yolk - traditional recipe made without cream

Pappardelle Alla Bolognese £24
Traditional slow-cooked beef ragu, red wine sauce and chives

Gnocchi Alla Sorrentina V (VG) £18
Tomato sauce, extra virgin olive oil, basil and Burrata
Go Arrabiata for a little extra spice

Tagliatelle Al Tartufo V £26
Truffle and parmesan sauce with fresh truffle
ADD Burrata £5

Spaghetti Alla Siciliana £21
Anchovy, garlic, extra virgin olive oil, chilli and parsley, with an aromatic toasted crumb

Tagliolini Alle Vongole £21
Fresh clams, white wine, olive oil, chilli, garlic and parsley

(GF) All pizza and pasta can be made gluten-free on request. Please ask your server.

Our easy to digest, light, crispy, and fluffy pizza dough is the result of a special 72hr fermentation process, with biga, which adds complexity, lightness and flavour. We won't need to tell you to eat your crusts!

And our fresh hand-rolled pasta is skilfully made onsite every day, in classic Italian style, and paired with the finest ingredients.



PIZZA

Margherita V (VG) £13
Tomato sauce, fiordilatte mozzarella, fresh basil, oregano and extra virgin olive oil

Pepperoni £16
Tomato sauce, fiordilatte mozzarella, spicy pepperoni, spring onion, oregano and extra virgin olive oil
ADD spicy Nduja £3

Puttanesca V £16
Tomato sauce, fiordilatte mozzarella, anchovy, caper, black olive, fresh basil, oregano and extra virgin olive oil

Bufala V £17
Tomato sauce, buffalo mozzarella, sun-dried tomato, fresh basil, oregano and basil oil

Parma Ham £19
Tomato sauce, fiordilatte mozzarella, rocket, Parma ham, parmesan, oregano and basil oil

Quattro Formaggi V £21
White base pizza, fiordilatte mozzarella, gorgonzola, parmesan, burrata, oregano and white truffle oil
ADD fresh black truffle £4

Funghi (V)(VG) £19
White base pizza, fiordilatte mozzarella, Portobello mushroom, speck ham, toasted walnut, oregano and extra virgin olive oil

CALZONE

Bolognese £19
Tomato sauce, Bolognese, fiordilatte mozzarella, parmesan, basil and extra virgin olive oil

Broccoli & Sausage £18
White base calzone, fiordilatte mozzarella, broccoli, Italian sausage, black olives, oregano and extra virgin olive oil

NOT PASTA, NOT PIZZA

Cauliflower GF VG £17
Roasted cauliflower, mixed leaves, avocado, vegan pesto and basil oil

Vitello Alla Milanese GF £26
Breaded veal cutlet with skinny fries and mixed leaves

Sea Bream Fillet GF £28
Oven-baked sea bream fillet, capers, olives, shallot, samphire and herbs, served with rocket, red onion and balsamic dressing

The Boxford Cheeseburger (GF) £18
Aged British beef patty, lettuce and tomato, gherkins, cheddar cheese and skinny fries

Involtini di Maiale £19
Pork loin rolls with ham and scamorza cheese in bread crumbs. Served with skinny fries and mixed leaves

Spatchcock Chicken GF £23
Grilled whole chicken with roasted garlic and chives
Jersey Royal potatoes, and mixed leaves

DESSERTS

Vanilla Crème Brûlée V GF £9
Poached apricot

Rhum Baba V £9
Fresh strawberry & lime Chantilly cream

Bigne V £9
Chocolate mousse, hazelnut, chocolate ice cream

'Boxford Tiramisu' V £9

Treacle Tart V £9
Almond flakes, vanilla ice cream

Affogato Cup Martini V GF
Served with amaretti biscuit
Double espresso with a scoop of vanilla ice cream £6
Amaretto liqueur with a scoop of vanilla ice cream £9

A discretionary service charge of 10% will be added to your final bill. Please let us know if you have any dietary requirements or intolerances.

V - suitable for vegetarians / GF - gluten-free / VG - suitable for vegans

(GF) - dish can be adapted to be gluten-free on request / (VG) - dish can be adapted for vegan diets on request

 Instagram your food @theboxford

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