

# THE BOXFORD

## NIBBLES

Mediterranean Mixed Olives VG GF £5  
A combination of classic fresh Italian olives, mixed with Herbs de Provence

Sourdough Loaf V (VG) £6  
Sprinkled with oats before baking, served with homemade date butter

Arancini V GF £6  
Fried rice balls stuffed with pumpkin, mozzarella and vegan nduja

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

Pane Fino  
Hand stretched, flat focaccia bread  
Cheesy garlic V £6  
Rosemary & Maldon sea salt V £5

Try them all - £20 for two people, £38 for four people

## SMALL PLATES & SHARING

Burrata al Tartufo V £15  
Served with king oyster mushrooms and truffle emulsion  
ADD Truffle £4

Bresaola (GF) £15  
Dry cured sliced salted beef, Grana Padano & rocket salad, served with grissini sticks

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

Smoked Salmon Carpaccio GF £13  
Celery, pickled beetroot, watercress served with honey & mustard sauce

Baked Truffle Camembert to share (GF) £30  
Red onion chutney, pear jelly and toasted sliced sourdough bread

## PASTA

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

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

Gnocchi Alla Sorrentina V £18  
Tomato sauce, extra virgin olive oil, basil and Burrata  
ADD Vegan Nduja for £3  
Go Arrabiata for a little extra spice

Tagliatelle Alla Bolognese £24  
Slow cooked beef ragu, tomato and chives

Spaghetti Alla Puttanesca £20  
Anchovy, tomato sauce, capers, olives, shallots, chilli flakes and parsley served with an aromatic toasted crumb

Tagliolini Al Gambero £21  
King prawns, white wine, cherry tomato, chilli flakes, garlic and parsley

Maccheroncini Al Tartufo V £20  
Butter emulsion with truffle and Burrata

Tagliolini Alle Cozze £21  
Fresh mussels, tomato sauce, extra virgin olive oil, chilli flakes, garlic and parsley

## CALZONE

Prosciutto £15  
Tomato sauce, fiordilatte mozzarella, cured ham, mushroom, parmesan, basil and basil oil

## PIZZA

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!

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

Bufala V £16  
Tomato sauce, buffalo mozzarella, sun-dried tomato, fresh basil, oregano and basil oil

Funghi (V) (VG) £19  
White base pizza, fiordilatte mozzarella, Portobello mushroom, speck ham, toasted walnut, oregano and extra virgin olive oil  
ADD Truffle £4

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

Carciofo V £17  
Tomato sauce, fiordilatte mozzarella, artichoke, black olives, capers, oregano and extra virgin olive oil

Biancanieve (V) £21  
White base pizza, fiordilatte mozzarella, gorgonzola, Guanciale, black olives, oregano and extra virgin olive oil

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

All pizza and pasta can be made gluten-free upon request

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