

# 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

**Pumpkin 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 marinara 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 and Beetroot V £13**  
Burrata on chopped beetroot with honey and mustard dressing, watercress salad

**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

**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

**Tagliatelle Alla Bolognese £21**  
Slow cooked beef ragu, tomato and chives

**'Mirko's Mac & Cheese' (V) £19**  
Cheesy beer sauce, smoked ham hock and bread crumb

**Gnocchi alla Zucca V £18**  
Butternut squash puree, burratina cheese and basil oil  
**ADD Vegan Nduja £3**

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

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

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

## CALZONE

**Prosciutto £17**  
Tomato sauce, fiordilatte mozzarella, cured ham, mushroom, parmesan, basil and basil oil

**Bolognese £16**  
Tomato sauce, fiordilatte mozzarella, basil, oregano and extra virgin olive oil  
**ADD spicy Nduja £3**

## 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

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

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

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

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

**Amatriciana £18**  
Tomato sauce, fiordilatte mozzarella, pancetta, Nduja, red onion, oregano and extra virgin olive oil

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

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