THE BOXFORD

STUZZICHINI

Whole Nocellara Olives VG GF £5

Sourdough Loaf 280g V (VG) **£6** Sprinkled with oats and served with homemade date butter

Arancini GF £6

Fried rice balls stuffed with with pumpkin, mozzarella and vegan Nduja

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

Pane Fino Hand stretched, flat focaccia bread Cheesy Garlic V £6 Classica - oregano, salt, basil oil V £5

Try all stuzzichini - 2 persons £20 / 4 persons £38

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 (GF) £20 Slow cooked beef ragu, tomato and chives

Mirko's Mac & Cheese (V, GF) £18 Cheesy beer sauce, with smoked ham hock and bread crumb

Baked Gnocchi Al Pomodoro V (GF) £18 Tomato sauce, extra virgin olive oil, basil and mozzarella ADD ve-Nduja £3

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

Spaghetti Alla Siciliana (GF) £19 Anchovy, garlic, extra virgin olive oil, chilli and parsley, served with aromatic toasted bread crumbs

Girella Stuffed with Spinach & Ricotta V(GF) £20 Cannelloni-style pasta with cheesy sauce and chives

ANTIPASTI

Burrata e Barbabietola V £13
Burrata on sliced beetroot, watercress salad, honey & mustard dressing
ADD Parma Ham £3

Bruschetta Del Bosco (V*) **10**Toasted rosemary focaccia with stracciatella cheese topped with a seasonal mushrooms and crispy kale

Piatto Tipico 17

Crunchy grissini with Prosciutto di Parma, mozzarella di bufala, semi dry tomato and olives

Gambero Crocante £13
Crispy prawns with spiced mayonnaise, green chili pepper and lemon

Carpaccio di Manzo GF £15 Cured sliced beef, truffle emulsion, rocket & parmesan salad, served with grissini

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

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.

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.

Margherita V (VG) £13

Tomato sauce, fiordilatte mozzarella, fresh basil, oregano and extra virgin olive oil

Bufala V £17

Tomato sauce, buffalo mozzarella, sun-dried tomato, fresh basil, oregano and basil oil

Puttanesca V £17

Tomato sauce, fiordilatte mozzarella, anchovy, caper, black olive, 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

Storia V **£22**

Stuffed crust with ricotta cheese. Tomato sauce, fiordilatte mozzarella, spinach, oregano and basil oil

Amatriciana £18

Tomato sauce, fiordilatte mozzarella, pancetta, Nduja, red onion, oregano and extra virgin olive oil

Parma Ham £19

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

Funghi (V, VG) £19

White base pizza, fiordilatte mozzarella, Portobello mushroom, speck ham, toasted walnut, oregano and extra virgin olive oi ADD truffle £4

SIDES

Spinach Salad V GF £7 Spinach leaves, pomegranate, parmesan, pear and balsamic dressing

Small Rocket Salad V GF (VG) **£5** Cherry tomato, red onion, cucumber, balsamic dressing

Skinny Fries VG GF £5

ADD truffled pecorino cheese £2

Sweet Potato Fries VG GF £6

Roasted Mushroom **GF £5** Bacon crumb and chives

NOT PIZZA, NOT PASTA

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

Vitello Alla Milanese GF £27
Breaded veal cutlet with skinny fries and mixed leaves

Swede V £17

Salt-baked swede, blue cheese sauce and watercress salad

Tagliata di Manzo GF £32 Grilled flat steak, served with mushroom sauce and pecorino fries Sea Bream (GF) £26

Oven baked sea bream fillet in creamy sauce with capes, olives, shallot, samphire, spinach and herbs

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