

THE BOXFORD

Stuzzichini

Whole Nocellara Olives **VG GF 5**
Plump olives to share

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**

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

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

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

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. It's all good!

All pizza and pasta can be made gluten-free upon request, please ask our team.

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, capers, 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 **(V) 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 oil
ADD truffle **4**

IT'S ALL GOOD...TO GO
Take any leftover slices to finish at home - ask your server.



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**

Secondi

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

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

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 20**
Cannelloni-style pasta with cheesy sauce
and chives

Contorni e insalate

Spinach Salad **V GF (VG) 7**
Spinach leaves, pomegranate,
parmesan, pear and balsamic dressing

Small Rocket Salad **V GF 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 (VG) 5**
Bacon crumb and chives

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

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