

# 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 mixed with Bolognese  
sauce, mozzarella, and 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 Pomodoro V 14  
Burrata on sliced heritage tomato,  
watercress salad, balsamic dressing  
ADD Parma Ham 3

Bruschetta con Zucchine (V) 10  
Toasted rosemary focaccia with  
stracciatella cheese, topped with grilled  
courgette 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

Carciofo (V) 18  
Tomato sauce, fiordilatte mozzarella,  
cured ham, artichoke, basil, 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

## 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



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

## 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

Maccheroncini con Zucchine V 17  
Courgette cream, parmesan, and basil  
ADD ½ Burrata 3

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  
Girella stuffed with Spinach & Ricotta  
Alla Napolitana V 19

Tomato sauce, fresh garlic & basil  
OR  
Alla Bolognese 21  
Slow cooked beef ragu, tomato & 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

Caesar Salad (V) 7  
Baby gem, Caesar dressing, parmesan,  
bacon crumb, and croutons

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

# THE BOXFORD