

At The Boxford, the day begins with the dusting of Italian flour and the cracking of free-range eggs. Every morning, our chefs hand-roll and cut fresh pasta with a devotion to tradition you can taste in every bite.

Our sourdough pizzas are a labour of patience, naturally fermented and slowly proved for a signature lightness, then hand-stretched and fired in our stone oven. By marrying premium Italian imports with the finest seasonal British harvest, we bring the generous spirit of Italy to your table.

Snacks to share

Nocellara del Belice Olives V VG NGC	6	Cantabrian Anchovies in Basil Oil NGC	9
Boxford House Focaccia EVO and Modena Balsamic V VG	6	Crispy Globe Artichokes with Garlic Aioli V	10
Crispy Zucchini Fritti & fennel seed yoghurt V	9	Cheese Garlic Bread (VG)	9
Smoked Marcona Almonds V VG NGC	6	Mozzarella Sticks with Tomato Jam V	9

Starters

Charcuterie and artisanal cheeses board, focaccia	22	Italian burrata and Heritage tomatoes salad, basil leaves NGC	16
Truffle and ricotta Bruschetta, rocket leaves V	16	Classic Caesar Salad, cheese & anchovies dressing, croutons V Make it Vegan: cashew dressing, vegan cheese S 17 -M 20	S 18 M 21
Veal carpaccio Tonnato style, crispy capers V NGC	19	Smoked Mackerel crostini, apple and fennel curls	16

Sourdough Pizza

Our pizzas are made with 48-hour fermented sourdough, hand stretched and baked in our stone oven for a light and crisp crust

Marinara Tomato sauce, oregano, garlic. Extra virgin olive oil V VG	15	Truffle and Burrata Spring onion, Parmesan cheese	26
Bufala Tomato sauce, Buffalo mozzarella, basil pesto	19	Vegetarian Tomato sauce, Buffalo mozzarella, aubergine, mushrooms, black olives, sundry tomatoes	18
Prosciutto di Parma Tomato sauce, fior di latte mozzarella, Parma ham, rocket leaves, Parmigiano.	24	Guanciale & funghi White base, fior di latte Mozzarella, Guanciale, mushrooms.	24
Calabrese Tomato sauce, fior di latte mozzarella, Nduja, Pepperoni, hot honey.	24	Meat feast Tomato sauce, fior di latte mozzarella, sausage, Pepperoni, Guanciale, Parma Ham	25

Pasta – Mains

Our pasta is made fresh in-house every day, using traditional techniques and Italian flour for flavour and texture.

Spaghetti Carbonara guanciale, egg yolk, Parmesan cheese, black pepper.	24	28-Day Dry-Aged Sirloin , anchovies and herb butter NGC	35
Orecchiette Salsiccia & Broccoli Domed shaped semolina pasta, tomato sauce, sausage, Tenderstem broccoli	22	Crumbed Bream fillet , Crayfish and courgette tartar	25
Tagliatelle Gamberi & Pesto Home-made egg pasta, Black Tiger prawns, basil Pesto, cherry tomatoes	26	Tagliatelle Cacio e Pepe: Home-made egg pasta, Pecorino and black pepper emulsion V	20
Wild Mushrooms and truffle risotto, vegan cheese V VG NGC	27	Chicken Milanese , Heritage tomatoes, fior di latte mozzarella	25

Sides

Rocket and Parmesan, balsamic dressing V NGC	6	Grilled Tenderstem Broccoli, garlic oil V VG NGC	8
Crispy French Fries	6	Heritage tomato and pickled shallots salad V VG NGC	8

WINES

See Wine List for full selection...

Champagne and Sparkling		125ml		Bottle
Prosecco Extra dry, Le Rughe, Veneto. Italy, NV	<i>Glera Light, Fresh, Crisp</i>	8		39
Ayala Muejur Brut, Ay, Champagne, France, NV	<i>Chardonnay, Pinot Noir, Meunier- Elegant, Dry, Refined</i>	15		84
White wines		125ml	500ml	Bottle
Viognier, Puertas Antiguas, Valle Central, Chile 2024	<i>Viogner Lush, Tropical, Floral</i>	7	29	34
Pinot Grigio delle Venezie, Trentacoste, Veneto, Italy 2023	<i>Pinot Grigio Crisp, Light, Refreshing</i>	9	34	38
Falanghina Sannio, Incantesimo, Campania, Italy	<i>Falanghina Aromatic, Saline, Fresh</i>	9	36	41
Albarino, Pazo la Maza, Degas Galegas, Rias Baixas, Spain 2023	<i>Albarino Zesty, Saline, Peachy</i>	10	38	48
Gavi, Marchesi di Barolo, Piedmont, Italy 2023	<i>Cortese Delicate, Dry, Citrusy</i>	11	47	56
Mâcon-Villages, Domaine Chanson, Mâconnaise, France 2022	<i>Chardonnay Fruity, Creamy, Balanced</i>	13	56	65
Red wines		125ml	500ml	Bottle
Heritage Vineyards Rouge, Laurent Miquel, IGP Pays d'Oc	<i>Merlot, Granache, Shiraz Fruity, Smooth, Medium-Bodied</i>	7	26	28
Pinot Noir, Los Coches, Valle Central, Chile	<i>Pinot Noir Ethereal, Warm, Spicy</i>	9	34	37
Primitivo, Trentacoste, Apulia, Italy	<i>Primitivo Rich, Fruity, Full-Bodied</i>	9	38	43
Montepulciano d'Abruzzo, Trentacoste, Abruzzo, Italy	<i>Montepulciano Bold, Juicy, Earthy</i>	9	38	43
Viñas Elias Mora, Semi Crianza, Toro, Spain	<i>Tempranillo Smooth, Savory, Berry-Rich</i>	10	40	45
Valpolicella Superiore, Terre di Cariano, Cecilia Beretta, Veneto, Italy	<i>Corvina, Rondinella, Rondinone Smooth, Savory, Berry-Rich</i>	12	49	57
Chianti Classico, Terre di Prenzano, Vignamaggio, Tuscany, Italy	<i>Sangiovese Bold, Peppery, Full-Bodied</i>	15	53	66
Rose Wines		125ml	500ml	Bottle
Merlot Milare, Terre di Chieti IGT, Trentum, Abruzzo, Italy 2023	<i>Montepulciano, Merlot Crisp, Dry, Fruity</i>	10	41	50
Château la Tour de l'Eveque, Sainte-Anne, Rosé Provence, France 2022	<i>Granache, Cinsault, Syrah Pale, Elegant, Fruity</i>	11	43	56
Sancerre Rosé, Domaine Tissier, Loire Valley, France 2023	<i>Pinot Noir Bald, Dry, Citrusy</i>	12	50	69

BEERS

Peroni 33cl / 5%	6	ZERO BEERS	
Peroni Gluten Free 33cl / 5%	7.5		
Asahi Super Dry 33cl / 5%	6.5	Peroni / 0%	6
Ramsbury 506 Blonde Beer 50cl / 5%	7.5	Ramsbury Point 8 / 0.8%	6.5
Ramsbury Farmer's Best Beer 50cl / 3.6%	7.5		
Ramsbury Gold Ale 50cl / 4.5%	7.5		
Ramsbury Honeyed Pale Ale 50cl / 4.1%	7.5	CIDERS	
Ramsbury Belapur 50cl / 5.5%	7.5	Orchard Pig / 4.5	8
Ramsbury Red Ram 33cl / 4.5%	6	Cornish Cherry & Blackberry / 4%	8

COCKTAILS

Margarita	13
<i>Tequila, Cointreau, Lime and salt</i>	
Negroni	13
<i>Ramsbury Gin, Campari, Martini</i>	
<i>Special Rubino</i>	
Espresso Martini	12
<i>Vodka, Coffee Liqueur, Fresh Espresso</i>	
Amaretto Sour	12
<i>Disaronno, Lemon, Sugar, Foaming bitters</i>	
Pear & Peach Bellini	13
<i>Pear Puree, Crème de Peche, topped up with Prosecco</i>	
Aperol Spritz	11
<i>Aperol, Prosecco, soda water</i>	
Bramble	12
<i>Raspberry & Honey Gin, Cassis, Lemon, Sugar</i>	
Classic Champagne	16
<i>Ayala Champagne, Cognac, Angostura Bitters, Brown Sugar</i>	
French 75	15
<i>Ayala Champagne, Ramsbury Gin, Lemon, Sugar</i>	
SIGNATURE	
Boxford Breeze	8
<i>Martini Bianco, Viognier, Lemon</i>	
Club 47	11
<i>Monkey 47, raspberry puree, sugar, lemon</i>	
Cherry Bakewell	10
<i>Disaronno, Lemonade, Cherry, Orgeat</i>	
Spiced Paloma	13
<i>Chilli-infused Tequila, Triple Sec, grapefruit soda, sugar, lemon</i>	
Lush Meadow	12
<i>Vodka, St Germain, cucumber, lemon, chamomile, sugar</i>	
ZERO ALCOHOL	
Garden Mule	8
<i>Cucumber, kiwi, apple, elderflower cordial and ginger beer</i>	
Nojito	7
<i>Fresh mint, sugar, lime soda</i>	
Taste of Italy	7.5
<i>Ginger Beer, Orange Juice, Sage Syrup, Grapefruit Juice</i>	
'Faux' Fizz'	8
<i>Pear Puree, lemon juice, sugar syrup, lemonade</i>	