

Fresh Pasta & Sourdough Pizza

At The Boxford we celebrate the generosity of Italian cooking. Our chefs prepare fresh pasta every morning, rolled and cut by hand using Italian flour and free-range eggs. Our pizzas are made with naturally fermented sourdough, slowly proved for flavour and lightness before being hand stretched and baked in our stone oven. We use carefully sourced Italian produce alongside the best seasonal ingredients from Britain. All pasta and pizza can be made gluten-free on request.

STUZZICHINI - ITALIAN BAR SNACKS

- Nocellara del Belice Olives £6 v VG GF
- Smoked Marcona Almonds £6 v VG GF
- House Pickles £5 v VG GF
- Fresh Focaccia £6 v VG
Balsamic vinegar & extra virgin olive oil
- Cantabrian Anchovies in Basil Oil £9 GF
- Friggitelli Peppers £10 GF
Roasted peppers with nduja & sun-dried tomato
- Zucchini Fritti £9 v
Crispy courgette, fennel seed yoghurt
- Crispy Globe Artichokes with Garlic Aioli £10 v
- Cheese Garlic Bread £9 (VG)
- Mozzarella Sticks with Tomato Jam £9 v
Breaded & fried mozzarella, sweet & spicy tomato

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.

- Margherita £16 v
San Marzano tomato, fior di latte mozzarella & basil
- Bufala £19 v
San Marzano tomato, buffalo mozzarella & basil oil
- Diavola £19
Spicy salami, mozzarella & chilli
- Capricciosa £19 v
Mushrooms, aubergine, artichokes & olives
- Quattro Formaggi £20 v
Mozzarella, taleggio, gorgonzola & parmesan
- Prosciutto di Parma £22
Parma ham, rocket & parmesan
- Goat's Cheese & Caramelised Onion £20 v
Mozzarella, basil pesto & pine nuts
- Piccante £24
Pepperoni, pancetta, buffalo mozzarella & hot honey
- Banchetto di Carne £25
Italian sausage, pepperoni, ham & pancetta

ADD TO YOUR PIZZA

- Smoked pancetta | Nduja sausage | Spicy salami | Parma ham | Buffalo Mozzarella | Whole burrata £4 each
- Pepperoni | Mushrooms | Blue cheese | Anchovies | Pesto | Smoked ham | Caramelised onion | Black olives | Chilli | Goats cheese | Capers | Vegan pesto | Spicy Vegan Nduja £1.75 each

CONTORNI (SIDES)

- Rocket & Parmesan Salad £7 v GF
Balsamic vinaigrette
- Crispy New Potatoes £8 v VG GF
- Grilled Broccolini £9 v VG GF
Garlic & chilli
- Roasted Ramiro Peppers £9 v VG GF
Salsa verde

ANTIPASTI

- Truffle Artichoke Bruschetta £15 v
Grilled asparagus, pecorino & rocket
- Tenderstem Broccoli Caesar £14
Anchovy dressing, parmesan, croutons & pancetta crumb
- Grilled Courgette & Whipped Ricotta £12 v GF
Pumpkin seeds & lemon
- Crayfish Risotto £16 GF
Pickled fennel & crispy kale
- Pea & Guanciale Risotto £16 GF
Pickled shallots & crispy kale

FOR THE TABLE

- Antipasti della Casa £26
A selection of Italian cured meats, buffalo mozzarella, focaccia, olives & house pickles
- Burrata & Heritage Tomatoes £16 v GF
Basil oil, balsamic & toasted pine nuts
- Smoked Mackerel Pâté £14
Warm piadina, pickled cucumber & basil

HOUSE FAVOURITES

- Tagliatelle Beef Shin Ragù £24
Slow braised beef, parmesan & parsley
- King Prawn Gamberi £25
Garlic, chilli & tomato
- Chicken Milanese £25
Crispy breaded chicken breast, spaghetti pomodoro & parmesan

FRESH PASTA

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

- Rigatoni Cacio e Pepe £16 v
Pecorino romano & black pepper
- Spaghetti Arrabbiata £16 v
Tomato, chilli & basil
- Tagliatelle alla Norma £18 v
Aubergine, tomato, olives, capers & ricotta
- Spaghetti Puttanesca £20
Anchovy, olives, capers & tomato
- Tagliatelle Zozzona £22
Guanciale, nduja, pecorino & egg yolk
- Classic Carbonara £22
Guanciale, pecorino & black pepper
- Pasta del Giorno £22-£26
Fresh pasta prepared daily using seasonal ingredients

ADD TO YOUR PASTA

- Burrata £4 | Prosciutto di Parma £4 | Nduja £4
Buffalo Mozzarella £4

INSALATA

- Classic Caesar £16
Cos lettuce, anchovies, parmesan, croutons & pancetta crumb
- Bitter Leaf Salad £10 v VG GF
Chicory, radicchio, balsamic dressing & candied hazelnuts
- Panzanella £12 v VG
Tomato, cucumber, croutons, red onion & basil

ADD TO YOUR SALAD

- Chicken Milanese £15 | Grilled Chicken Breast £14
King Prawns £12 | Crispy Globe Artichokes £6

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		42
Ayala Majeur Brut, Ay, Champagne, France, NV <i>Chardonnay, Pinot Noir, Meunier- Elegant, Dry, Refined</i>	15		90

White wines 125ml 500ml Bottle

Viognier, Puertas Antiguas, Valle Central, Chile 2024 <i>Viognier 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
Peroni Gluten Free 33cl / 5%	7.5
Asahi Super Dry 33cl / 5%	6.5
Ramsbury 506 Blonde Beer 50cl / 5%	7.5
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
Ramsbury Belapur 50cl / 5.5%	7.5
Ramsbury Red Ram 33cl / 4.5%	6

ZERO BEERS

Peroni / 0%	6
Ramsbury Point 8 / 0.8%	6.5
CIDERS	
Orchard Pig / 4.5	8
Cornish Cherry & Blackberry / 4%	8

COCKTAILS

Margarita <i>Tequila, Cointreau, Lime and salt rim</i>	13
Negroni <i>Ramsbury Gin, Campari, Martini Special Rubino</i>	13
Espresso Martini <i>Vodka, Coffee Liqueur, Fresh Espresso</i>	12
Amaretto Sour <i>Disaronno, Lemon, Sugar, Foaming bitters</i>	12
Pear & Peach Bellini <i>Pear Puree, Crème de Peche, topped up with Prosecco</i>	13
Aperol Spritz <i>Aperol, Prosecco, soda water</i>	11
Bramble <i>Raspberry & Honey Gin, Cassis, Lemon, Sugar</i>	12
Classic Champagne <i>Ayala Champagne, Cognac, Angostura Bitters, Brown Sugar</i>	16
French 75 <i>Ayala Champagne, Ramsbury Gin, Lemon, Sugar</i>	15

SIGNATURE

Boxford Breeze <i>Martini Bianco, Viognier, Lemon</i>	8
Club 47 <i>Monkey 47, raspberry puree, sugar, lemon</i>	11
Cherry Bakewell <i>Disaronno, Lemonade, Cherry, Orgeat</i>	10
Spiced Paloma <i>Chilli-infused Tequila, Triple Sec, grapefruit soda, sugar, lemon</i>	13
Lush Meadow <i>Vodka, St Germain, cucumber, lemon, chamomile, sugar</i>	12

ZERO ALCOHOL

Garden Mule <i>Cucumber, kiwi, apple, elderflower cordial and ginger beer</i>	8
Nojito <i>Fresh mint, sugar, lime, soda</i>	7
Taste of Italy <i>Ginger Ale, Orange Juice, Sage Syrup, Grapefruit Juice</i>	7.5
'Faux' Fizz' <i>Pear Puree, lemon juice, sugar syrup, lemonade</i>	8

SOFT DRINKS

Lemonade	4
Coke	4
Diet Coke – Coke Zero	4
Ginger Beer	4