

B O S C O
V E R D E

S I N C E
1 9 8 7

M E N U

PANE

- Pizza bread brushed with garlic and seasoning. 9.8
- Pizza bread topped with basil pesto and parmesan. 10.8

ZUPPE

Soup of the day. Refer to the blackboard menu.

GLI ANTIPASTI

- INSALATA MISTA** 9.5
Fresh garden salad tossed with our olive oil and balsamic vinaigrette dressing.
- ROCKET SALAD** 9.5
Rocket, pear and parmesan salad.
- OLIVE ASSORTITE** 7.8
A side dish of Sicilian green and kalamata black olives.
- CALAMARI** 16.8
Tender squid rings shallow fried with garlic, parsley and lemon and garlic aioli.
- ANTIPASTO FREDDO** 28.0
A traditional Italian way of commencing a meal with a stunning array of ingredients.
- FEGATINI DI POLLO (GF)** 17.8
Chicken livers sauteed with bacon, capsicum and mushrooms with a marsala jus.
- VOL AU VENT CARCIOFI (V)** 18.8
A puff pastry case filled with artichokes and mushrooms, bound with a creamy gorgonzola sauce.

- COZZE (GF)** 18.8
Fresh New Zealand mussels poached in napoletana sauce, with vodka and basil.
- MISTO BRUSCETTA** 22.0
Grilled bread with three toppings, vine ripened tomatoes and fresh mozzarella, cured salmon, and blue cheese, honey and walnuts, drizzled with extra virgin olive oil.

PRIMI

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| LASAGNE CASA NOSTRA 18.8
Speciality of the house - layered hand made pasta. | 18.8 | 26.0 |
| TORTELLINI DEL GIUNGO 1987 19.8
Pasta stuffed with chicken, served with a creamy pancetta and mushroom sauce. | 19.8 | 26.8 |
| FUSILLI ALLA MAMMA MIA (V, GF) 19.8
Gluten free, spiral shaped pasta, cooked to order, tossed with seasonal vegetables, smoked provolone cheese, served with walnut pesto. | 19.8 | 26.8 |
| CANNELLONI (V) 18.8
Large tubes of pasta filled with ricotta, pine nuts, spinach and pumpkin. Baked with napoletana and topped with a three cheese sauce. | 18.8 | 26.0 |
| CREPPELLE DI POLLO 19.8
Chicken, spinach and scallops bound in a supreme sauce wrapped in savoury pancake, topped with crispy bacon. | 19.8 | 33.8 |
| RISOTTO PESCATORE (GF) 34.8
Arborio rice, cooked in a white wine, saffron lemon-scented seafood broth, tossed with king prawns, mussels and scallops. | | 34.8 |

I SECONDI

All the following mains include potato and vegetables of the day

BISTECCA BUON GUSTAI AO 42.8

200 gm medallion of prime eye-fillet, sauteed, with porcini and swiss brown mushrooms, served with a Chianti red wine beef jus.

BISTECCA BURRO E PEPERONCINO (GF) 36.8

250 gm prime scotch fillet, char-grilled with garlic, rosemary and topped with chilli butter.

VITELLO SORPRESA DEL CUOCO 36.8

Export quality veal, refer to blackboard for today's veal special.

PESCE ALL'UVA 34.8

Fresh fish of the day, pan-fried, garnished with grapes, almonds and flamed in Amaretto liqueur.

POLLO FARCITO (GF) 34.8

Chicken breast filled with feta, mascarpone, green pea puree and red capsicum. Wrapped in bacon, roasted, and served with a bell-pepper coulis.

LOMBATA ALLA GRIGLIA 34.8

Char-grilled pork loin on a bed of creamy potato mash, topped with crispy bacon and served with a fig and apple dubonet jus.

GAMBERONI (GF) 19.8 38.8

King prawns, shelled, either sauteed in garlic and parsley, flamed in brandy and served in a creamy napoletana sauce, or sauteed with garlic and olive oil, and finished with a white wine lemon beurre blanc.

PIZZA

ORTOLANA (V) 24.5

Eggplant, artichokes, mushrooms, fresh seasonable vegetables, olives and capers, topped with mozzarella.

PESCATORE 26.0

Baby Prawns, mussels, shrimps, calamari and anchovies, drizzled with pesto, topped with mozzarella.

RICCA 24.5

Cajun chicken, mushrooms, sun-dried tomatoes, camembert and mozzarella.

PROSCUITTO 26.0

Whole peeled tomato sauce, mozzarella, proscuitto, rocket and shaved parmesan.

BARBECUE 28.8

Char-grilled eye fillet in a barbecue sauce, spinach, char-grilled capsicum topped with mozzarella and feta.

PEPPERONI 22.5

Whole peeled tomato sauce, mozzarella, salami, onion and capsicum.

MARGHERITA 22.5

Whole peeled tomato sauce and mozzarella cheese.

HAWAIIAN 22.5

Whole peeled tomato sauce, mozzarella, ham and pineapple.

FANTASIA TBA

Create your own pizza with your choice of toppings.

***add chilli to any pizza**

**(V) - vegetarian (GF) - gluten free
Other meals may be made gluten free if required**