

ANTIPASTI

Table with 2 columns: Item Name, Price. Items include Garlic Bread, Add Fior di Latte Mozzarella, Burrata, Bruschetta, Traditional Italian Meatballs, Calamari Fritti, Arancini, Truffle & Parmesan Fries, Italian Charcuterie Board, Add Selection of Cheeses.

SALADS

Table with 2 columns: Item Name, Price. Items include Caesar Salad, Rocket & Walnut Salad.

SALAD ADD ONS:

Table with 2 columns: Item Name, Price. Items include Grilled Chicken, Crispy Chicken, Prawns, Prosciutto, Calamari.

BAMBINI

Table with 2 columns: Item Name, Price. Items include Bambini meals, Spaghetti Bolognese, Spaghetti Pomodoro, Spaghetti Butter & Parmesan, Crumbed Chicken, Ham & Pineapple Pizza.

PIZZA

Table with 2 columns: Item Name, Price. Items include Make Your Pizza Gluten Free, Margherita, Pepperoni, Diavola, Capricciosa, Prosciutto, Salsiccia, Funghi, Quattro Formaggi, Bosconero.

PIZZA ADD ONS:

Table with 2 columns: Item Name, Price. Items include Prosciutto, Italian Sausage Meat, Ham, Pepperoni, Hot Salami, Mushrooms / Olives, Scamorza / Gorgonzola.

DESSERTS

Table with 2 columns: Item Name, Price. Items include Add a Scoop of Gelato, House-Made Tiramisu, Pistachio Cannoli, Nutella Cheesecake.

PASTA

Table with 2 columns: Item Name, Price. Items include Make Your Pasta Gluten Free, Spaghetti Carbonara, Fettuccine Lamb Ragu, Rigatoni Salsiccia, Fettuccine al Pesto, Truffle Mushroom Gnocchi, Spaghetti al Gamberi.

PASTA ADD ONS:

Table with 2 columns: Item Name, Price. Items include Grilled Chicken, Crispy Chicken, Italian Sausage Meat, Bacon, Prawns, Mushrooms.

MAINS

Table with 2 columns: Item Name, Price. Items include Chicken Parmigiana, Sirloin, Tropical Snapper, Porchetta, House-Made Lasagne.

SIDES

Table with 2 columns: Item Name, Price. Items include Chips, Insalata Mista, Chat Potatoes, Chargrilled Broccolini, Truffle Mash.

ITALIAN FEAST 49PP MINIMUM 2 GUESTS. Table with 2 columns: Entree, Mains. Items include Garlic Bread, Italian Meatballs, Arancini, Truffle Mushroom Gnocchi, Margherita Pizza, Insalata Mista.

COCKTAILS

20

FEATURED COCKTAIL

seasonal cocktail, ask our staff!

LAZIO LYCHEE

vodka, elderflower, lychee

SARDINIA BEACH

vodka, peach, cranberry & pineapple

LIVORNO LIMONCELLO SHERBET

gin, limoncello, triple sec, lemon juice

SUNFALL SOUR

limoncello, rinomato scuro, lemon juice, aquafaba

GENOA GINGER

gin, ginger beer, lime, mint

MOLISE MARGARITA

chilli infused tequila, aperol, lime & agave

CHOCOLATE ESPRESSO MARTINI

white & dark chocolate liqueur, kahlua & espresso

SPRITZES

16

APEROL SPRITZ

aperol, prosecco, soda

LIMONCELLO SPRITZ

limoncello, prosecco, soda

SEASIDE SPRITZ

lychee, elderflower, prosecco, lemon, mint, soda

LAVENDER SPRITZ

gin, parfait amour, prosecco, lime, soda

HUGO SPRITZ

elderflower, prosecco, soda

MOCKTAILS

12

SUNSHINE SMASH

lychee, cranberry, pineapple & mint

TROPICAL PUNCH

mango, lime & lemonade

SOLAR SPLASH

pineapple, orange, lime, vanilla

VIRGIN LYCHEE MOJITO

lychee, lime, mint & soda

SPARKLING

MORGAN'S BAY SPARKLING CUVÉE

SOUTH EASTERN AUSTRALIA

VILLA SANDI 'IL FRESCO' PROSECCO

VENETO, ITALY

CHANDON BRUT SPARKLING

VIC

MOET IMPERIAL CHAMPAGNE

EPERNAY, FRANCE

WHITE

JULIET BLUSH MOSCATO

SOUTH EASTERN AUSTRALIA

LEO BURING RIESLING

CLARE VALLEY, SA

LA VILLA PINOT GRIGIO

VENETO, ITALY

TIM ADAM'S PINOT GRIS

CLARE VALLEY, SA

SQUEALING PIG SAUVIGNON BLANC

MARLBOROUGH, NEW ZEALAND

WYNNS 'THE GABLES' CHARDONNAY

COONAWARRA, SA

DOMAINE GAUTHERON CHABLIS

BURGUNDY, FRANCE

ROSÉ

T'GALLANT 'CAPE SCHANCK' ROSÉ

VIC

VILLA AIX ROSÉ

PROVENCE, FRANCE

PODERE 414 FLOWER POWER ROSÉ

TUSCANY, ITALY

RED

FICKLE MISTRESS PINOT NOIR

MARLBOROUGH, NEW ZEALAND

COLDSTREAM HILLS PINOT NOIR

YARRA VALLEY, VIC

SALTRAM 1859 SHIRAZ

BAROSSA, SA

D'ARENBERG 'LAUGHING MAGPIE' SHIRAZ

MCLAREN VALE, SA

WYNNS 'THE GABLES' CABERNET SAUVIGNON

COONAWARRA, SA

D'ARENBERG 'THE CUSTODIAN' GRENACHE

MCLAREN VALE, SA

RADIO BOKA TEMPRANILLO

VALENCIA, SPAIN

PICO MACCARIO BARBERA DOCG

ASTI, ITALY

GLS BTL

11 52

12 57

13 62

104

SML LRG BTL

12 20 56

12 20 56

12 20 56

14 23 66

13 21 60

13 21 60

80

SML LRG BTL

12 20 56

15 25 72

66

SML LRG BTL

13 21 60

15 25 72

13 21 60

15 25 72

13 21 60

14 23 66

12 20 56

74

BoscoNero  
ITALIAN

DRINKS MENU

DESSERT WINES

GLS BTL

WYNNS PEDRO XIMINEZ FORTIFIED

10 80

PENFOLDS CLUB RESERVE AGED TAWNY

10 80

GRAPPA VENDEMMIA

10

AMARO QUINTESSENTIA

10

BEER ON TAP

SML LRG JUG

BOSCO LAGER

8.5 11.5 21

PERONI NASTRO

13 16 31

GREEN BEACON WAYFARER

12 15 29

GREAT NORTHERN ORIGINAL

10 13 25

ASAHI SUPER DRY

13 16 31

BALTER XPA

12 15 29

BALTER EASY HAZY

12 15 29

GREENBEACON BLACK LAGER

12 15 29

SOFT DRINKS

GLS CAN

LIMONATA, CHINOTTO, ARANCIATA ROSSA

7

PEPSI, PEPSI MAX, LEMONADE,

LEMON SQUASH, GINGER ALE

5

COKE, COKE NO SUGAR

5

JUICE

orange, apple, pineapple, cranberry

6

TEA & COFFEE AVAILABLE



07 3543 5634



BOSCONERO.COM.AU



@BOSCONEROITALIAN



@BOSCONERO