

# IL BOSCO

Artisanal wood fired pizza

## Antipasti

<b>Fried Ravioli</b> (five) - four cheese	8
<b>Roasted Vegetables</b> - with burrata	8.5
<b>Meatballs</b> (three) - wood-fired	8
<b>Stuffed Peppadews</b> (five) - spicy sausage	8
<b>Salsa Di Parmigiana</b> - four cheese, garlic, fresh herbs, EVOO and crostini	9

## Insalate

<b>Caesar</b> – romaine, classic dressing, parm, croutons	8.50
<b>Spinach Kale</b> – classic dressing, pancetta, breadcrumbs	9
<b>Caprese</b> – mozz, burrata, cherry, tomatoes, balsamic, pesto	9
<b>Chop</b> – romaine, sopressata, cherry tomatoes, fresh mozz, balsamic, lemon juice	9

## Pizze

<b>Adrianna</b> - red sauce, mozz, basil ~ pairs with <i>Chianti, Pinot Noir</i>	13
<b>Bella</b> - olive oil, cremini, procini mushrooms, scamorza mozz, lemon zest ~ pairs with <i>Malbec, Merlot</i>	16
<b>Biaggia</b> – fig jam, prosciutto, mozz, goat cheese, finished with arugula, shaved parm and lemon olive oil ~ pairs with <i>Pinot Noir, Chardonnay</i>	15
<b>Carmela</b> – red sauce, sausage, spinach, caramelized onions, mozz ~ pairs with <i>Super Tuscan, Merlot</i>	14
<b>Dona</b> – red sauce, pancetta, roma tomatoes, shaved parmesan, mozz ~ pairs with <i>Montepulciano, Chianti</i>	14
<b>Elana</b> – red sauce, sopressata salami, kalamata olives, mozz ~ pairs with <i>Super Tuscan, Chianti</i>	14
<b>Franca</b> – red sauce, sausage, cipollini onions, mozz ~ pairs with <i>Montepulciano, Merlot</i>	16
<b>Gabriella</b> – red sauce, pepperoni, hatch green chile, mozz (seasonal) ~ pairs with <i>Pinot Noir, Malbec</i>	16
<b>Gina</b> – red sauce, garlic, basil, olive oil (vegan) ~ pairs with <i>Chianti, Super Tuscan</i>	12
<b>Joanna</b> – red sauce, spicy sausage, pepperoni, mozz ~ pairs with <i>Super Tuscan, Malbec</i>	16
<b>Juana</b> - red sauce, sausage, serrano pepper, cipollini onions, mozz ~ pairs with <i>Malbec, Super Tuscan</i>	16
<b>Lucia</b> – red sauce, sausage, mushroom, mozz ~ pairs with <i>Pinot Noir, Cabernet Sauvignon</i>	14
<b>Mia</b> - olive oil, pancetta, fresh chives, mozz, egg* ~ pairs with <i>Merlot, Chianti</i>	14
<b>Maria</b> – pesto, cherry tomatoes, garlic, mozz ~ pairs with <i>Sauvignon Blanc, Montepulciano</i>	15
<b>Morena</b> – red sauce, prosciutto, finished with burrata and arugula ~ pairs with <i>Chianti, Merlot</i>	15
<b>Rosa</b> – red sauce, spicy sausage, peppadew peppers, mozz ~ pairs with <i>Chianti, Montepulciano</i>	16
<b>Valentina</b> – red sauce, pepperoni, calabrian chili sauce, mozz, finished with honey drizzle ~ pairs with <i>Riesling, Merlot</i>	16

## Bevande

<b>Vino Rosso</b>	<b>G</b>	<b>B</b>
Cabernet Sauvignon	9.5	35
Pinot Noir	8.5	32
Montepulciano	9.5	35
Super Tuscan	9.5	35
Merlot	9	32
Malbec	8.5	31
Chianti	9	33
Zinfandel	9	34
<b>Vino Bianco</b>		
Pinot Grigio	8	29
Chardonnay	10	36
Riesling	9	32
Spumante	9	34
Gavi di Gavi	10	36
Rose	9	34
Sauvignon Blanc	9	34
<b>Draft Birra</b>		
Scottsdale Blonde Lager (Huss Brewing - AZ)	5.5	
Peroni Lager (Italy)	6	
Sculpin IPA (Ballast Point - CA)	6	
<b>Bottled Birra</b>		
Birra Moretti Lager	6	
Menabrea Amber	6	
Menabrea Lager	6	
Huss Orange Blossom	6	
Coors Light	4	
Heineken 00 (NA)	4	
<b>Spirits</b>		
Tito's Vodka, Sapphire Gin	7	
Bacardi Silver Rum,	7	
Jameson Irish Whiskey	8	
Evan Williams Bourbon	5	
Aperol Spritz, Bellini	8	
Sangria, Negroni and more ...	8	
<b>Non-Alcohol Beverages</b>		
Boylan Cola, Diet Cola	3	
Bubble Up, Orange	3	
Red Birch Beer, Ginger Ale	3	
Hibiscus Tea	3	
Espresso	2	

**SUBSTITUTE GLUTEN FREE CRUST ON ANY PIZZA + 4 - Vegan cheese + 2**

\*Consuming of raw meats or eggs may increase the risk of foodborne illness

## Dolci

Crème Brulee	8	Cannoli	5
Neapolitan Tartufo	7.5	Root Beer Float	6
Chocolate Chip Cookie Skillet a la Mode	8	Vanilla Gelato	4.5



# IL Bosco Catering

## Bringing artisan wood-fired pizza taste and experience to your guests

IL Bosco's catering accommodate parties of 20 – 250+ people with a full menu of wood-fired pizzas, fresh salads, savory antipasti's and decadent desserts. We bring our white oak, wood-fired Valoriani mobile oven, a catering staff of two to five to serve your guests fresh, made-to-order, artisanal pizza. Please email us at [contact@ilboscopizza.com](mailto:contact@ilboscopizza.com) for more information and pricing. Jeff will respond to discuss our catering options with all the details.



### Catering

#### **PICCOLO** - Serves 20 to 30 guests

15 - 12" pizzas ( 4-5 varieties )

Caesar salad

*Catering staff of two - two hour service \$750*

#### **GRANDE** - Serves 40 - 60 guests

25 - 12" pizzas (up to 5 varieties )

Caesar salad

*Catering staff of three - two and half hour service \$1000*

#### **MAGGIORE** - Serves 70 - 100 guests

40 - 12" pizzas ( up to 6 varieties )

Caesar salad

*Catering staff of four - three hour service \$1500*

#### **FESTA** - Serves 120 - 200 guests

75 - 12" pizzas ( 5 varieties )

Caesar salad

*Catering staff of five - three and half hour service \$2500*

ADDITIONAL: Pizza: \$20 / Hour of Service: \$100

### Delivery partners



Hours:

Mon-Thurs 4-9:00 pm

Fri-Sat 4-10:00 pm

Sunday 4-8:00 pm

Happy Hour 4:00 – 5:30 pm

\$1.00 off Alcohol, Apps, Salads

[ILBoscoPizza.com](http://ILBoscoPizza.com)

Follow us on - IL Bosco Pizza

- ILBoscoAZ



Free WIFI: ILBosco5G ibpizza16