



B BOLEROS


PIZZERIA
MENU


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 bolerspizzeria.co.uk



 [bolerspizzeria](https://www.instagram.com/bolerspizzeria)



 [BolerosPizzeria](https://www.facebook.com/BolerosPizzeria)




Opening Hours: Monday - Saturday 7.00 - 22.00




BREAKFAST / BRUNCH *We only use Free Range Eggs* £


English Breakfast / Full   8.7/11.7
Free range eggs, pork sausage, bacon, baked beans, homemade toast & chips

Vegetarian Breakfast (v)   10
Halloumi, free range eggs, grilled tomato, baked beans, white button mushrooms & homemade toast




Breakfast Extra   14.7
Smoked salmon, avocado, baked beans, 2 x eggs, mushrooms, tomato 2 x toast


Eggs Benedict    9.7
Two poached eggs on a homemade toast, ham & hollandaise sauce



Eggs Avocado (v)    9.7
Two poached eggs on a homemade toast, avocado & hollandaise sauce


Eggs Royal  11.7
Smoked salmon, poached egg, hollandaise sauce served on toasted muffin


OMELETTE *All omelette's come with three eggs and are Free Range*

Mediterranean Breakfast    12.7
Omelette with white button mushrooms, spinach, Chorizo sausage & peppers served with feta cheese, olives & tomatoes, cucumber & homemade toast

Goat's Cheese  *with cheese and sweet roast peppers* 12

Cheese omelette   8.5

Ham & cheese omelette  10

Bacon and cheese omelette  10

Add any toppings 1.5

All omelettes served with choice of 2 slice of bread butter or toasted, chips + baked beans or mixed Salad

ROLLS *Free Range Eggs*

Eggs Roll 3 **Sausage Roll** 3.5

Bacon Roll 3.5 **Sausage & Bacon Roll** 5

Egg & Bacon Roll 4 **Breakfast Ciabatta** 5.7

Add Baguette or Ciabatta for 1

Croissant				£	
Au beurre	1.8	Au almond	2	Au chocolate	2

Ciabattas / Panini / Baguette

Foir di latte mozzarella <i>tomato</i>	5.5
Bacon & Brie <i>with red onions</i>	6
Salami Picante <i>mozzarella, sundried tomatoes & fresh Basil</i>	6
Tuna <i>Cheddar, sweetcorn, mayonnaise & parsley</i>	6
Goat's Cheese <i>aubergines, courgettes, peppers & pesto (v)</i>	6.5
Chicken Escalope <i>brie, caramelised onions</i>	7

STARTERS

Marinated mixed olives, home made focaccia bread (v, ve) 🌱	5.9
Homemade Garlic bread (v, ve) / Cheese 🌱🔒	6.5/7.5
Bruschetta (v) <i>Cherry tomatoes, basil, red onions, garlic, oregano</i>	8
Soup of the day	7
Tricolore Insalata 🌱🔒 <i>Avocado, mozzarella, tomato, baby basil leaves, extra virgin oil & balsamic vinegar</i>	10.5
Melanzane Parmigiana <i>Home made tomato sauce, fior di latte mozzarella, aubergine, parmesain</i>	7.8
Antipasto Fredo (to share) 🍷 <i>A selection of cheeses & salamis served with olives & homemade bread</i>	19
Fresh King prawns oven baked 🌱🔒 <i>Cherry tomatoes, fresh chillies, garlic, extra virgin olive oil, homemade bread</i>	12.5
Calamari 🌱🔒 <i>Fresh Rocket, zucchini, lemon, homemade tartar sauce</i>	9.5
SALADS	£
Greek Salad <i>Lettuce, tomato, cucumber, red onion, olives, fetta cheese, olive oil</i>	10
Chicken Caesar <i>Chicken, grana padano, lettuce, caesar dressing, & croutons</i>	9.5
Rocket Pomegranate Salad (v) <i>Rocket, pomegranate grains, goat's cheese, honey & mustard dressing</i>	9.5


Caprese £ 7.5
Tomato, mozzarella fior di late, olive oil, fresh basil

Tricolore Insalata 10.5
Avocado, mozzarella, tomato, baby basil leaves, extra virgin oil & balsamic vinegar


SIDES

Skin on, chips (v) 3.5




Grilled vegetables & halloumi  8.5



Chicken bites   6.5


A LA CARTE

Chicken Strips   7.5
With sweet chilli & garlic mayo sauce

Melanzane Parmigana 11.5
Home made tomato sauce, fior di latte mozzarella, Aubergines, parmesan




Arancini    10
Cooked rice balls with beef ragu & mozzarella, coated in bread crumbs, flour & eggs, served in tomato sauce


Porcini Risotto(v)   13.5
With porcini & white button mushrooms and vegetable stock

Risotto Mix Sea Food  16.5
King prawns, mussels, clams, calamari, cherry tomatoes, olive oil, seafood stock




Seafood Platter 55
Mixed Seafood

Pan fried chicken in tomato sauce 10.5

Chicken Milanese    17.5
Battered chicken fillet in a mushroom white sauce, served with green salad leaves & skin on chips

Grilled Salmon  17.5
Served with Vegetables, baby roast potatoes or seasonal vegetables

Classic Burger  

Cheese Burger    12.5
All burgers comes with skin on chips. Add bacon 1.5

Sirlion Steak 22
Served with vegetables or chips

FRESH HOME MADE PASTA

£

Napoletana (v)

9.5

Fresh linguine in a cherry tomato, tomato sauce, olive oil, fresh parsley

Arrabiatta (v)

10.5

Fresh penne, fresh chilli, parsley & garlic cherry tomato, tomato sauce, fresh parsley

Bolognese

11.5

Fresh spaghetti in a Bolognese sauce made with ground beef, carrots, celery, onions, red wine & herbs, served with parmesan flakes

Carbonara

13.5

Fresh spaghetti, pancetta, eggs, olive oil served with parmesan flakes

Al Pollo

12.5

Fresh penne in a white creamy sauce with chicken, mushrooms

Ravioli (v)

14.5

Fresh ricotta & spinach ravioli in a creamy gorgonzola sauce, scamorza cheese parmesan, fior di latte mozzarella

Lasagne

12.5

Fresh pasta sheets, in a Bolognese sauce made with ground beef, carrots, celery, onions, red wine & herbs, served with parmesan flakes

King Prawn Arabiata

15

Tomatoes, garlic, fresh chillies and king prawns

King Prawn Alfredo

15

Cream, cheese and king prawns

Linguine Fuiti Di Mare

17.5

Kings Prawns, Mussels, clams, calamari, cherry tomatoes, fresh parsley, olive oil, dry white wine

Amatriciana

13.5

Crispy bacon, red onions and tomato sauce

Rustica Pasta

10.5

Sausages, chillies, garlic, tomato sauce

Aglio e Olio

11.5

Garlic, parsley, parmesan cheese, olive oil

Chicken Pesto Pasta

14.5

Chicken, spinach, cherry tomatoes, in pesto sauce

Gnocchi

11.5

Fresh gnocchi cooked in cherry tomato, garlic oil, tomato sauce, herbs

PIZZA	12" Neapolitan style pizzas prepared with homemade dough	£
Margherita (v)  	Mozzarella, tomato sauce, fresh basil & olive oil	9.5
Diavola  	Fior di latte mozzarella, tomato sauce, salami picante & fresh chillies	12.5
Prosciutto e Funghi  	Fior di latte mozzarella, tomato sauce, ham & mushrooms	13.5
Fiorentina   	Fior di latte mozzarella, spinach, eggs, parmesan	13
Vegana (v, ve) 	Tomato sauce, mushrooms, artichokes, vegan cheese, spinach & olives	13
Vegetariana (v)  	Mozzarella, tomato sauce, mushrooms, courgettes, aubergines & mixed peppers	12
Al Tonno  	Fior di latte mozzarella, tomato sauce, tuna, onions, olive oil	13.5
Napoletana  	Fior di latte mozzarella, tomato sauce, anchovies, capers, olives	12.5
Calzone  	Fior di latte mozzarella, ricotta, ham & salami picante	13
Beef Prosciutto  	Fior di latte mozzarella, tomato sauce & beef prosciutto	13.5
Capricciosa  	Fior di latte mozzarella, tomato sauce, salami picante, ham, mushrooms, artichokes. & olives	14.5
Quattro Formaggi  	Fior di latte mozzarella, gorgonzola, scarmorza, parmesan	15.5
Boleros  	Fior di latte mozzarella, parma ham, wild rocket, pomegranate grains & parmesan flakes	16.5
Chef's Special   	Fior di latte mozzarella, rocket, cherry tomatoes, parma ham, pomegranate, fresh burrata	16.5

HOMEMADE DESSERTS

£

Homemade cake of the day

6.5

(Tiramisu, Tres leches, Carrot cake or Cheesecake)

HOT DRINKS *Artisan Coffe beans roasted on site daily / Organic milk*

Espresso	2.4	Machiatto	2.6	Cortado	2.9
Americano black	2.9	Americano white	2.9	Capucinno	3.3
Latte	3.3	Flat white	3.4	Hot chocolate	3.5
Vanilla Latte	3.4	Mocha	3.7	Selection of	
Non Dairy milk / Syrup	.50p Extra			Premium Tea Pot	3

DRINKS

Water 500ml	1.7
Coke/Diet, 7up	1.8
San Pellegrino, Lemon/Orange	2
Orange juice 500ml / L	3/3.8

Beers

Peroni, Moretti, Budweiser	4.5
Cider	5.7

White Wine

Trebbiano

Fresh fruity aromas with a dry finish
175ml 5.5 | 250ml 6.9 | Bottle 17.5

Sauvignon

Fruity and refreshing with floral and citrus flavours
175ml 5.9 | 250ml 7.5 | Bottle 21.5

Pinot Grigio DOC

Lightly aromatic and fresh with hints of green apple flavours.
175ml 6.5 | 250ml 8.2 | Bottle 24.5

Rose Wine

Pinot Grigio Blush

A dry, fresh and fruity rose with delicate aromas of red berries. Crisp and lively on the palate with good intensity of ripe berry and red cherry fruit
175ml 6.5 | 250ml 8.2 | Bottle 24.5

£

Red Wine**Montepulciano**

A soft drinking with round fruity character

175ml 5.5 | 250ml 6.9 | Bottle 17.5

Sangiovese Rubicone

Fresh easy-drinking red from Emilia-Romagna, in north-east of Italy with soft berry flavours.

175ml 5.9 | 250ml 7.5 | Bottle 21.5

Malbec (Argentina Mendoza)

A Vibrant and juicy Malbec made from grapes grown at high altitude in Mendoza. Flavours of black cherry & ripe plum

175ml 6.5 | 250ml 8.2 | Bottle 24.5

Aperitives & Sparkling**Prosecco DOC**

A cool, elegant and stylish Prosecco. Fruity and well-balanced, supported by a fine perlage, which is remarkably persistent in the glass

125ml £7.5 | Bottle 27.5

Bellini

Prosecco and peach nectar

8.5

Aperol Spritz

Aperol, Prosecco and slice of orange

8.5

Menu prices subject to change without notice

Management advises that food prepared here may contain or have come in contact with

Wheat 🌾 Milk 🥛 Eggs 🥚 Fish 🐟 Mustard 🌿 Sulphur Dioxide 🧪 Soya 🌱 Nuts 🥜 Celery 🌿

Lupin 🌱 Crustaceans 🦞 Molluscs 🐚 Peanuts 🥜 Sesame 🌱

Please ask a member of staff about the ingredients in your meal before placing your order!