

CICCHETTI ITALIAN LIGHT BITES



HOW IS IT PRONOUNCED YOU ASK?
'CHI-KET-TEE' AS SIMPLE AS THAT!

CICCHETTI MEANING: (CHIEFLY IN VENICE)
SAVOURY SNACKS OR SMALL SIDE DISHES,
TYPICALLY SERVED IN A BAR OR
INFORMAL RESTAURANT

OUR CICCHETTI IDEA IS WHAT MOST
ITALIANS ENJOY, GOING TO A LOCAL
EATERY OR BAR SITTING WITH
FAMILY OR FRIENDS
THE CLASSIC ITALIAN "PICK AND MIX"

STUZZICHINI

BREAD, BALSAMIC AND OIL (TO SHARE) V 4.50
a selection of toasted Italian breads,
Aggazzotti Gold 10 year aged balsamic
and Olivium D.O.P. Extra Virgin olive oil,
confit garlic bulb

SICILIAN OLIVES 4.50
garlic and thyme marinated La Rosca
Sicilian olives

FRITTATA*

SMOKED PANCETTA G 7.25
smoked pancetta, mushrooms

PESCE

PATÉ BRUSCHETTA
our own chicken liver paté, with orange and
chilli jam and toasted ciabatta

MUSSELS Go 6.75
steamed Scottish mussels, white wine,
cream and garlic butter, flat leaf parsley,
toasted ciabatta

CRAB CAKE 6.50
seared crab cake, caper and coarse grain
mustard mayonnaise, crispy corgette ribbons

FORMAGGIO

ITALIAN CHEESEBOARD (FOR TWO TO SHARE) 9.50
Telaggio, Gorgonzola and Provolone cheeses,
served with toasted sourdough, Italian honey,
figs, candied walnut pangratatta

BRUSCHETTA

Italian style open sandwiches

AVOCADO 7.00
vegan cream cheese, avocado, tomato jam,
rocket, toasted sourdough

PROSCIUTTO 7.00
prosciutto, parmesan, rocket and poached egg

BEEF 7.00
roast sirloin of beef, caramelised onion, rocket,
Gorgonzola

SALMON 7.00
smoked salmon, avocado, confit tomato, rocket

MUSHROOM Go 5.95
baked mushrooms, in a white wine and cream
sauce, with toasted sourdough,
porcini pangratatta

TOMATO 5.50
lightly spiced tomato salsa on toasted
sourdough with salsa verde dressing

PASTA

LEEK PAPPARDELE 6.50
porcini mushrooms, slow braised leeks,
prosciutto, fresh egg pasta, porcini pangratatta

N'DUJA ORECHIETTE 6.50
Calabrian pork and chilli paste, Italian
sausage, tenderstem broccoli, red onions,
orechiette pasta

MEATBALLS 7.00
braised lamb and beef meatballs, fresh
egg pappardelle, pomodorino sauce,
Grana Padano

PRAWN LINGUINE Go 7.50
pan fried prawns, garlic, tomatoes, chilli,
fennel and rocket, tossed through linguine

PASTA ALLA NONNA 12.95
aubergine, tomato, spinach garlic, chilli,
pinenuts with fresh basil and olive oil

INSALATA

GOATS CHEESE V G 10.50
baked goats cheese, mixed leaf salad,
with poached pears, candied walnuts

PARMA HAM G 10.50
Parma ham, rocket and parmesan salad, poached
egg and pangratatta

CHICK PEA SALAD 10.95
chopped cucumber, celery, red onion, peppers,
tomato, olives and artichokes, mixed leaves,
herby Italian dressing

CARNE

RAGU SUPPLI 6.50
balls of braised beef, stuffed with Mozzarella,
deep fried in Italian breadcrumbs, with
spicy salsa di bomba

BEEF CARPACCIO G 6.50
thinly sliced beef sirloin, parmesan
shavings, dressed rocket

SALUMI G 7.50
a selection of cured Italian meats, ciabatta,
balsamic artichoke, pickled pepper,
olives and sun dried tomatoes

MEATBALLS 7.00
braised lamb and beef meatballs, fresh egg
pappardelle, pomodorino sauce, Grana Padano

N'DUJA SCOTCH EGG 7.50
warm Italian inspired Scotch egg with spicy
N'Duja sausage, heirloom tomato salad, coarse
grain mustard and caper mayonnaise, micro
leaves

CALABRIAN CHICKEN WINGS (3) 5.00 (6) 9.00
full size spicy chicken wings,
herb yoghurt, celery salad

RISOTTO

SCALLOP RISOTTO 7.50/13.95
seared scallops, pea risotto, crispy pancetta,
pea and pecorino crisps

CAULIFLOWER RISOTTO 5.95/11.95
charred cauliflower, cauliflower puree, poached
pear, hazlenut pangratatta

CONTORI

GARLIC MUSHROOMS G V 3.00

GARLIC PIZETTA G V 3.00

SEASONAL VEGETABLES V G 3.00

HOUSE SALAD, TO SHARE V G 4.50

FRIES AND AIOLI V 3.50

TENDERSTEM BROCCOLI G 4.50
with garlic and chilli

AL FORNO POTATOES V G 3.25

GARLIC PIZETTA V GO 3.00

Allergy Information

Our food is prepared in a kitchen where nuts, gluten and other food allergens are present.

Our menu descriptions do not include all of the ingredients, so if you have a food
intolerance, please speak to a member of staff about your requirements.

Written allergy information is available on request.

**This menu is available all day from 12.00pm. Monday to Saturday
(subject to A la Carte menu demand in the restaurant)**

V These dishes are suitable for vegetarians **V** These dishes are suitable for vegans **G** These dishes are suitable for a gluten-free diet
Go These dishes can be made suitable for a gluten free diet. Please ensure you clearly advise your server



**& Vegetarian
menu**

available on request

—BURGERS-PIZZA-SPIEDINI—



BURGERS

- IL ROSSO BURGER** 12.95
our own home made half pound 100% English beef pattie, Emmenthal cheese, romaine lettuce, roma tomato, burger sauce, toasted brioche bun, patates frites and slaw
- IL ROSSO CHICKEN BURGER** 11.95
crispy breaded chicken, Emmenthal cheese, romaine lettuce, roma tomato, burger sauce, toasted brioche bun, patates frites, slaw
- IL ROSSO VEGAN BURGER**  10.95
vegan burger with romaine lettuce, sweet tomato jam, ciabatta bun with patates frites and slaw

- PORCHETTA G** 12.95
Rolled belly of pork, stuffed with fennel, garlic, rosemary, chilli, lemon, spiced apple salsa, served in a ciabatta bun, with fries and slaw

SPIEDINI

Italian style kebab

- CHICKEN SPIEDINI** 14.50
Italian kebab with marinaded chicken, roast vegetables, spiced apple salsa, homemade piadina, dressed salad and fries
- PRAWN AND SCALLOP SPIEDINI** 15.95
fresh prawns, scallops, roast vegetables, spiced apple salsa, homemade piadina, dressed salad and fries

ITALIAN PIZZA


Our dough is made in house with Molino Quaglia flour, bigga, salt and olive oil. Hand stretched, so the shape may not be perfect, but oh, the taste!

All standard 12" pizzas are available as gluten free, please ask your server

- LUNCHTIME LITE BITE*** 6.95
any small 7" pizza served with fries or side salad

- LARGE - 12"** 10.95

- HALF A METRE BEAST** 19.95
Choose up to four different styles of pizza, all on one giant base

- MEAT FREE** 
red & yellow peppers, vegan mozzarella, red onion, broccoli, leeks, sun blushed tomatoes, with a sweet chilli sauce Go

- MARGHERITA**
mozzarella, tomato, oregano V Go

- AGLIO**
roasted garlic cloves, mozzarella, caramelised onion, roasted tomato, Parma ham and sun blushed tomatoes Go

- BROKEN MEATBALL**
broken braised lamb and beef meatballs, rich tomato ragu, buffalo mozzarella

- DIAVOLA (SPICY)**
N'duja, fresh chilli, spicy Calabrian sausage, Salsa di Fucco Go

- PEPPERONI**
pepperoni, tomato, mozzarella Go

- GOATS CHEESE**
mozzarella, goats cheese, spinach, garlic and olives V Go

- FIORENTINA**
olives, confit garlic, spinach, sliced red onion, baked egg, mozzarella V Go

- CARNE**
chicken, pepperoni, proscuitto, pancetta Go

- ALL DAY BRUNCH**
pancetta, sausage meat, egg, tomato base Go

- CHICKEN CALZONE** 12.95
chicken, mushrooms and mozzarella in a creamy truffle sauce

- CREATE YOUR OWN PIZZA:**
Add any three of the following toppings to our classic Margherita pizza base

- LARGE 12"** 10.95

- HALF A METRE BEAST** 19.95
- | | |
|-----------------------|--------------|
| roasted chicken | spinach |
| pepperoni | olives |
| pancetta | goats cheese |
| roasted garlic cloves | blue cheese |
| caramelised onion | mushroom |
| Parma ham | hot chillis |
| red onion | egg |

A la Carte menu is available all day from 12.00pm Monday to Saturday



APERITIVO HOUR: MONDAY TO FRIDAY FROM 5PM

Aperitivo in Italy is simply a pre-dinner drink.

Meant to open the palate and give you the chance to socialise, relax and nibble as dinner approaches

So what better way to meet after work or early evening and enjoy this special time...

Our chefs produce a selection of nibbles for the bar daily for your enjoyment, please feel free to give them a try.

All that we ask is that for each one you try, you contribute something to the charity box on the bar, all of which goes directly to the charities involved

Menu Del Giorno

Monday all day and Tuesday to Thursday
from 12pm until 7pm,

Friday and Saturday 12pm until 6.00 pm

2 courses £12.95

3 courses £15.95

Ask a member of staff for a copy
of today's menu