

Menu Del Giorno


Monday all day and Tuesday to Thursday
from 12pm until 7pm,
Friday and Saturday 12pm until 6.00 pm

PRICE

2 courses £12.95

3 courses £15.95

APPETISERS

BREAD AND OIL  4.50
Italian bread, virgin olive oil, aged balsamic

MIXED OLIVES  4.50
house marinated mixed olives

GARLIC PIZETTA V 3.00
garlic pizetta

STARTERS

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

MUSHROOM CROSTINI V Go
creamed truffled mushrooms on toasted altamura bread

SOUP OF THE DAY  Go
freshly made soup of the day

TOMATO CROSTINI  Go
lightly spiced tomato salsa on toasted ciabatta with salsa verde dressing

CALAMARI
crispy deep fried baby squid, lemon mayonnaise

CALABRIAN CHICKEN WINGS
full chicken wings, Calabrian hot sauce, celery salad, herb yoghurt

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

BURGERS


IL ROSSO BURGER
our own home made half pound 100% English beef pattie, Emmenthal cheese, romaine lettuce, roma tomato, burger sauce, brioche bun, patates frites and slaw

IL ROSSO VEGAN BURGER 
vegan burger with romaine lettuce, sweet tomato jam, ciabatta with patates frites and slaw

IL ROSSO CHICKEN BURGER
crispy breaded chicken, Emmenthal cheese, romaine lettuce, roma tomato, burger sauce, brioche bun, patates frites and slaw

MAINS

CAULIFLOWER RISOTTO  Go
charred cauliflower, cauliflower puree, poached pear, hazlenut pangratatta

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

SMOKED HADDOCK RISOTTO
natural smoked haddock, leek risotto, soft poached egg, charred leeks

CHICKEN SPIEDINI
Italian kebab with marinaded chicken, roast vegetables, salsa di bomba, homemade piadina, dressed salad and fries

MOULES FRITES Go
fresh native mussels, white wine, parsley, garlic, cream, patates frites, crusty bread

PORCHETTA G
Rolled belly of pork, stuffed with fennel, garlic, rosemary, chilli and lemon, with potatoes al forno, tenderstem broccoli and spiced apple sauce


INSALATA DI FORMAGGIO DI CAPRA V G
baked goats cheese, mixed leaf salad, with poached pears, candied walnuts

RUMP STEAK G
6oz rump steak, served either pink or cooked through, rocket and parmesan salad, peppercorn sauce, patates frites

SWORDFISH
breaded swordfish steak, cream and lemon caper sauce, tenderstem broccoli, al forno potatoes

ITALIAN PIZZA 12"

All pizzas are available with a gluten free base.
just ask your server when ordering

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

MARGHERITA V
mozzarella, tomato, oregano V

GOATS CHEESE V
mozzarella, goats cheese, spinach, garlic and olives

DIAVOLA (SPICY)
N'duja, fresh chilli, spicy Calabrian sausage, Salsa di Fuocco

CARNE
chicken, pepperoni, prosciutto, pancetta

PEPPERONI
pepperoni, tomato, mozzarella

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

SIDES

GARLIC MUSHROOMS G V £3.00

GARLIC PIZETTA V Go £3.00

SEASONAL VEGETABLES V G £3.00

HOUSE SALAD, TO SHARE V G £4.50

FRIES AND AIOLI V £3.50

SPICY TENDERSTEM BROCCOLLI G £4.50

SAUTEED NEW POTATOES V G £3.25

DESSERTS

IL ROSSO TIRAMISU
the Italian pick me up


AMALFI CHEESECAKE
our own lemon cheesecake with berries and fruit coulis

THREE CHOCOLATE BROWNIE
white, dark and milk chocolate brownie with vanilla ice cream

TOFFEE PUDDING
moist sponge cake, made with finely chopped dates, covered in a toffee sauce with home made vanilla gelato

CRUMBLE
apple and blackberry crumble with toasted hazlenut and biscotti crumb, with homemade gelato

HOME MADE GELATO OF THE DAY
three scoops of our gelato of the day,

BAKED RICE PUDDING 
carnoli rice, coconut milk, blueberry compôte, brulée crust

V These dishes are suitable for vegetarians

 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 that you require a gluten-free option.

We can provide a detailed list of all allergens used in our kitchen on request.

If you do have an allergy please alert your server.

Nuts, nut oils and derivatives are used in our kitchen and some of our dishes may contain bones.

The ingredients used in all of our dishes may vary occasionally subject to availability

All our food is prepared, cooked and served by humans, mistakes can happen. Please inform us if you are not happy with any aspect of your visit.(We do care!)

A Service Charge of 8% will be added to your bill

Every penny of the service charge and tips are shared amongst our staff on top of the fair pay they get from us.

Fizz

	125ML / BOTTLE	
PROSECCO EXTRA DRY, FIOLETTI	24.95	
Veneto, Italy (11%abv) Fresh, lively and appealing with slightly sweeter notes on the palate		
PROSECCO FIOLETTI MAGNUM	48.95	
(ideal for parties)		
PROSECCO STELLE D'ITALIA	4.50/22.95	
Veneto, Italy (11%abv) A lively, crisp, sparkling wine with a delicate lemon character and an aromatic, dry, refreshing finish		
2008 PERLÉ, FERRARI	45.50	
Alto Adige, Italy (12%abv) From the best sparkling wine producer in the world, easily as good as any vintage champagne		

White Wine

ITALIAN WHITES

	175ML / 250ML / BOTTLE	
ARPEGGIO BLANCO	3.80/5.35 /14.95	
Sicily (11.5%abv) Dry with a fruity and upfront bouquet and fresh citrus finish		
VERDICCHIO CLASSICO		
VILLA BIANCHI, UMANI RONCHI	5.10/7.25/22.00	
Marche, Italy (12%abv) Brilliant straw yellow color with greenish tints. The bouquet is fine and intense, fruity and floral. The palate is pleasant, vibrant with fresh notes		
PINOT GRIGIO		
VIA NOVA	4.25/6.10/17.00	
Veneto, Italy (12%abv) Distinctive nose of wild flowers. Soft, fresh and lively with notes of ripe pear		
GAVI DI GAVI		
LA MINAIA, NICOLA BERGAGLIO	5.60/8.00/28.00	
Piedmont, Italy (13%abv) White peach and acacia aromatics, with soft honeyed richness, a cool mineral streak, beautifully balanced and fresh through to long finish		
VERMENTINO DI SARDEGNA		
VILLA SOLAIS, SANTADI	5.60/8.00/28.00	
Sardinia, Italy (13%abv) Sardinia's best known white, this golden coloured, dry wine is herbal and aromatic, displaying light almond flavours and a fresh well balanced finish		
CHARDONNAY		
CABLE CROSSING	5.25/7.15/21.00	
South Australia, Australia (12.5%abv) packed with grapefruit, and melon flavours, with a zesty, citrus balance		

WORLD FAVOURITES

	175ML / 250ML / BOTTLE	
SAUVIGNON BLANC		
LANYA	4.50/6.40/17.95	
Central Valley, Chile (12%abv) Crisp and juicy on the palate, with lime, pear and herbal flavours in a delicate balance, with a soft finish		
CHARDONNAY		
CABLE CROSSING	5.25/7.15/21.00	
South Australia, Australia (12.5%abv) packed with grapefruit, lime and melon flavours, all bound up with a zesty, crisp citrus balance		
SAUVIGNON BLANC		
YEALANDS ESTATE	5.75/8.20/24.50	
Marlborough, New Zealand (13%abv) Flavours of passionfruit and blackcurrant leaf with underlying notes of wet stone and thyme		
CHABLIS		
DOMAINE DE VAUROUX	8.20/11.70/35.00	
Burgundy, France (12.5%abv) Aromatic with clean mineral notes and hints of citrus. Medium bodied with crisp, appley acidity, tight, pure fruit flavours of white peach and pears, finished with a classic, steely, dry finish		

Rose Wine

	175ML/250ML/BOTTLE	
ARPEGGIO ROSATO, SETTESOLI	3.80/5.35 /14.95	
Pays d'Oc, France (12.5%abv) Aromas of sweet raspberries and strawberries with delicate floral notes, bursting with crisp red berry flavours and a good persistent finish		
WHITE ZINFANDEL		
JACK RABBIT	3.75/5.35/15.95	
California (9%abv) Delicate floral aromas, and a fresh, light sweetness		

WHAT DO YOU MEAN, RED WINES "SHOULDN'T BE CHILLED AND FIZZY"?
TRY OUR FABULOUS LAMBRUSCO DI MODENA, AND HAVE YOUR MIND BLOWN!

SASSOMORO LAMBRUSCO DI MODENA

Modena, Italy (11%abv)
A modern take on an Italian classic. Low acidity and very little tannin combine to create a deliciously fruit driven, thirst quenching wine. We think it's amazing, and we're sure you'll agree!

BOTTLE
26.00

MOËT ET CHANDON, BRUT IMPERIAL	55.50
Champagne, France (12%abv) A well balanced assemblage of three vine varieties	
VEUVE CLICQUOT PONSARDIN, YELLOW LABEL BRUT	65.50
Champagne, France (12%abv) Intense, floral and fruity aromas	
LAURENT PERRIER, CUVÉE ROSE	75.50
Champagne, France (12%abv) Reminiscent of red and black fruit like black cherries	
CUVÉE DOM PERIGNON, MOËT ET CHANDON	180.50
Champagne, France (12.5%abv) Fresh almonds, dried apricots and toasted brioche, superb	

Red Wine

ITALIAN REDS

	175ML / 250ML / BOTTLE	
SANGIOVESE		
IGT RUBICONE	3.80 /5.35 /14.95	
Emilia Romagna, Italy (11.5%abv) Aromas of forest fruits, medium bodied and fresh		
VALPOLICELLA CLASSICO		
NOVARE, BERTANI	5.85/8.40/25.00	
Veneto, Italy (12.5%abv) Violet red colour. Intense notes of black currant red, plum, raspberry, black cherry and spice. In the mouth opens, fresh with a good balance between acidity and sweetness		
PRIMITIVO DI MANDURIA		
PAPALE ORO VARVAGLIONE	8.60/12.00/36.00	
Puglia, Italy (14%abv) Our new favourite! If you enjoy rich, full bodied, velvety red wine, then this is the one for you! Flavours of rich dark chocolate, ripe cherries and spice. It's deep, dark and tempting, and seriously seductive...		
CHIANTI		
PRIMOCOLLE DOCG VILLA CERNA	4.65/6.55/28.00	
Tuscany, Italy (13.5%abv) This fresh, modern style of Chianti has a vivid ruby colour that leads to an intensely floral bouquet of violet and iris over plum, cherry and spice		

WORLD FAVOURITES

	175ML / 250ML / BOTTLE	
MERLOT		
LANYA	4.50 /6.40/17.95	
Central Valley, Chile (12%abv) Filled with currant, ripe plum, cherry, vanilla and blackberry flavours, complimented by sweet tannins		
MALBEC		
SOL SA, BODEGAS SANTA ANA	5.45/7.75/23.25	
Mendoza, Argentina (13%abv) Medium bodied, dry, with soft, ripe blackcurrant flavours, rounded and juicy		
RIOJA CRIANZA		
RAMON BILBAO	5.45/7.75/23.25	
Rioja, Spain (14%abv) A fresh, fruity wine with red-berried fruit mingling with the coconut and vanilla aromas from the oak. Full and supple with a long finish		
SHIRAZ		
CABLE CROSSING	5.25/7.50/20.95	
South Australia, Australia (14%abv) This powerful Shiraz is full of ripe plum and blackberry aromas, has a fleshy palate and with a very pleasant peppery finish		
CABERNET SAUVIGNON		
INDIAN WELLS CHATEAU STE MICHELLE	7.50/10.75/32.00	
Washington, USA (14.5%abv) Rich, dark fruit aromas, and a touch of Syrah in the blend adds layers of fruit concentration to the wine's deep flavours		
RIOJA RESERVA		
RAMON BILBAO	6.90/9.90/29.50	
Rioja, Spain (14.2%abv) A dark cherry colour with good depth. Balsamic aromas with hints of ripe fruit, complex and spicy. Soft, rounded tannins.		

Dessert Wine

	125ML/BOTTLE	
CONCHA Y TORO 'LATE HARVEST'	6.00 / 20.00	
White, Chile (12%abv) the perfect way to end a meal, a fabulous chilled, sweet Chilean dessert wine, served with homemade biscotti		
PERFECT ANYTIME, NOT JUST FOR DESSERT!		