

IL ROSSO

INSPIRED BY ITALY, MADE IN IL ROSSO

STUZZICHINI

BREAD, BALSAMIC AND OIL (to share)

a selection of toasted Italian breads, Aggazzotti Gold 10 year aged balsamic and Olivium D.O.P. Extra Virgin olive oil, confit garlic bulb v £4.50

SICILIAN OLIVES

garlic and thyme marinated La Rosca Scicillian olives v £4.50

ANTIPASTI

CALAMARI

lightly floured baby squid, homemade lemon mayonnaise £6.25

BEEF CARPACCIO G

thinly sliced aged, peppered beef, light mustard dressing, Grana Padano and rocket £6.50

N'DUJA SCOTCH EGG

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

MUSSELS

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

CRAB CAKE

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

RAGU SUPPLI

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

MUSHROOM CROSTINI V Go

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

SALUMI Go

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

BRUSCHETTA AVOCADO

vegan cream cheese, avocado, tomato jam, rocket, toasted sourdough £7.50

PRIMI

In Italy, these dishes are normally served as a first course, but can be made into a main course

VEGETABLE LASAGNE V

pressed Mediterranean vegetables, fresh egg pasta, three Italian cheeses, garlic ciabatta v £6.50/£11.95

N'DUJA ORECHIETTE Go

Calabrian pork and chilli paste, Italian sausage, tenderstem broccoli, red onions, orechiette pasta £6.50/£11.95

MEATBALLS

braised lamb and beef meatballs, fresh egg pappardelle, pomodoro sauce, Grana Padano £7.00/£12.95

SCALLOP RISOTTO

seared scallops, pea risotto, crispy pancetta, pea and pecorino crisps Go £7.50/£14.95

LEEK PAPPARDELE Go

porcini mushrooms, slow braised leeks, prosciutto, fresh egg pasta, porcini pangratatta £6.50/£12.50

PRAWN LINGUINE Go

pan fried prawns, garlic, tomatoes, chilli, fennel and rocket, tossed through linguine £7.50/£13.95

PASTA ALLA NONNA Go

aubergine, tomato, spinach garlic, chilli, pine nuts with fresh basil and olive oil £7.00/£12.95

CAULIFLOWER RISOTTO Go

charred cauliflower, cauliflower puree, poached pear, hazlenut pangratatta £5.95/£11.95

INSALATA

Ideal as a lighter main, or as a starter to share

GOATS CHEESE V G

baked goats cheese, mixed leaf salad, with poached pears, candied walnuts £10.50

PARMA HAM G

Parma ham, rocket and parmesan salad, poached egg and pangratatta £10.50

CHICK PEA SALAD

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

SECONDI

FILLET ROSSO G

8oz fillet steak, topped with chicken liver parfait, kale, gnocchi Romana and Marsala sauce £24.95

BEEF G

crispy slow roast beef in a red wine and mushroom sauce, braised carrots, celery, and crispy pancetta with creamed potatoes £14.95

COD G

roast cod loin, wrapped in salami, with spicy n'duja potatoes, tenderstem broccoli, red onion, sun blushed tomatoes £14.95

CHICKEN

Grana Padano breaded chicken, stuffed with Parma ham, Mozzarella cheese, with pepperonata, al forno potatoes and pesto £14.50

PORCHETTA G

Rolled belly of pork, stuffed with fennel, garlic, rosemary, chilli and lemon, with potatoes al forno, tenderstem broccoli and spiced apple sauce £15.95

SMOKED HADDOCK RISOTTO

natural smoked haddock, leek risotto, soft poached egg, charred leeks G £13.95

HAKE AND SHELLFISH

hake, scallops and clams, with creamed leeks and gnocchi romano Go £14.95

SWORDFISH

breaded swordfish steak, cream and lemon caper sauce, tenderstem broccoli, al forno potatoes £14.95

GRIGLIA

STEAK

Served with a rocket & parmesan salad, flat cap mushroom, home made patates frites All of our steaks are 28 day aged and are responsibly sourced from local suppliers

All grill dishes are served with a rocket and parmesan salad, flat cap mushroom, home made patates frites

STEAK SAUCES:

PEPPERCORN £2.00

DIAVOLA £2.00

DIANE £2.00

SPIEDINI

Traditional Italian kebabs, served on the skewer, patates frites, side salad and spicy salsa di bomba with home made piadina bread

CHICKEN SPIEDINI £14.50

marinated chicken breast, roast vegetables

PRAWN AND SCALLOP SPIEDINI G £17.95

fresh prawns, scallops, roast vegetables

FILLET STEAK 8oz G £22.95

CÔTE DE BOEUF RIB STEAK 12oz G £21.95

RUMP STEAK 6oz G £13.95 / 12oz £19.95

CONTORNI

SPICY TENDERSTEM BROCCOLI,
with chilli and garlic G £4.50

SEASONAL VEGETABLES G V £3.00

GARLIC MUSHROOMS G V £3.00

AL FORNO POTATOES V G £3.25

ROCKET AND PARMESAN SALAD G V £3.50

HOUSE SALAD, TO SHARE G V £4.50

GARLIC PIZETTA G V £3.00

PATATES FRITES with aioli G V £3.00

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!

MEAT FREE

red & yellow peppers, vegan mozzarella, red onion, broccoli, leeks, sun blushed tomatoes, with a sweet chilli sauce Go £10.95

MARGHERITA

buffalo mozzarella, tomato, oregano V Go £9.95

GOATS CHEESE

mozzarella, goats cheese, spinach, garlic and olives V Go £10.95

DIAVOLA (SPICY)

N'duja, fresh chilli, spicy Calabrian sausage, salsa di fuoco Go £10.95

BROKEN MEATBALLS

homemade braised lamb and beef meatballs, rich tomato ragu, buffalo mozzarella £11.95

CARNE

chicken, pepperoni, prosciutto, pancetta Go £10.95

AGLIO

roasted garlic cloves, mozzarella, caramelised onion, roasted tomato, Parma ham and sun blushed tomatoes Go £10.95

FIorentina

olives, confit garlic, spinach, sliced red onion, baked egg, marinara sauce, mozzarella V Go £10.95

ALL DAY BRUNCH

pancetta, sausage meat, egg, tomato base Go £10.95

PEPPERONI

pepperoni, tomato, mozzarella Go £10.95

CHICKEN CALZONE

chicken, mushrooms and mozzarella in a garlic and white wine sauce £11.95

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.

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. 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!)

We are an independent restaurant. We buy the best fresh ingredients available, it's not fast food, everything is cooked to order, so delays may occur during busy periods, so sit back, relax, and enjoy your time with us. Please allow up to 40 minutes for your main course if not ordering a starter

Vini

Fizz

	125ML / BOTTLE
PROSECCO EXTRA DRY, FIOL 	24.95
Veneto, Italy (11%abv) Fresh, lively and appealing with slightly sweeter notes on the palate	
PROSECCO FIOL MAGNUM  (ideal for parties)	48.95
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	
VERDICCIO 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!

	BOTTLE
SASSOMORO LAMBRUSCO DI MODENA	26.00
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!	
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, CUVEE ROSE 	75.50
Champagne, France (12%abv) Reminiscent of red and black fruit like black cherries	
CUVÉE DOM PERIGNON, MOET 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) <i>Our new favourite!</i> 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!	