

il rosso

Vegan & Vegetarian

Starters

Risotto 8.95

braised leek and Parmesan style risotto with olive oil.
as a main with smoked haddock

Mushroom crostini 7.25

with a mushroom, brandy and mustard sauce,
with toasted sourdough, pangratatta

Aubergine Parmigiana 7.95

oven baked layers of aubergine, passata, Parmesan style cheese
and Mozzarella, topped with pangratatta

Bruschetta 7.95

vegan cream cheese, guacamole, tomato jam, rocket,
toasted sourdough

Tomato and red pepper soup

freshly made tomato and red pepper soup, with crusty bread

Falafel linguine 7.95

fried chickpea balls, red onion, chilli, broccolini
and pomodorino sauce

Mains

Pappardelle 14.95

braised leek and mushroom pappardelle, with pangratatta

Meat free Pizza 13.95

chargrilled vegetables, rocket, vegan mozzarella,
sun blushed tomatoes, with a sweet chilli sauce

Risotto 16.95

leek and Parmesan style risotto with olive oil.
as a main with smoked haddock

Aubergine Parmigiana 14.95

oven baked layers of aubergine, passata, Parmesan and Mozzarella,
topped with pangratatta

Falafel linguine 13.95

fried chickpea balls, red onion, chilli, broccolini
and pomodorino sauce

Chick pea salad 11.95

classic Tuscan salad, chopped salad with black olives, capers,
chick peas and garlic flatbread

Vegan Keralan curry 15.95

Very spicy. Naga chilli, cauliflower, chickpeas, spinach and caramelised
onion with coconut cream, with rice, warm flatbread and mango chutney

Tuscan stew 15.95

with a spiced tomato, onion, and sweet pepper stew,
with butterbeans and sausage.

Burgers

Miami Deluxe burger 15.95

lettuce, tomato, maple glazed vegan rashers,
smoked Applewood cheese, caramelised onions
in a Brioche style bun

Spiced chick'n burger 14.95

lettuce, tomato, smoked Applewood cheese with a sweet chilli sauce
in a Brioche style bun

Desserts

New York cheesecake 7.95

baked vanilla cheesecake, with fruit compôte

Chocolate brownie 6.95

with chocolate ice cream and chocolate sauce

Cornetti 6.95

Italian chocolate cornetti, filled with vanilla ice cream and mixed fruits

Affogato 5.95

VEGAN vanilla ice cream, bathed in espresso

Baked rice pudding 6.95

carnoli rice, coconut milk, fruit compôte

Caramel Cheesecake 7.95

chocolate and salted caramel cheesecake with fruit compôte

A Service Charge of 9% will be added to your bill

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!)

 These dishes are suitable for vegetarians.  These dishes are suitable for vegans.  These dishes are suitable for a gluten-free diet.  These dishes can be made suitable for a gluten free diet.



Don't forget to validate your parking
Failure to do so may result in a
parking charge

White wine

175ml / 250ml / bottle

Lupo Nero, Bianco  4.70/6.70 /20.00

Sicily (12%abv)

Pale gold, with a subtle honeyed nose. Gorgeous quince and tropical fruit.

Pinot Grigio, Rocca Estate  5.15/7.35/22.00

Veneto, Italy (12%abv)

A dry, fuller, more floral style, with racy, balanced fruit

Chardonnay, Grande Passolo Rocca Estate  6.60/9.50/28.00

Puglia, Italy (13.5%abv)

Full of tropical fruit pineapple and melon flavours on the palate

Sauvignon Blanc, Frost Pocket 6.20/8.90/26.50

Marlborough, New Zealand (13%abv)

Deliciously crisp and fresh, packed full of vibrant and long lasting lime, gooseberry and tropical fruit flavours.

Zibibbo, Vitesse  25.00

Sicily, Italy (12.5%abv)

Fresh, rich and elegant, with a great intensity and a long finish in the mouth

Gavi di Gavi, Villa Casetta  35.00

Piedmont, Italy (12%abv)

Piemonte's most celebrated white wine. Intensity and finesse of the Cortese

Sauvignon Blanc, Cloudy Bay,  50.00

Marlborough, New Zealand (13.5%abv)

Complex and layered, notes of ripe lemon, passionfruit, peach and freshly cut grass

Reisling, Kung Fu Girl  33.00

Washington, USA (12.5%abv)

A lively number with tonnes of character, this wine is bursting with delicious stone fruits and citrus notes

Vermentino, Le Grand Duc,  27.00

Foncalieu, France (13.5%abv)

Tropical and balanced, fragrant and fresh, excellent with fish and shellfish

Soave, Bertani,  35.00

Veneta, Italy (12.5%abv)

Sage and mint, elderflower and cherry blossom waft into the nostrils, followed by an appetising shot of peach and apricot on the tongue.

Rosé wine

175ml / 250ml / bottle

Lupo Nero Rosato  4.70/6.70 /20.00

Puglia, Italy (12%abv)

Fresh and fruity with hints of sweetness that give a delightful lift to the palate of summer fruits

White Zinfandel, Jack Rabbit 4.70/6.70 /20.00

California (9%abv)

Delicate floral aromas, and a fresh, light sweetness

Château Miraval Rosé 38.00

France (13%abv)

Light-medium bodied, Aromatic, Crisp, Delicate, Dry. Elegance personified...



Aperol Spritz 8.00

Aperol, prosecco, topped with soda

Toblerone 8.00

Baileys, Kahlua, Frangelico, milk, honey

Frozen Strawberry Daiquiri 8.00

Havana Club rum, lime, strawberries

East 8 Hold-up 8.00

Gin, Aperol, pineapple juice, lime juice, sugar syrup

Scroppino 8.00

Vodka, Prosecco, lemon sorbet and mint leaves

Rosso 43 8.00

Vodka, Liquor 43, orange juice, prosecco



Havana Mojito 8.00

Havana Club, fresh lime, mint, sugar, soda

Negroni Rosso 8.00

Gin, Martini Rosso, Campari, orange marmalade, over ice

Espresso Martini 8.00

Vodka, Kahlua, fresh espresso

French Martini 8.00

Vodka, Chambour, pineapple juice

Pornstar Martini 8.00

Vodka, passionfruit syrup, passionfruit liqueur, house prosecco



Red wine

175ml / 250ml / bottle

Malbec, Amaru High Vineyards  6.20/8.90/26.50

Valles Calchaquies Argentina (14%abv)

Juicy Malbec with notes of baked plums, raisins and hints of chocolate and vanilla

Rioja Crianza, Bodegas Carlos Serres  6.50/9.00/27.00


Rioja, Spain (13%abv)

Mature red fruit, spices and licorice hints, well structured, fresh & fruity

Shiraz, The Black  6.60/9.50/28.00

South Australia, Australia (14.5%abv)

Blackberry and plum, toasty vanilla and spicy oak

Cabernet Sauvignon, Armonia  5.15/7.35/22.00

Maule Valley, Chile (13%abv)

fruity, medium bodied with black fruit flavours and vanilla notes on the finish

Lupo Nero, Rosso  4.70/6.70 /20.00

Puglia, Italy (12.5%abv)

Dark berry fruit with a ripeness that only the Mediterranean sun can bring

Merlot, Rocca Estate  5.40/7.70/23.00

Veneto, Italy (12%abv)

Youthful, fruity style from the soft, fleshy character of the Merlot grape

Primitivo, Papale  48.00

Manduria, Italy (14.5%abv)

If you enjoy rich, full bodied, velvety red wine, then this is the one for you! (The Pope's Favourite)

Valpolicella, Lenotti  33.00

Bardolino, Italy (13%abv)

Intense, fine, fragrant, delicately ethereal with a hint of bitter almonds

Chianti Classico, Verrazzano,  48.00

Tuscany, Italy (13.5%abv)

Nice deep garnet color. Aromas of pine needles, stones, resin, and spices

Pinot Noir, Fat Bastard 33.00

France (13%abv)

Intense, cherry red in colour with fruit-forward flavours of crushed strawberry and wild raspberry followed by delicate tannins and a long, smooth finish

125ml/bottle

House Prosecco 4.50/25.00

Veneto, Italy (from 11%abv)

Rose Prosecco 25.00

Milan, Italy (11%abv)

Prosecco Bottega Gold

Prosecco Bottega Rose

Veneto, Italy (11%abv)

Mini bottle 200ml 10.00, Bottle

750ml 45.00, Magnum 1500ml 90.00

Jereboam (The Ultimate Show-

stopper) 3000ml 150.00

Fizz

Prosecco

Bottega ZERO gold 23.00,

ZERO rose 23.00

Veneto, Italy (0%abv)

Veuve Cliquot 85.00

Moet et Chandon 75.00

Bollinger 85.00

Laurent Perrier Rose 120.00

The following drinks are made with full 50ml (double) measures of award winning Gin or Vodka, complete with a **FEVER-TREE** mixer, which contain only the best naturally sourced ingredients from around the world and no artificial flavourings or sweeteners

Hot Lips 8.00

Gin or Vodka, with Fever-Tree Ginger Beer, over ice, garnished with a slice of orange

Ginger Spice 8.00

Gin or Vodka, with Fever-Tree Spiced Orange Ginger Ale over ice, garnished with a slice of orange

Strawberry Fields 8.00

Gin or Vodka, with Fever-Tree Aromatic Tonic Water, over ice, garnished with crushed strawberries

Amalfi Coast 8.00

Gin or Vodka, with Fever-Tree Sicilian Lemon Tonic Water, over ice with an (italian) lemon strip

English Garden 8.00

Gin or Vodka, with Fever-Tree Light Cucumber Tonic Water over ice, garnished with cucumber

Flower Power 8.00

Gin or Vodka with Fever-Tree Elderflower Tonic Water in an ice-filled tumbler garnished with a twist of orange

Lemon and Lime 8.00

Gin or Vodka, with Fever-Tree Premium Indian Tonic Water, in an ice filled tumbler garnished with a slice of lemon



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