

MENU DEL GIORNO

APPROVED

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

Why Not try a



2 COURSES £12.95

3 COURSES £15.95

APPETISERS

BREAD AND OIL £3.95
Italian bread, virgin olive oil, aged balsamic

MIXED OLIVES £3.95
house marinated mixed olives

PIZETTA WITH CHEESE £3.95
garlic pizetta topped with cheese

GARLIC PIZETTA £3.00
garlic pizetta

STARTERS

ARANCINI
breaded deep fried mozzarella and tomato risotto rice balls, pesto, rocket parmesan shavings

TOMATO BRUSCHETTA
lightly spiced tomato salsa on toasted ciabatta with salsa verde dressing

JEWISH STYLE ARTICHOKEs
crispy, deep fried globe artichokes, lemon and parsley "mayonnaise"

SWEET POTATO RISOTTO
studded with spinach, candied walnuts & walnut pesto

BEETROOT RISOTTO
beetroot, carnaroli rice, crumbled goats cheese, pesto trapanese

SOUP
roast squash soup, crispy sage, focaccia

CHEESE AND AVOCADO BRUSCHETTA
vegan cream cheese, avocado, sweet chilli jam, bruschetta

MUSHROOM CROSTINI
sautéed forest mushrooms in a truffled cream sauce, toasted Altamura bread

MAIN COURSES

SAUSAGE RIGATONI BAKE
vegan sausage, peppers, onion, chilli and rigatoni pasta

ROTOLLO
rolled pancakes, stuffed with roast squash, red onion, spinach, pine nuts, pomporino sauce, crispy courgettes

SWEET POTATO RISOTTO
studded with spinach, Gorgonzola, candied walnuts & walnut pesto

LINGUINE POMODORO
softened San Marzano tomatoes, tossed through pasta, with rocket and chillies

BEETROOT RISOTTO
beetroot, carnaroli rice, crumbled goats cheese, pesto trapanese

IL ROSSO VEGAN BURGER
vegan burger with romaine lettuce, plum tomato, tomato ketchup, ciabatta with sweet potato fries and onion rings

BROCCOLI PASTA BAKE
walnuts, broccoli, rigatoni pasta, pangratatta

VEGETABLE LASAGNE
with a creamed tomato sauce, zucchini ribbons

ITALIAN PIZZA

MARGHERITA
buffalo mozzarella, tomato, oregano

FIorentINA
olives, confit garlic, spinach, sliced red onion, baked egg, marinara sauce, mozzarella

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

SIDES

GARLIC MUSHROOMS £3.00

GARLIC PIZETTA £3.00

SEASONAL VEGETABLES £3.00

HOUSE SALAD, TO SHARE £4.50

FRIES AND AIOLI £3.50

SPICY TENDERSTEM BROCCOLLI, with N'duja £4.50

SAUTEED NEW POTATOES £3.25

SWEET POTATO FRIES £3.00

DESSERTS

SPICED RICE PUDDING BRULÉE
carnoli rice, soya milk, spiced fruit compôte, brulée crust

CHOCOLATE AND OLIVE OIL CAKE
vegan chocolate cake, with vegan ice cream and fruit coulis

VEGAN SUNDAE
peanut butter, banana, vegan icecream

IL ROSSO TIRAMISU
the Italian pick me up

SALTED CARAMEL CHEESECAKE
served with caramel sauce, honeycomb, popcorn

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

AFFOGATO
vanilla ice cream, bathed in espresso served with biscuit crumb

NEOPOLITAN ICE CREAM
vanilla, chocolate and strawberry ice cream

LEMON POSSET
with raspberry coulis, candied walnut pangratatta

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. 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 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