

IL ROSSO

INSPIRED BY ITALY, MADE IN IL ROSSO

Party Menu

Feb-March

Starter and Main course £19.95

Three course £24.95

Parties of 9 guests or more are asked to order from this menu only.

A non refundable deposit of £5 per person is required for booking. (see terms and conditions on our website)

In order to ensure that your party goes smoothly, a pre-order is required at least 48 hours prior to your booking time.

To ensure the smooth running of your party, please arrive 15 minutes before your booking time and inform a member of staff

Should you have any allergies and or dietary restrictions, please state on your pre order, and inform your server

As all our dishes are prepared from fresh, it can take up to 40 minutes for main courses to arrive

Please note that there will be one bill per party

STARTERS

ARANCINI V

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

CRAB CAKE white crab meat with caper and mustard mayonnaise, served with fried zucchini ribbons

SOUP V

roasted red pepper and plum tomato soup, with focaccia

TOMATO BRUSCHETTA V Go

lightly spiced tomato salsa on toasted ciabatta with salsa verde dressing

MUSHROOM CROSTINI GO V

creamed truffled mushrooms on a toasted Altamura bread

CALAMARI

crispy deep fried baby squid, lemon mayonnaise

MAINS

PRAWN LINGUINE Go

pan fried prawns, garlic, tomatoes, chilli, fennel and rocket, tossed through linguine pasta

IL ROSSO PIZZA Go

choose any 12" pizza from our main menu

FILLET ROSSO (£8.00 SUPPLEMENT) Go

8oz fillet steak, topped with chicken liver parfait, kale, potato rosti and Marsala sauce
(Served either pink or well done only)

N'DUJA COD G

roast cod loin with spiniata calabrese, n'duja potatoes, tenderstem broccoli, sun blushed tomatoes

LAMB G

braised crispy shoulder, gnocchi Romana, fried artichoke, kale, radicchio, pesto trapanese

CHICKEN G

ballotine of chicken, stuffed with Provolone cheese, Parma ham, olives and sun blushed tomatoes, sweet potato fondant, spinach, pesto cream sauce

ROTOLLO V

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

GOATS CHEESE SALAD V G

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

DESSERTS

IL ROSSO TIRAMISU V

the Italian pick me up

THREE CHOCOLATE BROWNIE V

white, dark and milk chocolate brownie with vanilla ice cream

VEGAN SUNDAE V

peanut butter, banana, vegan ice cream

SALTED CARAMEL CHEESECAKE

served with caramel sauce, honeycomb, popcorns

SIDES

BUTTERED SEASONAL GREENS V G

3.00

GARLIC PIZETTA WITH CHEESE V

3.75

HOUSE SALAD, TO SHARE V G

4.50

GARLIC PIZETTA V

3.00

FRIES AND AIOLI V

3.50

SPICY TENDERSTEM BROCCOLI G

3.75

GARLIC MUSHROOMS V G

3.00

SWEET POTATO FRIES G

3.50

ONION RINGS

3.00

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.

Allergy Information

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

Sorry - but we do handle nuts and gluten products in the kitchen and therefore by law, we are not allowed to state that any dish is 100% gluten or nut free
We are able to adjust some dishes for people who have a mild gluten intolerance. We are sorry but we cannot guarantee that any of our dishes are 100% gluten free.

Written allergy information is available on request.