

# IL ROSSO

INSPIRED BY ITALY, MADE IN IL ROSSO

## Party Menu

May-November

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

### GREEN PEA SOUP V

fresh garden pea soup, with toasted ciabatta bread V Go

### 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

### CHICKEN G

pan roasted chicken breast, with stuffed fondant potatoes, buttered greens, and a wild mushroom and tarragon sauce

### FILLET ROSSO (£8.00 supplement) Go

8oz fillet steak, topped with our own paté, served with seasonal vegetables, potatoes gratinare and a 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

8 hour braised lamb, with confit potatoes, peas, asparagus, pea shoots and a minted butter sauce

### IL ROSSO PIZZA Go

choose any 12" pizza from our main menu

### LINGUINE POMODORO V V Go

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

### 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

### LEMON POSSET V

with raspberry coulis, candied walnut pangratatta

### SALTED CARAMEL CHEESECAKE

served with caramel sauce, honeycomb, popcorns

## Sides

BUTTERED SEASONAL GREENS V G £3.00

SAUTEED NEW POTATOES AND ONIONS V G £3.00

HOUSE SALAD, TO SHARE V G £4.50

FRIES AND AIOLI V £3.50

GARLIC MUSHROOMS V G £3.00

GARLIC PIZETTA WITH CHEESE V £3.75

GARLIC PIZETTA V £3.00

SPICY TENDERSTEM BROCCOLI with N'duja G £3.75

MASHED POTATOES V £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

V 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.