

IL ROSSO

INSPIRED BY ITALY, MADE IN IL ROSSO

SUNDAY EVENING MENU

SERVED FROM 6.00PM UNTIL 9.30PM

NIBBLES

BREAD, BALSAMIC AND OIL (TO SHARE) V 4.50
a selection of toasted Italian breads,
Aggazzotti Gold 10 year aged balsamic
and Olivium D.O.P. Extra Virgin olive oil,
confit garlic bulb


SICILIAN OLIVES  4.50
garlic and thyme marinated La Rosca
Scicillian olives

GARLIC PIZETTA V GO 3.50
with cheese 4.50

STARTERS

CHEESE AND AVOCADO BRUSCHETTA  7.00
vegan cream cheese, avocado, sweet chilli jam,
toasted sourdough

PATE TOSCANA 6.50
chicken liver pate, with Italian brandy, toasted
sourdough and orange marmalade

SOUP  Go 5.25
freshly made soup of the day with focaccia

CHICKEN LOLLIPOPS 6.50
crispy chicken lollipops, salsa di bomba

MUSHROOM CROSTINI V G 5.95
sautéed forest mushrooms in a truffled
cream sauce, toasted sourdough

CRAB CAKE 6.95
crab cake with caper and mustard mayonnaise,
served with fried zucchini ribbons

MAINS

N'DUJA COD G 14.95
roast cod loin with spiniata calabrese,
n'duja potatoes, tenderstem broccoli, sun
blushed tomatoes

LEEK PAPPARDELE 12.50
fresh egg pasta, with slow braised leeks,
finely chopped Parma ham and crispy
porcini pangratatta

CHICKEN SPIEDINI 14.50
Italian kebab with marinaded chicken, roast
vegetables, salsa di bomba, homemade
piadina, dressed salad and fries


These dishes are only available
after 6.00pm

ROAST OF THE DAY (please ask) Go 11.95
Yorkshire pudding, sage and onion
stuffing with traditional vegetables

SIRLOIN STEAK 12OZ G 21.95
served on the bone, therefore we recommend
serving at least medium-rare


MEATBALLS 12.95
braised lamb, pork and beef meatballs, fresh egg
pappardelle, pomodorino sauce, Grana Padano

IL ROSSO BURGER 12.95
our own home made half pound 100%
English beef pattie, Emmenthal cheese,
romaine lettuce, roma tomato, burger sauce,
toasted wholemeal bun, fries, slaw

IL ROSSO VEGAN BURGER  10.95
vegan burger, romaine lettuce, sweet tomato
jam, toasted wholemeal bun, fries, slaw

IL ROSSO CHICKEN BURGER 11.95
crispy breaded chicken, Emmenthal cheese,
romaine lettuce, roma tomato, burger sauce,
toasted wholemeal bun, fries and slaw

PIZZA

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

MARGHERITA 9.95
mozzarella, tomato, oregano V Go

ALL DAY BRUNCH 10.95
pancetta, sausage meat, egg, tomato base

GOATS CHEESE 10.95
mozzarella, goats cheese, spinach,
garlic and olives V Go

All pizzas two for the price of one
after 6.00pm

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

DIAVOLA (SPICY) 10.95
N'duja, fresh chilli, spicy Calabrian
sausage, Salsa di Fucco Go

CARNE 10.95
chicken, pepperoni, prosciutto, pancetta Go

FIorentina 10.95
olives, confit garlic, spinach, sliced red onion,
baked egg, mozzarella V Go

BROKEN MEATBALL 10.95
broken braised lamb and beef meatballs,
rich tomato ragu, buffalo mozzarella

PEPPERONI 10.95
pepperoni, tomato, mozzarella Go

CHICKEN CALZONE 12.95
chicken, mushrooms and mozzarella in
a creamy truffle sauce

SIDES

HOUSE SALAD, TO SHARE V G 4.50

FRIES AND AIOLI V 3.50

TENDERSTEM BROCCOLI G 4.50
with garlic and chilli

GARLIC MUSHROOMS G V 3.00

GARLIC PIZETTA G V 3.00

SEASONAL VEGETABLES V G 3.00

AL FORNO POTATOES V G 3.25

GARLIC PIZETTA V GO 3.50

ROSSO CAULIFLOWER CHEESE V 4.00
cauliflower, smashed garlic, Italian cheese sauce

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 should 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.

Fizz

PROSECCO BOTTEGA GOLD

Veneto, Italy (11%abv)

This sparkling wine is made from prosecco grapes in veneto. In its decorative gold bottle it makes a real statement. Luxurious aromas of apples, citrus fruits and white blossom and an abundance of freshness on the palate

Mini bottle 200ml	7.50
Bottle 750ml	35.00
Magnum (The Showstopper) 1500ml	70.00
Jereboam (The Ultimate Showstopper) 3000ml	140.00

PROSECCO BOTTEGA ROSE,

Veneto, Italy (11%abv)

Distinctly flowery with a scent of mixed berries, mainly currants and wild strawberries. On the palate fresh, with a good acidity, harmonious, delicate and persistent

Mini bottle 200ml	7.50
Bottle 750ml	35.00
Magnum (The Showstopper) 1500ml	70.00
Jereboam (The Ultimate Showstopper) 3000ml	140.00

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

VERDICIO CLASSICO  22.00

VILLA BIANCHI, UMANI RONCHI

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  4.25/6.10/17.00

VIA NOVA

Veneto, Italy (12%abv)

Distinctive nose of wild flowers. Soft, fresh and lively with notes of ripe pear

GAVI DI GAVI  28.00

LA MINAIA, NICOLA BERGAGLIO

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  28.00

VILLA SOLAIS, SANTADI

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

WORLD FAVOURITES

175ML / 250ML / BOTTLE

SAUVIGNON BLANC  4.50/6.40/17.95

LANYA

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  5.25/7.15/21.00

CABLE CROSSING

South Australia, Australia (12.5%abv)

packed with grapefruit, lime and melon flavours, all bound up with a zesty, crisp citrus balance

SAUVIGNON BLANC  24.50

YEALANDS ESTATE

Marlborough, New Zealand (13%abv)

Flavours of passionfruit and blackcurrant leaf with underlying notes of wet stone and thyme

CHABLIS  35.00

DOMAINE DE VAUROUX

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 3.75/5.35/15.95

JACK RABBIT

California (9%abv)

Delicate floral aromas, and a fresh, light sweetness

125ML / BOTTLE

PROSECCO S. OSVALDO, 4.50/23.00

Treviso, Italy (11%abv)

Light straw-coloured, sparkling, aromatic; fresh, fruity and flowery scent, delicate and soft taste with a balanced sourness

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.

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, CUVÉE ROSE  75.50

Champagne, France (12%abv)

Reminiscent of red and black fruit like black cherries

CUVÉE DOM PERIGNON, MOËT 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  3.80/5.35/14.95

IGT RUBICONE

Emilia Romagna, Italy (11.5%abv)


Aromas of forest fruits, medium bodied and fresh

VALPOLICELLA CLASSICO  25.00

NOVARE, BERTANI

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  36.00

PAPALE ORO VARVAGLIONE

Puglia, Italy (14%abv)

Our new favourite! 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  28.00

PRIMOCOLLE DOCG VILLA CERNA

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  4.50/6.40/17.95

LANYA

Central Valley, Chile (12%abv)

Filled with currant, ripe plum, cherry, vanilla and blackberry flavours, complimented by sweet tannins

MALBEC  5.45/7.75/23.25

SOL SA, BODEGAS SANTA ANA

Mendoza, Argentina (13%abv)


Medium bodied, dry, with soft, ripe blackcurrant flavours, rounded and juicy

RIOJA CRIANZA  5.45/7.75/23.25

RAMON BILBAO

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  5.25/7.50/20.95

CABLE CROSSING

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  32.00

INDIAN WELLS CHATEAU STE MICHELLE

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  29.50

RAMON BILBAO

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 biscuits!

PERFECT ANYTIME, NOT JUST FOR DESSERT!