

# IL ROSSO

INSPIRED BY ITALY, MADE IN IL ROSSO

## SUNDAY LUNCH MENU

SERVED FROM 12 NOON UNTIL 6.00PM

### 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  
Sicillian olives

**GARLIC PIZETTA V GO** 3.50  
with cheese 4.50

### STARTERS

**CHEESE AND AVOCADO BRUSCHETTA**  7.50  
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 sourdough

**CHICKEN LOLLIPOPS** 6.50  
crispy chicken lollipops, salsa di bomba

**MUSHROOM CROSTINI V G** 5.95  
sautéed 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

**TOPSIDE OF BEEF Go** 11.95  
Yorkshire pudding, sage and onion  
stuffing with traditional vegetables

**SHOULDER OF LAMB Go** 11.95  
Yorkshire pudding, sage and onion  
stuffing with traditional vegetables

**SHOULDER OF PORK Go** 11.95  
Yorkshire pudding, sage and onion  
stuffing with traditional vegetables

**ROAST TURKEY Go** 11.95  
rolled breast of turkey, Yorkshire  
pudding, sage and onion stuffing  
with traditional vegetables

**THE BIG TRIO Go** 15.95  
topside of beef, pork and lamb,  
with Yorkshire puddings, sage and  
onion stuffing with traditional vegetables

**OAP AND CHILDREN UNDER 11 YEARS Go** 9.50  
for those with a smaller appetite.  
choose from topside of beef, turkey,  
pork, lamb or vegetarian sausage

**PRIME RIB OF BEEF Go** 15.95  
prime roast rib of beef, (served pink ONLY)  
Yorkshire pudding, sage and onion stuffing  
with traditional vegetables

**LINGUINE POMODORO**  10.95  
softened San Marzano tomatoes, tossed through  
pasta, with rocket and chillies

**VEGETARIAN SAUSAGE V** 10.95  
Yorkshire pudding, sage and onion  
stuffing with traditional vegetables

**FISH PIE** 10.95  
cod, smoked haddock and prawns, creamy  
Béchamel sauce, pecorino mash  
(may contain bones)

**CLASSIC ITALIAN PIZZA 12"** 10.95  
choose any pizza from below

**VEGETABLE LASAGNE V** 10.95  
pressed vegetables with a home made ragu,  
fresh parmesan, with zucchini ribbons

**PORTOBELLO MUSHROOM "STACK"**  10.95  
Portobello mushroom, fried tomato polenta,  
wilted spinach, pepperonata, cherry tomato jam

### 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

**CARNE** 10.95  
chicken, pepperoni, prosciutto, pancetta Go

**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

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

### HOT SANDWICHES

**HOT ROAST PORK** 8.50  
with apple sauce, in a toasted ciabatta  
with roasted potatoes and stuffing

**HOT ROAST BEEF** 8.50  
with horseradish sauce in a toasted  
ciabatta, with roasted potatoes and stuffing

### SIDES

**FRIES AND AIOLI** 3.50

**BOWL OF ROAST POTATOES** 3.00

**EXTRA VEGETABLES** 3.00

**EXTRA YORKSHIRE** 1.00

**ROSSO CAULIFLOWER CHEESE** 4.00

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

Sicily (11.5%abv)

Dry with a fruity and upfront bouquet and fresh citrus finish

3.80/5.35/14.95

### VERDICIO CLASSICO

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

22.00

### PINOT GRIGIO

VIA NOVA

Veneto, Italy (12%abv)

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

4.25/6.10/17.00

### GAVI DI GAVI

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

28.00

### VERMENTINO DI SARDEGNA

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

28.00

## WORLD FAVOURITES

175ML / 250ML / BOTTLE

### SAUVIGNON BLANC

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

4.50/6.40/17.95

### CHARDONNAY

CABLE CROSSING

South Australia, Australia (12.5%abv)

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

5.25/7.15/21.00

### SAUVIGNON BLANC

YEALANDS ESTATE

Marlborough, New Zealand (13%abv)

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

24.50

### CHABLIS

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

35.00

# Rose Wine

175ML/250ML/BOTTLE

### ARPEGGIO ROSATO, SETTESOLI

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

3.80/5.35/14.95

### WHITE ZINFANDEL

JACK RABBIT

California (9%abv)

Delicate floral aromas, and a fresh, light sweetness

3.75/5.35/15.95

### PROSECCO S. OSVALDO,

Treviso, Italy (11%abv)

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

125ML / BOTTLE

4.50/23.00

### SASSOMORO LAMBRUSCO DI MODENA

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.

26.00

### MOËT ET CHANDON, BRUT IMPERIAL

Champagne, France (12%abv)

A well balanced assemblage of three vine varieties

55.50

### VEUVE CLICQUOT PONSARDIN, YELLOW LABEL BRUT

Champagne, France (12%abv)

Intense, floral and fruity aromas

65.50

### LAURENT PERRIER, CUVÉE ROSE

Champagne, France (12%abv)

Reminiscent of red and black fruit like black cherries

75.50

### CUVÉE DOM PERIGNON, MOËT ET CHANDON

Champagne, France (12.5%abv)

Fresh almonds, dried apricots and toasted brioche, superb

180.50

# Red Wine

## ITALIAN REDS

175ML / 250ML / BOTTLE

### SANGIOVESE

IGT RUBICONE

Emilia Romagna, Italy (11.5%abv)

Aromas of forest fruits, medium bodied and fresh

3.80/5.35/14.95

### VALPOLICELLA CLASSICO

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

25.00

### PRIMITIVO DI MANDURIA

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...

36.00

### CHIANTI

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

28.00

## WORLD FAVOURITES

175ML / 250ML / BOTTLE

### MERLOT

LANYA

Central Valley, Chile (12%abv)

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

4.50/6.40/17.95

### MALBEC

SOL SA, BODEGAS SANTA ANA

Mendoza, Argentina (13%abv)

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

5.45/7.75/23.25

### RIOJA CRIANZA

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

5.45/7.75/23.25

### SHIRAZ

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

5.25/7.50/20.95

### CABERNET SAUVIGNON

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

32.00

### RIOJA RESERVA

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.

29.50

# Dessert Wine

125ML/BOTTLE

### CONCHA Y TORO 'LATE HARVEST'

White, Chile (12%abv)

the perfect way to end a meal, a fabulous chilled, sweet Chilean dessert wine, served with homemade biscuits!

6.00 / 20.00

PERFECT ANYTIME, NOT JUST FOR DESSERT!