

il rosso

SUNDAY MENU

SERVED FROM 12 NOON

Everything is cooked to order, so delays may occur during busy periods, so sit back, relax, and enjoy your time with us.
 Please allow up to 40 minutes for your main course if not ordering a starter

This menu is available from 12.00 midday until 7.00pm Sunday

You may also order these dishes for take-away 12.00-7.00

All you have to do is make your selection, call us on 01623 623031 at least an hour before your collection, speak to a member of staff, give make your order and book your collection slot time, and we'll do the rest.

You can order Il Rosso @ Home up to seven days in advance.

Please note that numbers are restricted during restaurant busy times, and we cannot guarantee that your preferred time will be available.

STARTERS

BRUSCHETTA  6.50	ROAST PEPPER AND TOMATO SOUP  5.25	MUSHROOM CROSTINI V  Go 5.95
vegan cream cheese, guacamole, tomato jam, rocket, toasted sourdough	served with sourdough	with a mushroom, brandy and mustard sauce, with toasted sourdough, pangrattata
PATE TOSCANA 6.50	CHICKEN LOLLIPOPS 6.50	CALAMARI 6.25
chicken liver pate, with Italian brandy, toasted sourdough soldiers and red onion marmalade	crispy chicken lollipops, sweet chilli sauce	lightly floured baby squid, lemon mayonnaise

MAINS

SHOULDER OF LAMB Go 12.95	ROAST CHICKEN Go 12.95	VEGETARIAN SAUSAGE V 10.95
Yorkshire pudding, sage and onion stuffing with traditional vegetables	breast of chicken, Yorkshire pudding, sage and onion stuffing with traditional vegetables	Yorkshire pudding, sage and onion stuffing with traditional vegetables
SHOULDER OF PORK Go 12.95	OAP AND CHILDREN UNDER 11 YEARS Go 9.50	FALAFEL LINGUINE  10.95
Yorkshire pudding, sage and onion stuffing with traditional vegetables	for those with a smaller appetite. choose from sirloin of beef, chicken, pork, lamb or vegetarian sausage	fried chickpea balls, red onion, chilli, broccoli and pomodoro sauce
ROAST SIRLOIN OF BEEF Go 15.95	SCAMPI 12.95	TUNA SALAD 11.95
prime roast Sirloin of beef, (served pink unless requested) Yorkshire pudding, sage and onion stuffing with traditional vegetables	crispy wholetail breaded scampi, triple cooked chips, homemade tartare sauce, pea salad	classic Tuscan salad, chopped salad with black olives, capers, flaked tuna and garlic flatbread
		CHICK PEA SALAD  10.95
		classic Tuscan salad, chopped salad with black olives, capers, chick peas and garlic flatbread

PIZZA

PEPPERONI 10.95	DIAVOLA (SPICY) 10.95	MEAT FREE  10.95
pepperoni, tomato, mozzarella Go	N'duja, fresh chilli, spicy Calabrian sausage, Salsa di Fuocco Go	red & yellow peppers, vegan mozzarella, red onion, broccoli, leeks, sun blushed tomatoes, with a sweet chilli sauce Go
BROKEN MEATBALL 10.95	CARNE 10.95	MARGHERITA 9.95
broken braised lamb and beef meatballs, rich tomato ragu, buffalo mozzarella	chicken, pepperoni, ham, pancetta Go	mozzarella, tomato, oregano V Go

HOT ROLLS

HOT ROAST PORK 8.50	HOT ROAST BEEF 8.50	FRIES AND AIOLI 3.50	EXTRA YORKSHIRE (EACH) 1.00
with apple sauce, on a wholemeal bun with roasted potatoes and stuffing	with horseradish sauce, on a wholemeal bun with roasted potatoes and stuffing	BOWL OF ROAST POTATOES 3.00	CAULIFLOWER CHEESE 4.50
		EXTRA VEGETABLES 3.00	MASHED POTATOES 4.00

SIDES TO SHARE

DESSERTS

APPLE AND CARAMEL TART 6.50	STICKY DATE PUDDING 6.50	ICE CREAM 5.50
served cold with pouring cream	sponge cake, made with finely chopped dates, covered in a toffee sauce with vanilla ice cream	three scoops of your choice, choose from: strawberries & cream, pistachio & almond, double cream vanilla, chunky chocolate, lemon sorbet,  dairy-free vanilla  dairy-free chocolate
FRANGIPAN TORTE  G 6.50	AFFOGATO Go 5.50	
Apple, raspberry and frangipan torte, fruit coulis	vanilla ice cream, bathed in espresso served with our own biscotti	
CHEESECAKE 6.50		
baked vanilla cheesecake, with fruit compote		

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 discretionary 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

Vini

MOËT ET CHANDON, BRUT IMPERIAL 	125ML / BOTTLE	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, CUVEE 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		
HOUSE PROSECCO	4.50 / 23.00	
Veneto, Italy (12%abv) Unlike many Champagnes, it is not harsh - rather, Prosecco tickles the throat with a peachy softness, and is flecked with minerality that remains simple in the best of ways. Perfect perlage make it the ideal choice for any occasion		

White Wine

ITALIAN WHITES

LUPO NERO, BIANCO 	175ML / 250ML / BOTTLE	3.80/5.35 /15.00
Sicily (12%abv) A delicious blend of Garganega, Pinot Grigio & Chardonnay. Very pale gold colour with a subtle honeyed nose. Gorgeous quince and tropical fruit. Crisp, lovely length		
CORTESE, GARGANEGA 'COLLE DEI TIGLI', LENOTTI ESTATE 	22.00	
Veneto, Italy (12.5%abv) Dry white wine, with a complex structure and full-bodied, fruity aroma. Highly recommended!		
PINOT GRIGIO DEL VENETO ROCCA ESTATE 	4.25/6.10/17.00	
Veneto, Italy (12%abv) A dry, fuller, more floral style, with racy, balanced fruit		
CHARDONNAY GRANDE PASSOLO ROCCA ESTATE 	5.85/8.35/25.00	
Puglia, Italy (13.5%abv) A pleasant mineral and citrusy nose with a well balanced and solid body. Full of tropical fruit pineapple and melon flavours on the palate		
ZIBIBBO VITese 	25.00	
Sicily, Italy (12.5%abv) Fresh, rich and elegant with a great intensity of aromas and a long finish in the mouth		
GAVI DI GAVI VILLA CASSETTA 	28.00	
Piedmont, Italy (12%abv) Piedmonte's most celebrated white wine. Intensity and finesse of the Cortese with added complexity from a short period in oak		
VERMENTINO DI SARDEGNA VILLA SOLAIS, SANTADI 	28.00	
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

SAUVIGNON BLANC ARMONIA 	175ML / 250ML / BOTTLE	4.50/6.40/17.95
Maule Valley, Chile (12%abv) A delicate fruity nose and rounded gooseberry fruit flavours		
SAUVIGNON BLANC MISSION ESTATE, VS EDITION 	25.00	
Marlborough, New Zealand (13.5%abv) Concentrated passion fruit and grapefruit aromas. The palate is full with good intensity and a superb long finish		
CHABLIS DOMAINE TREMBLAY 	35.00	
Burgundy, France (12.5%abv) Superb, refreshing, clean dry white wine from the medal winning producer Gerard Tremblay		

Dessert Wine

CONCHA Y TORO 'LATE HARVEST'	125ML/BOTTLE	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 biscotti		

PROSECCO BOTTEGA GOLD

Veneto, Italy (11%abv) 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. 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

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	

Red Wine

ITALIAN REDS

LUPO NERO, ROSSO 	175ML / 250ML / BOTTLE	3.95/5.50 /15.95
Puglia, Italy (12.5%abv) Generous quantities of dark berry fruit with a ripeness that only the warmth of Mediterranean sun can bring		
MERLOT DEL VENETO, ROCCA ESTATE 	3.90 / 5.50 / 16.00	
Veneto, Italy (12%abv) This wine has a youthful, fruity and user friendly style which comes from the typically soft, fleshy character of the Merlot grape		
CHIANTI CLASSICO CASTELLO DI VERRAZZANO, DOCG 	32.00	
Tuscany, Italy (13.5%abv) Deep ruby red in colour with aromas of mature fruits like cherry and blackberry. Light in body with a little oak		
PRIMITIVO DI MANDURIA TORRI D'ORO 	36.00	
Puglia, Italy (14.5%abv) 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...		

WORLD FAVOURITES

MALBEC SANTA FLORENTINA 	175ML / 250ML / BOTTLE	5.45/7.75/23.25
Famatina Valley, Argentina (12.5%abv) A classic full-bodied Malbec with an inviting deep garnet shade, excellent brightness and clarity		
RIOJA CRIANZA BODEGAS CARLOS SERRES 	5.45/7.75/23.25	
Rioja, Spain (13%abv) Mature red fruit, spices and delicate licorice hints while the palate is complex, well structured, fresh and fruity		
SHIRAZ WOMBAT HILL 	5.25/7.50/20.95	
South Australia, Australia (14.5%abv) powerful and complex with a wealth of fruit ranging from ripe black cherries and blackberries with hints of eucalyptus and spice		
CABERNET SAUVIGNON ARMONIA 	4.50/6.40/17.95	
Maule Valley, Chile (13%abv) fruity, medium bodied with black fruit flavours and vanilla notes on the finish		
MISSION ESTATE CENTRAL OTAGO RESERVE PINOT NOIR	32.00	
Central Otago, New Zealand (14.5%abv) The palate is full of rich red and black berry fruits with layers of complexity enhanced by fine tannins. The wine displays a lingering elegance and power		

Rose Wine

LUPO NERO ROSATO 	175ML/250ML/BOTTLE	3.80/5.35 /15.00
Puglia, Italy (12%abv) Fresh and fruity with hints of sweetness that give a delightful lift to the palate of summer fruits		
WHITE ZINFANDEL JACK RABBIT	3.75/5.35/15.95	
California (9%abv) Delicate floral aromas, and a fresh, light sweetness		
ZINFANDEL BLUSH SALENTO ROCCA ESTATE 	3.75/5.35/15.95	
Puglia, Italy (12.5%abv) Delicate floral aromas, and a fresh, light sweetness		