

il rosso

CAFÉ BAR RESTAURANT

STUZZICHINI

BREAD, BALSAMIC AND OIL (to share)

a selection of toasted Italian breads, Versum of Modena aged balsamic and Eleusi Extra Virgin olive oil, confit garlic bulb V 4.50

GARLIC PIZETTA

hand rolled pizetta with garlic butter 3.50
with cheese 4.50

SICILIAN OLIVES

garlic and thyme marinated La Rosca Sicilian olives V 3.50

ANTIPASTI

PATE TOSCANA

chicken liver pate, with Italian brandy, toasted ciabatta and orange marmalade 6.50

MUSSELS

steamed Scottish mussels, white wine, cream garlic butter, flat leaf parsley, toasted sourdough Go 7.50

CHICKEN LOLLIPOPS

crispy chicken lollipops, salsa di bomba 6.50

N'DUJA SCOTCH EGG

warm Italian inspired Scotch egg with spicy N'Duja sausage, confit tomato salad, coarse grain Italian slaw, micro leaves 7.50

BRUSCHETTA AVOCADO

vegan cream cheese, avocado, tomato jam, rocket, toasted sourdough 7.00

CALAMARI

lightly floured baby squid, lemon mayonnaise 6.25

MUSHROOM CROSTINI V Go

baked mushrooms, white wine and cream sauce, with toasted sourdough, porcini pangratatta 5.95

CRAB CAKE

seared crab cake, caper and coarse grain mustard mayonnaise, crispy courgette ribbons 6.50

ANTIPASTI Go

a sharing board of: prosciutto, Mortadella, Spianata Calabrese, fennel salami, Provolone and buffalo Mozzarella cheeses, pepperonata, tomato jam, homemade N'Duja "Scotch egg" olives and oil 14.50

PRIMI

In Italy, these dishes are normally served as a first course, but can be made into a main course

VEGETABLE LASAGNE V

pressed Mediterranean vegetables, fresh egg pasta, three Italian cheeses, garlic ciabatta V 6.50/12.50

N'DUJA ORECCHIETTE Go

Calabrian pork and chilli paste, Italian sausage, tenderstem broccoli, red onions, orecchiette pasta 6.50/12.50

MEATBALLS

braised lamb, pork and beef meatballs, fresh egg pappardelle, pomodorino sauce, Grana Padano 7.00/12.95

SCALLOP RISOTTO

seared scallops, pea risotto, crispy pancetta, pea and pecorino crisps Go 8.00/14.95

BEEF RAGU

slow cooked shredded beef with pancetta, in a rich tomato sauce, fresh egg pappardelle pasta, crispy onions, parmesan 6.50/12.50

PRAWN LINGUINE Go

pan fried prawns, garlic, tomatoes, chilli, fennel and rocket, tossed through linguine 7.50/13.95

FALAFEL LINGUINE

fried chickpea balls, red onion, chilli, broccolini and pomodorino sauce 5.95/10.95

SMOKED HADDOCK RISOTTO

natural smoked haddock, leek and pea risotto, soft poached egg, charred leeks G 14.95

INSALATA

Ideal as a lighter main, or as a starter to share

CAESAR

breaded chicken Milanese, romaine lettuce, boiled egg, crispy pancetta, Parmesan shavings, Caesar sauce, garlic flatbread 12.95

GOATS CHEESE V G

baked goats cheese, mixed leaf salad, with poached pears, candied walnuts 10.50

TUNA PANZANELLA SALAD

Classic Tuscan bread salad, tomatoes, courgettes, peppers, red onions, black olives, capers, flaked tuna 14.95

CHICK PEA SALAD

Classic Tuscan bread salad, tomatoes, courgettes, peppers, red onions, black olives, capers, chick peas 10.95

SECONDI

ABRUZZI LAMB

braised lamb shoulder, gnocchi, fava beans, peas, cipolini onions in an egg and pecorino cheese sauce 15.50

FILLET ROSSO G

8oz fillet steak, topped with chicken liver parfait, hispi cabbage, truffled potato gratin and Marsala sauce 24.95

PORCHETTA G

Rolled loin of pork, stuffed with fennel, garlic, rosemary, chilli and lemon, with truffled potato gratin, tenderstem broccolini, salsa verde, and spiced apple sauce 14.95

CALABRIAN COD G

roast cod loin, wrapped in salami, with spicy n'duja potatoes, tenderstem broccoli, red onion, sun blushed tomatoes 14.95

BRAISED BEEF

Crispy braised beef cheek, in a red wine and mushroom sauce, with cipolla onions and pancetta, creamed potatoes 14.95

PORTOBELLO MUSHROOM "STACK"

Portobello mushroom, fried tomato polenta, wilted spinach, pepperonata, cherry tomato jam 11.95

GRIGLIA

All steak dishes are served with a rocket and parmesan salad, flat cap mushroom, roasted plum tomato, and triple cooked chips

All of our steaks are 28 day aged and are responsibly sourced from local suppliers

FILLET STEAK 8oz G

the finest cut, best served medium rare/medium 23.95

CÔTE DE BOEUF RIB STEAK 12oz G

served on the bone, therefore we recommend serving medium and upwards 23.95

SIRLOIN STEAK 12oz

served on the bone, therefore we recommend serving medium-rare and upwards 23.95

BLACKENED CHICKEN

marinated, boneless chicken, blackened on the grill 14.95

ARROSTICINI

Arrosticini are little skewers of meat from the South of Italy, discover the secrets of this street food classic

CHICKEN ARROSTICINI

Traditional Italian meat skewers from Abruzzo, served with lemon and herb couscous and soft, roasted Medeterrainian vegetables 13.95

PORK ARROSTICINI

Traditional Italian meat skewers from Abruzzo, served with lemon and herb couscous and soft, roasted Medeterrainian vegetables 13.95

STEAK SAUCES

PEPPERCORN 2.00

PARMESAN CREAM 2.00

MUSHROOM, BRANDY AND MUSTARD 2.00

CONTORNI

SPICY TENDERSTEM BROCCOLI,

with chilli and garlic G 4.50

SEASONAL VEGETABLES G V 3.00

DRESSED HOUSE SALAD G V 4.50

GARLIC MUSHROOMS G V 3.00

GARLIC PIZETTA V 3.50

TRUFFLED POTATO GRATIN V G 3.25

(topped with melted Telaggio cheese)

ROCKET AND PARMESAN SALAD G V 3.50

PATATES FRITES with aioli G V 3.00

PIZZA

Our dough is made in house with Molino Quaglia flour, bigga, salt and olive oil. Hand stretched, so the shape may not be perfect, but oh, the taste!

AGLIO

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

DIAVOLA (SPICY)

N'duja, fresh chilli, spicy Calabrian sausage, salsa di fucco Go 10.95

MEAT FREE

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

MARGHERITA

buffalo mozzarella, tomato, oregano V Go 9.95

BROKEN MEATBALLS

homemade braised lamb, pork and beef meatballs, rich tomato ragu, buffalo mozzarella 10.95

VEGAN FEAST

Sgaia spicy salamino, Sgaia streaky rashers, Sgaia sausage balls, pomodorino sauce, vegan mozzarella 10.95

PEPPERONI

pepperoni, tomato, mozzarella Go 10.95

CARNE

chicken, pepperoni, prosciutto, pancetta Go 10.95

HAM AND MUSHROOM

Parma ham, mushrooms, rosemary, mozzarella, tomato base Go 10.95

GOATS CHEESE

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

CHICKEN CALZONE

chicken, mushrooms and mozzarella in a garlic and white wine sauce 12.95

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.

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. All our food is prepared, cooked and served by humans, mistakes can happen. Please inform us if you are not happy with any aspect of your visit. (We do care!)

We are an independent restaurant. We buy the best fresh ingredients available, it's not fast food, 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

Fizz

Vini





	125ML / BOTTLE
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	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, MOET ET CHANDON  Champagne, France (12.5%abv) Fresh almonds, dried apricots and toasted brioche, superb	180.50

White Wine

ITALIAN WHITES

	175ML / 250ML / BOTTLE
LUPO NERO, BIANCO  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	3.95/5.50 /15.95
CORTESE, GARGANEGA  BIANCO DEL VENETO 'COLLE DEI TIGLI', LENOTTI ESTATE Veneto, Italy (12.5%abv) Dry white wine, with a complex structure and full-bodied, fruity aroma. Highly recommended!	22.00
PINOT GRIGIO DEL VENETO  ROCCA ESTATE Veneto, Italy (12%abv) A dry, fuller, more floral style, with racy, balanced fruit	4.25/6.10/17.00
ZIBIBBO  VITese Sicily, Italy (12.5%abv) Fresh, rich and elegant with a great intensity of aromas and a long finish in the mouth	25.00
GAVI DI GAVI  VILLA CASSETTA Piedmont, Italy (12%abv) Piemonte's most celebrated white wine. Intensity and finesse of the Cortese with added complexity from a short period in oak	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  ARMONIA Maule Valley, Chile (12%abv) A delicate fruity nose and rounded gooseberry fruit flavours	4.50/6.40/17.95
RESERVE CHARDONNAY  WOMBAT HILL South Australia, Australia (13%abv) A rich and toasty palate shows flavours of honeydew melon and peach with hints of lime which linger to create a lovely, balanced wine	5.25/7.15/21.00
SAUVIGNON BLANC  MISSION ESTATE, VS EDITION Marlborough, New Zealand (13.5%abv) Concentrated passion fruit and grapefruit aromas. The palate is full with good intensity and a superb long finish	25.00
CHABLIS  DOMAINE TREMBLAY Burgundy, France (12.5%abv) Superb, refreshing, clean dry white wine from the medal winning producer Gerard Tremblay	35.00

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 biscotti	6.00 / 20.00

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

PROSECCO BOCELLI,

Veneto, Italy (12%abv) Unlike many Champagnes, it is not harsh—rather, it 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	23.00
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Red Wine


ITALIAN REDS

	175ML / 250ML / BOTTLE
LUPO NERO, ROSSO  Puglia, Italy (12.5%abv) Generous quantities of dark berry fruit with a ripeness that only the warmth of Mediterranean sun can bring	3.95/5.50 /15.95
MERLOT DEL VENETO, ROCCA ESTATE  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	3.90 /5.50/16.00
CHIANTI CLASSICO  CASTELLO DI VERRAZZANO, DOCG 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	32.00
PRIMITIVO DI MANDURIA  PAPALE ORO VARVAGLIONE Puglia, Italy (14%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...	36.00

WORLD FAVOURITES

	175ML / 250ML / BOTTLE
MALBEC  SANTA FLORENTINA Famatina Valley, Argentina (12.5%abv) A classic full-bodied Malbec with an inviting deep garnet shade, excellent brightness and clarity	5.45/7.75/23.25
RIOJA CRIANZA  BODEGAS CARLOS SERRES Rioja, Spain (13%abv) Mature red fruit, spices and delicate licorice hints while the palate is complex, well structured, fresh and fruity	5.45/7.75/23.25
SHIRAZ  WOMBAT HILL 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	5.25/7.50/20.95
CABERNET SAUVIGNON  ARMONIA Maule Valley, Chile (13%abv) fruity, medium bodied with black fruit flavours and vanilla notes on the finish	4.50/6.40/17.95
PINOT NOIR MISSION ESTATE CENTRAL OTAGO RESERVE 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	32.00

Rose Wine

	175ML/250ML/BOTTLE
LUPO NERO ROSATO  Puglia, Italy (12%abv) Fresh and fruity with hints of sweetness that give a delightful lift to the palate of summer fruits	3.95/5.50 /15.95
WHITE ZINFANDEL JACK RABBIT California (9%abv) Delicate floral aromas, and a fresh, light sweetness	3.75/5.35/15.95