

# il rosso

CAFÉ BAR RESTAURANT

## Menu Del Giorno

Monday all day and Tuesday to Friday from 12pm until 7.30pm,

Saturday 12pm until 6.00 pm

2 Courses £13.95

Add a 3<sup>rd</sup> course for £3.00

### APPETISERS

BREAD AND OIL 	4.50
Italian bread, virgin olive oil, aged balsamic	
MIXED OLIVES 	4.50
house marinated mixed olives	
GARLIC PIZETTA V	3.50
with cheese	4.50

### STARTERS

VEGETABLE LASAGNE V  
pressed Mediterranean vegetables, fresh egg pasta, three Italian cheeses

PATÉ BRUSCHETTA  
our own chicken liver paté, with orange and chilli jam and toasted sourdough

MUSHROOM BRUSCHETTA V Go  
creamed truffled mushrooms on toasted sourdough bread

SOUP OF THE DAY  Go  
freshly made soup of the day

TOMATO CROSTINI  Go  
lightly spiced tomato salsa on toasted ciabatta with salsa verde dressing

CALAMARI  
crispy deep fried baby squid, lemon mayonnaise

CHICKEN LOLLIPOPS  
crispy chicken lollipops, salsa di bomba hot sauce, salsa verde

### SIDES

GARLIC MUSHROOMS G V	£3.00
GARLIC PIZETTA V GO	£3.50
SEASONAL VEGETABLES V G	£3.00
HOUSE SALAD, (TO SHARE) V G	£4.50
PATATES FRITES AND AIOLI V	£3.50
SPICY TENDERSTEM BROCCOLI G	£4.50
WITH CHILLI AND GARLIC	

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.

### MAINS

N'DUJA ORECHIETTE Go  
Calabrian pork and chilli paste, Italian sausage, tenderstem broccoli, red onions, orechiette pasta

BEEF RAGU  
braised shin of beef with pancetta, in a rich tomato sauce, fresh egg pappardelle pasta, crispy onions, parmesan

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

MOULES FRITES  
steamed Scottish mussels, white wine, cream and garlic butter, flat leaf parsley, toasted sourdough and patates frites

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

FALAFEL LINGUINE   
fried chickpea balls, red onion, chilli, broccolini and pomodoro sauce

### TRADITIONAL

STEAK AND ALE PIE  
"Ma Taylor's" steak and ale pie, creamy mashed potatoes or triple cooked chips, seasonal greens, home made gravy (please note, these pies are cooked from fresh, and take approx 40 minutes from order)

SCAMPI  
crispy wholetail breaded scampi, triple cooked chips, homemade tartare sauce, dressed salad

### ITALIAN BURGERS

IL ROSSO BURGER  
our home made half pound 100% English beef pattie, Emmenthal cheese, red onion, romaine lettuce, roma tomato, burger sauce, wholemeal bun, patates frites, slaw

ULTIMATE VEGAN BURGER   
seitan burger, romaine lettuce, vegan cheese, red onion, streaky rashers, sweet tomato jam, wholemeal bun, patates frites, slaw

IL ROSSO CHICKEN BURGER  
crispy breaded chicken, Parmesan cheese, romaine lettuce, roma tomato, red onion, Caesar sauce, wholemeal bun, patates frites, slaw

### ITALIAN PIZZA 12"

All pizzas are available with a gluten free base. just ask your server when ordering

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

MARGHERITA V  
mozzarella, tomato, oregano V

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

DIAVOLA (SPICY)  
N'duja, fresh chilli, spicy Calabrian sausage, Salsa di Fuoco

PEPPERONI  
pepperoni, tomato, mozzarella

FIORENTINA V  
olives, confit garlic, spinach, sliced red onion, baked egg, mozzarella

### DESSERTS

AMALFI CHEESECAKE  
our own lemon cheesecake with berries and fruit coulis

THREE CHOCOLATE BROWNIE  
white, dark and milk chocolate brownie with vanilla ice cream

HOME MADE GELATO OF THE DAY  
three scoops of our gelato of the day

LEMON BUDINO  
light, lemon set pudding, Italian meringue, shortbread biscuit

BAKED RICE PUDDING  G  
carnoli rice, coconut milk, blueberry compôte, brulée crust

TOFFEE PUDDING  
moist sponge cake, made with finely chopped dates, covered in a toffee sauce with home made vanilla gelato

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 can provide a detailed list of all allergens used in our kitchen on request.

If you do have an allergy please alert your server.

Nuts, nut oils and derivatives are used in our kitchen and some of our dishes may contain bones.

The ingredients used in all of our dishes may vary occasionally subject to availability

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.

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## Menu Del Giorno

### Vegan & Vegetarian

Monday all day and Tuesday to Thursday from 12pm until 7pm,

Friday and Saturday 12pm until 6.00 pm

2 courses £13.95

Add a 3<sup>rd</sup> course for £3.00

#### STARTERS

**SOUP**    
freshly made soup of the day

**TOMATO CROSTINI**  Go   
lightly spiced tomato salsa on toasted sourdough with salsa verde dressing

**MUSHROOM CROSTINI** V Go   
baked mushrooms, in a white wine and cream sauce, with toasted sourdough, porcini pangratatta

**PRIMAVERA RISOTTO**  Go   
steamed broccoli, kale, peas, bound in a pea puree risotto, pea shoots, parsley pangratatta

**AVOCADO**    
vegan cream cheese, avocado, tomato jam, rocket, toasted sourdough

#### MAIN COURSES

(all of our pasta dishes can be served with gluten free rigatoni pasta)

**FALAFEL LINGUINE**    
fried chickpea balls, red onion, chilli, broccolini and pomodorino sauce

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

**ULTIMATE VEGAN BURGER**    
seitan burger, romaine lettuce, vegan cheese, red onion, streaky rashers, sweet tomato jam, wholemeal bun, patates frites and slaw

**CHICK PEA PANZANELLA** V G 10.50   
Classic Tuscan bread salad, tomatoes, courgettes, peppers, red onions, black olives, capers, chick peas

**GOATS CHEESE SALAD** V G   
baked goats cheese, mixed leaf salad, with poached pears, candied walnuts

**VEGETABLE LASAGNE** V   
with a creamed tomato sauce, zucchini ribbons

#### ITALIAN PIZZA

(all of our pizzas are available as gluten free, please ask your server when ordering)

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

**MARGHERITA** V Go   
buffalo mozzarella, tomato, oregano

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

**VEGAN FEAST**    
Sgaia spicy salamino, streaky rashers, sausage balls, pomodorino sauce, vegan mozzarella

#### DESSERTS

**AMALFI CHEESECAKE** V   
our own lemon cheesecake with berries and fruit coulis

**VEGAN GELATO**    
three scoops of our dairy-free gelato, ask your server for today's flavours

**GELATO OF THE DAY** V   
three scoops of our home made gelato

**BAKED RICE PUDDING**    
carnoli rice, coconut milk, strawberry compôte, brulée crust

**ORANGE AND ALMOND TORTE** VG   
classic Sicilian flour-free torte, with honey and almond marscapone

**LEMON BUDINO**   
light, lemon set pudding, Italian meringue, shortbread biscuit

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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\*\*\*

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