

IL ROSSO

INSPIRED BY ITALY, MADE IN IL ROSSO

SUNDAY LUNCH MENU

SERVED FROM 12 NOON UNTIL 6.00PM

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

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
Sicilian 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

SOUP  Go 5.25
freshly made soup of the day with sourdough

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

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

CHICKEN LOLLIPOPS 6.50
crispy chicken lollipops, salsa di bomba

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

MAINS

TOPSIDE OF BEEF Go 11.95
Topside of beef, served cooked through,
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

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

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

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

SCAMPI 12.95
crispy wholetail breaded scampi,
triple cooked chips, homemade
tartare sauce, dressed salad

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

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

CLASSIC ITALIAN PIZZA 12" 10.95
choose any pizza from below

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

FALAFEL LINGUINE  10.95
fried chickpea balls, red onion, chilli,
broccolini and pomodorino sauce

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

MARGHERITA 9.95
mozzarella, tomato, oregano V Go

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

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

PEPPERONI 10.95
pepperoni, tomato, mozzarella Go

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

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

CARNE 10.95
chicken, pepperoni, prosciutto, pancetta Go

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

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

Vini

PROSECCO S. OSVALDO, Treviso, Italy (11%abv)	125ML /BOTTLE 4.50/23.00
Light straw-coloured, sparkling, aromatic; fresh, fruity and flowery scent, delicate and soft taste with a balanced sourness	
SASSOMORO LAMBRUSCO DI MODENA Modena, Italy (11%abv)	26.00
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 Champagne, France (12%abv)	55.50
A well balanced assemblage of three vine varieties	
VEUVE CLICQUOT PONSARDIN, YELLOW LABEL BRUT Champagne, France (12%abv)	65.50
Intense, floral and fruity aromas	
LAURENT PERRIER, CUVEE ROSE Champagne, France (12%abv)	75.50
Reminiscent of red and black fruit like black cherries	
CUVÉE DOM PERIGNON, MOËT ET CHANDON Champagne, France (12.5%abv)	180.50
Fresh almonds, dried apricots and toasted brioche, superb	

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)	23.00
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	

White Wine

ITALIAN WHITES

LUPO NERO, BIANCO Sicily (12%abv)	175ML / 250ML / BOTTLE 3.80/5.35 /15.00
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 BIANCO DEL VENETO 'COLLE DEI TIGLI', LENOTTI ESTATE Veneto, Italy (12.5%abv)	22.00
Dry white wine, with a complex structure and full-bodied, fruity aroma. Highly recommended!	
PINOT GRIGIO DEL VENETO ROCCA ESTATE Veneto, Italy (12%abv)	4.25/6.10/17.00
A dry, fuller, more floral style, with racy, balanced fruit	
ZIBIBBO VITISE Sicily, Italy (12.5%abv)	25.00
Fresh, rich and elegant with a great intensity of aromas and a long finish in the mouth	
GAVI DI GAVI VILLA CASSETTA Piedmont, Italy (12%abv)	28.00
Piedmont'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 Sardinia, Italy (13%abv)	28.00
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 Maule Valley, Chile (12%abv)	175ML / 250ML / BOTTLE 4.50/6.40/17.95
A delicate fruity nose and rounded gooseberry fruit flavours	
RESERVE CHARDONNAY WOMBAT HILL South Australia, Australia (13%abv)	5.25/7.15/21.00
A rich and toasty palate shows flavours of honeydew melon and peach with hints of lime which linger to create a lovely, balanced wine	
SAUVIGNON BLANC MISSION ESTATE, VS EDITION Marlborough, New Zealand (13.5%abv)	25.00
Concentrated passion fruit and grapefruit aromas. The palate is full with good intensity and a superb long finish	
CHABLIS DOMAINE TREMBLAY Burgundy, France (12.5%abv)	35.00
Superb, refreshing, clean dry white wine from the medal winning producer Gerard Tremblay	

Dessert Wine

CONCHA Y TORO 'LATE HARVEST' White, Chile (12%abv)	125ML/BOTTLE 6.00 / 20.00
the perfect way to end a meal, a fabulous chilled, sweet Chilean dessert wine, served with homemade biscotti	

Red Wine

ITALIAN REDS

LUPO NERO, ROSSO Puglia, Italy (12.5%abv)	175ML / 250ML / BOTTLE 3.80/5.35 /15.00
Generous quantities of dark berry fruit with a ripeness that only the warmth of Mediterranean sun can bring	
MERLOT DEL VENETO, ROCCA ESTATE Veneto, Italy (12%abv)	3.90 /5.50/16.00
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 Tuscany, Italy (13.5%abv)	32.00
Deep ruby red in colour with aromas of mature fruits like cherry and blackberry. Light in body with a little oak	
PRIMITIVO DI MANDURIA PAPAIE ORO VARVAGLIONE Puglia, Italy (14%abv)	36.00
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 Famatina Valley, Argentina (12.5%abv)	175ML / 250ML / BOTTLE 5.45/7.75/23.25
A classic full-bodied Malbec with an inviting deep garnet shade, excellent brightness and clarity	
RIOJA CRIANZA BODEGAS CARLOS SERRES Rioja, Spain (13%abv)	5.45/7.75/23.25
Mature red fruit, spices and delicate licorice hints while the palate is complex, well structured, fresh and fruity	
SHIRAZ WOMBAT HILL South Australia, Australia (14.5%abv)	5.25/7.50/20.95
powerful and complex with a wealth of fruit ranging from ripe black cherries and blackberries with hints of eucalyptus and spice	
CABERNET SAUVIGNON ARMONIA Maule Valley, Chile (13%abv)	4.50/6.40/17.95
fruity, medium bodied with black fruit flavours and vanilla notes on the finish	
PINOT NOIR MISSION ESTATE CENTRAL OTAGO RESERVE Central Otago, New Zealand (14.5%abv)	32.00
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 Puglia, Italy (12%abv)	175ML/250ML/BOTTLE 3.80/5.35 /15.00
Fresh and fruity with hints of sweetness that give a delightful lift to the palate of summer fruits	
WHITE ZINFANDEL JACK RABBIT California (9%abv)	3.75/5.35/15.95
Delicate floral aromas, and a fresh, light sweetness	