

# IL ROSSO

INSPIRED BY ITALY, MADE IN IL ROSSO

## STUZZICHINI

### BREAD, BALSAMIC AND OIL (to share)

a selection of toasted Italian breads, Aggazzotti Gold 10 year aged balsamic and Olivium D.O.P. 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 Scicillian olives V £4.50

## ANTIPASTI

### CALAMARI

lightly floured baby squid, sweet chilli sauce £6.25

### PATE TOSCANA

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

### MUSSELS

steamed Scottish mussels, white wine, cream and garlic butter, flat leaf parsley, toasted sourdough Go £6.75

### CRAB CAKE

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

### CHICKEN LOLLIPOPS

crispy chicken lollipops, salsa di bomba £6.50

### MUSHROOM CROSTINI V Go

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

### SALUMI Go

a selection of cured Italian meats, ciabatta, artichoke, pickled pepper, olives and sun dried tomatoes, mozzarella £7.95

### BRUSCHETTA AVOCADO

vegan cream cheese, avocado, tomato jam, rocket, toasted sourdough £7.50

## 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/£11.95

### N'DUJA ORECHIETTE Go

Calabrian pork and chilli paste, Italian sausage, tenderstem broccoli, red onions, orechiette pasta £6.50/£11.95

### MEATBALLS

braised lamb 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 £7.50/£14.95

LEEK AND PROSCIUTTO PAPPARDELE Go  
porcini mushrooms, slow braised leeks, prosciutto, Pecorino, fresh egg pasta, porcini pangratatta £6.50/£12.50

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

### PASTA ALLA NONNA Go

aubergine, tomato, spinach garlic, chilli, pine nuts with fresh basil and olive oil £7.00/£12.95

### CAULIFLOWER RISOTTO Go

charred cauliflower, cauliflower puree, poached pear, hazlenut pangratatta £5.95/£11.95

## INSALATA

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

### GOATS CHEESE V G

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

### CAESAR G

breaded chicken Milanese, romaine lettuce, boiled egg, crispy pancetta, Parmesan shavings, Caesar sauce £11.50

### CHICK PEA SALAD

chopped cucumber, celery, red onion, peppers, tomato, olives and artichokes, mixed leaves, herby Italian dressing £10.95

## SECONDI

### PORTOBELLO MUSHROOM "STACK"

Portobello mushroom, fried tomato polenta, wilted spinach, pepperonata, cherry tomato jam £10.95

### FILLET ROSSO G

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

### CHICKEN CACCIATORE

chicken supreme, confit lollipop, truffled potato gratin, buttered kale, Italian mushroom, olives and tomato sauce with rosemary and garlic £14.95

### COD G

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

### BEEF

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

### PORCHETTA G

Rolled belly of pork, stuffed with fennel, garlic, rosemary, chilli and lemon, with potatoes al forno, tenderstem broccoli and spiced apple sauce £15.95

### SWORDFISH PUTTANESCA

swordfish steak, with capers, olives, garlic, chilli flakes, calamata pasta £14.95

### LAMB

crispy braised lamb shoulder, minted peas, truffled potato gratin, red wine jus £15.50

### SMOKED HADDOCK RISOTTO

natural smoked haddock, leek and pea risotto, soft poached egg, charred leeks G £13.95

## GRIGLIA

All steak dishes are served with a rocket and parmesan salad, flat cap mushroom, roasted plum tomato, and patates frites

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

### STEAK SAUCES:

PEPPERCORN £2.00

PARMESAN CREAM £2.00

MUSHROOM, BRANDY AND MUSTARD £2.00

### CHICKEN SPIEDINI

Traditional Italian kebab, served on the skewer, patates frites, side salad and spicy salsa di bomba with home made piadina bread £14.50

### VEGAN SPIEDINI

Italian kebab with roast vegetables and seitan, salsa di bomba, homemade piadina, dressed salad and fries £10.95

FILLET STEAK 8oz G  
the finest cut, best served medium rare/medium £22.95

CÔTE DE BOEUF RIB STEAK 12oz G  
served on the bone, therefore we recommend serving medium and upwards £21.95

RUMP STEAK 6oz G £13.95 / 12oz £19.95  
less tender, but full of flavour,  
best served medium/medium rare

## CONTORNI

SPICY TENDERSTEM BROCCOLLI,  
with chilli and garlic G £4.50

SEASONAL VEGETABLES G V £3.00

GARLIC MUSHROOMS G V £3.00

TRUFFLED POTATO GRATIN V G £3.25

ROCKET AND PARMESAN SALAD G V £3.50

HOUSE SALAD, TO SHARE G V £4.50

ROSSO CAULIFLOWER CHEESE V £4.00  
cauliflower, smashed garlic, Italian cheese sauce

PATATES FRITES with aioli G V £3.00

GARLIC PIZETTA V £3.50

MASHED POTATO £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!

### FIorentina

olives, confit garlic, spinach, sliced red onion, baked egg, marinara sauce, mozzarella V Go £10.95

### DIAVOLA (SPICY)

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

### AGLIO

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

### ALL DAY BRUNCH

pancetta, sausage meat, egg, tomato base Go £10.95

### MARGHERITA

buffalo mozzarella, tomato, oregano V Go £9.95

### BROKEN MEATBALLS

homemade braised lamb and beef meatballs, rich tomato ragu, buffalo mozzarella £11.95

### MEAT FREE

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

### PEPPERONI

pepperoni, tomato, mozzarella Go £10.95

### GOATS CHEESE

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

### CARNE

chicken, pepperoni, prosciutto, pancetta Go £10.95

### CHICKEN CALZONE

chicken, mushrooms and mozzarella in a garlic and white wine sauce £11.95

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**

# Vini

## Fizz

	125ML / BOTTLE
<b>BOCELLI 1831 GRAN CUVEE</b> 	24.95
Veneto, Italy (11.5%abv) Stands out for its superior quality, with subtle flower and fruit aromas, which provides a balance of gentle creaminess on the tongue with a peachy softness on the nose	
<b>BOCELLI 1831 GRAN CUVEE</b>  (ideal for parties)	48.95
<b>PROSECCO STELLE D'ITALIA</b> 	4.50/22.95
Veneto, Italy (11%abv) A lively, crisp, sparkling wine with a delicate lemon character and an aromatic, dry, refreshing finish	
<b>2008 PERLÉ, FERRARI</b> 	45.50
Alto Adige, Italy (12%abv) From the best sparkling wine producer in the world, easily as good as any vintage champagne	

## White Wine

### ITALIAN WHITES

	175ML / 250ML / BOTTLE
<b>ARPEGGIO BLANCO</b> 	3.80/5.35 /14.95
Sicily (11.5%abv) Dry with a fruity and upfront bouquet and fresh citrus finish	
<b>VERDICCIO CLASSICO</b> 	
<b>VILLA BIANCHI, UMANI RONCHI</b>	22.00
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	
<b>PINOT GRIGIO</b> 	
<b>VIA NOVA</b>	4.25/6.10/17.00
Veneto, Italy (12%abv) Distinctive nose of wild flowers. Soft, fresh and lively with notes of ripe pear	
<b>GAVI DI GAVI</b> 	
<b>LA MINAIA, NICOLA BERGAGLIO</b>	28.00
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	
<b>VERMENTINO DI SARDEGNA</b> 	
<b>VILLA SOLAIS, SANTADI</b>	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

	175ML / 250ML / BOTTLE
<b>SAUVIGNON BLANC</b> 	
<b>LANYA</b>	4.50/6.40/17.95
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	
<b>CHARDONNAY</b> 	
<b>CABLE CROSSING</b>	5.25/7.15/21.00
South Australia, Australia (12.5%abv) packed with grapefruit, lime and melon flavours, all bound up with a zesty, crisp citrus balance	
<b>SAUVIGNON BLANC</b> 	
<b>YEALANDS ESTATE</b>	24.50
Marlborough, New Zealand (13%abv) Flavours of passionfruit and blackcurrant leaf with underlying notes of wet stone and thyme	
<b>CHABLIS</b> 	
<b>DOMAINE DE VAUROUX</b>	35.00
Burgundy, France (12.5%abv) Aromatic with clean mineral notes and hints of citrus. Medium bodied with crisp, apple acidity, tight, pure fruit flavours of white peach and pears, finished with a classic, steely, dry finish	

## Rose Wine

	175ML/250ML/BOTTLE
<b>ARPEGGIO ROSATO, SETTESOLI</b> 	3.80/5.35 /14.95
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	
<b>WHITE ZINFANDEL</b>	
<b>JACK RABBIT</b>	3.75/5.35/15.95
California (9%abv) Delicate floral aromas, and a fresh, light sweetness	

	BOTTLE
<b>SASSOMORO LAMBRUSCO DI MODENA</b>	26.00
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. We think it's amazing, and we're sure you'll agree!	
<b>MOËT ET CHANDON, BRUT IMPERIAL</b> 	55.50
Champagne, France (12%abv) A well balanced assemblage of three vine varieties	
<b>VEUVE CLICQUOT PONSARDIN, YELLOW LABEL BRUT</b> 	65.50
Champagne, France (12%abv) Intense, floral and fruity aromas	
<b>LAURENT PERRIER, CUVEE ROSE</b> 	75.50
Champagne, France (12%abv) Reminiscent of red and black fruit like black cherries	
<b>CUVÉE DOM PERIGNON, MOET ET CHANDON</b> 	180.50
Champagne, France (12.5%abv) Fresh almonds, dried apricots and toasted brioche, superb	

## Red Wine

### ITALIAN REDS

	175ML / 250ML / BOTTLE
<b>SANGIOVESE</b> 	
<b>IGT RUBICONE</b>	3.80 /5.35 /14.95
Emilia Romagna, Italy (11.5%abv) Aromas of forest fruits, medium bodied and fresh	
<b>VALPOLICELLA CLASSICO</b> 	
<b>NOVARE, BERTANI</b>	25.00
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	
<b>PRIMITIVO DI MANDURIA</b> 	
<b>PAPALE ORO VARVAGLIONE</b>	36.00
Puglia, Italy (14%abv) <i>Our new favourite!</i> 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...	
<b>CHIANTI</b> 	
<b>PRIMOCOLLE DOCG VILLA CERNA</b>	28.00
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	

### WORLD FAVOURITES

	175ML / 250ML / BOTTLE
<b>MERLOT</b> 	
<b>LANYA</b>	4.50 /6.40/17.95
Central Valley, Chile (12%abv) Filled with currant, ripe plum, cherry, vanilla and blackberry flavours, complimented by sweet tannins	
<b>MALBEC</b> 	
<b>SOL SA, BODEGAS SANTA ANA</b>	5.45/7.75/23.25
Mendoza, Argentina (13%abv) Medium bodied, dry, with soft, ripe blackcurrant flavours, rounded and juicy	
<b>RIOJA CRIANZA</b> 	
<b>RAMON BILBAO</b>	5.45/7.75/23.25
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	
<b>SHIRAZ</b> 	
<b>CABLE CROSSING</b>	5.25/7.50/20.95
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	
<b>CABERNET SAUVIGNON</b> 	
<b>INDIAN WELLS CHATEAU STE MICHELLE</b>	32.00
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	
<b>RIOJA RESERVA</b> 	
<b>RAMON BILBAO</b>	29.50
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.	

## Dessert Wine

	125ML/BOTTLE
<b>CONCHA Y TORO 'LATE HARVEST'</b>	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 PERFECT ANYTIME, NOT JUST FOR DESSERT!	