

IL ROSSO

INSPIRED BY ITALY, MADE IN IL ROSSO

SUNDAY LUNCH MENU

SERVED FROM 12 NOON UNTIL 6.00PM

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
Sicillian 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

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

SOUP  Go 5.25
freshly made soup of the day with focaccia

CHICKEN LOLLIPOPS 6.50
crispy chicken lollipops, salsa di bomba

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

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

MAINS

TOPSIDE OF BEEF Go 11.95
Yorkshire pudding, sage and onion
stuffing with traditional vegetables

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

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

ROAST TURKEY Go 11.95
rolled breast of turkey, 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

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

ROAST SIRLOIN Go 15.95
prime roast sirloin of beef, (served pink ONLY)
Yorkshire puddings, sage and
onion stuffing with traditional vegetables

LINGUINE POMODORO  10.95
softened San Marzano tomatoes, tossed through
pasta, with rocket and chillies

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

FISH PIE 10.95
cod, smoked haddock and prawns, creamy
Béchamel sauce, pecorino mash

CLASSIC ITALIAN PIZZA 12" 10.95
choose any pizza from our main menu

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

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

MARGHERITA 9.95
mozzarella, tomato, oregano V Go

ALL DAY BRUNCH 10.95
pancetta, sausage meat, egg, tomato base

CARNE 10.95
chicken, pepperoni, prosciutto, pancetta Go

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

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

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

FIorentina 10.95
olives, confit garlic, spinach, sliced red onion,
baked egg, mozzarella V Go

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

PEPPERONI 10.95
pepperoni, tomato, mozzarella 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

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| BOCELLI 1831 GRAN CUVEE  | 125ML / BOTTLE | 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 | | |
| BOCELLI 1831 GRAN CUVEE MAGNUM  | | 48.95 |
| (ideal for parties) | | |
| PROSECCO STELLE D'ITALIA  | | 4.50/22.95 |
| Veneto, Italy (11%abv) A lively, crisp, sparkling wine with a delicate lemon character and an aromatic, dry, refreshing finish | | |
| 2008 PERLÉ, FERRARI  | | 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

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

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| SAUVIGNON BLANC  | 175ML / 250ML / BOTTLE | |
| LANYA 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 | | |
| CHARDONNAY  | | |
| CABLE CROSSING 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 | | |
| SAUVIGNON BLANC  | | |
| YEALANDS ESTATE 24.50 | | |
| Marlborough, New Zealand (13%abv) Flavours of passionfruit and blackcurrant leaf with underlying notes of wet stone and thyme | | |
| CHABLIS  | | |
| DOMAINE DE VAUROUX 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

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

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| SASSOMORO LAMBRUSCO DI MODENA | BOTTLE | 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! | | |
| MOËT ET CHANDON, BRUT IMPERIAL  | | 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 | | |

Red Wine

ITALIAN REDS

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| SANGIOVESE  | 175ML / 250ML / BOTTLE | |
| IGT RUBICONE 3.80 /5.35 /14.95 | | |
| Emilia Romagna, Italy (11.5%abv) Aromas of forest fruits, medium bodied and fresh | | |
| VALPOLICELLA CLASSICO  | | |
| NOVARE, BERTANI 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 | | |
| PRIMITIVO DI MANDURIA  | | |
| PAPALE ORO VARAVGLIONE 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... | | |
| CHIANTI  | | |
| PRIMOCOLLE DOCG VILLA CERNA 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

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| MERLOT  | 175ML / 250ML / BOTTLE | |
| LANYA 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 | | |
| MALBEC  | | |
| SOL SA, BODEGAS SANTA ANA 5.45/7.75/23.25 | | |
| Mendoza, Argentina (13%abv) Medium bodied, dry, with soft, ripe blackcurrant flavours, rounded and juicy | | |
| RIOJA CRIANZA  | | |
| RAMON BILBAO 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 | | |
| SHIRAZ  | | |
| CABLE CROSSING 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 | | |
| CABERNET SAUVIGNON  | | |
| INDIAN WELLS CHATEAU STE MICHELLE 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 | | |
| RIOJA RESERVA  | | |
| RAMON BILBAO 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

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| 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 PERFECT ANYTIME, NOT JUST FOR DESSERT! | | |