

IL ROSSO

INSPIRED BY ITALY, MADE IN IL ROSSO

Group Dining

Starter and Main course £20.00

Three course £25.00

Parties of 14 guests or more are asked to order from this menu only

A non refundable deposit of £5 per person is required for booking. (see terms and conditions on our website)

In order to ensure that your party goes smoothly, a pre-order is required at least 72 hours prior to your booking time.

To ensure the smooth running of your party, please arrive 15 minutes before your booking time and inform a member of staff

Should you have any allergies and or dietary restrictions, please state on your pre order, and inform your server

As all our dishes are prepared from fresh, it can take up to 40 minutes for main courses to arrive

Please note that there will be one bill per party

STARTERS

CALAMARI

crispy deep fried baby squid, lemon mayonnaise

PATÉ BRUSCHETTA

our own chicken liver paté, with orange and chilli jam and toasted ciabatta

BRUSCHETTA AVOCADO

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

CRAB CAKE

white crab meat with caper and mustard mayonnaise, served with fried zucchini ribbons

CHICKEN LOLLIPOPS

crispy chicken lollipops, salsa di bomba

MUSHROOM CROSTINI GO V

creamed truffled mushrooms on a toasted crusty bread

MAINS

BLACKENED CHICKEN

marinated, boneless chicken, blackened on the grill with a rocket and parmesan salad, flat cap mushroom, roasted plum tomato, triple cooked chips

VEGETABLE LASAGNE V

pressed Mediterranean vegetables, fresh egg pasta, three Italian cheeses, garlic ciabatta

MEATBALLS

braised lamb and beef meatballs, fresh egg pappardelle, pomodorino sauce, Grana Padano

CALABRIAN COD G

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

BRAISED BEEF G

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

PORTOBELLO MUSHROOM "STACK"

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

IL ROSSO PIZZA GO

choose from: Margherita, Pepperoni, Diavola or Meat Free, served with a side salad

PORCHETTA G

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

DESSERTS

GELATO OF THE DAY

three scoops of our own home made gelato

THREE CHOCOLATE BROWNIE V

white, dark and milk chocolate brownie with vanilla ice cream

BAKED RICE PUDDING

carnoli rice, coconut milk, blueberry compôte, brulée crust

AMALFI CHEESECAKE

our own lemon cheesecake with berries and fruit coulis

SIDES

BUTTERED SEASONAL GREENS V G

3.00

GARLIC PIZETTA WITH CHEESE V

3.75

HOUSE SALAD, TO SHARE V G

4.50

GARLIC PIZETTA V

3.00

FRIES AND AIOLI V

3.50

SPICY TENDERSTEM BROCCOLI G

3.75

GARLIC MUSHROOMS V G

3.00

ROSSO CAULIFLOWER CHEESE

4.00

A SERVICE CHARGE OF 8% WILL BE ADDED TO YOUR BILL

all of the service charge is shared between all of our staff

V These dishes are suitable for vegetarians

G These dishes are suitable for a gluten-free diet

 These dishes are suitable for vegans

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

Allergy Information

Sorry - but we do handle nuts and gluten products in the kitchen and therefore by law, we are not allowed to state that any dish is 100% gluten or nut free. We are able to adjust some dishes for people who have a mild gluten intolerance. We are sorry but we cannot guarantee that any of our dishes are 100% gluten free.

Written allergy information is available on request.

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	