

# 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, sweet chilli sauce

#### 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

#### CHICKEN CACCIATORE

chicken supreme, truffled potato gratin, buttered kale, Italian mushroom and tomato sauce with rosemary and garlic

#### 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

#### SWORDFISH PUTTANESCA

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

#### BEEF G

crispy slow roast beef in a red wine and mushroom sauce, braised carrots, celery, and crispy pancetta with 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

#### CAULIFLOWER RISOTTO Go

charred cauliflower, cauliflower puree, poached pear, hazelnut pan-gratata

### DESSERTS

#### CRUMBLE

apple and blackberry crumble with toasted hazelnut and biscotti crumb, with homemade 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

	125ML / BOTTLE
<b>BOCELLI 1831 GRAN CUVEE</b>  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	24.95
<b>BOCELLI 1831 GRAN CUVEE MAGNUM</b>  (ideal for parties)	48.95
<b>PROSECCO STELLE D'ITALIA</b>  Veneto, Italy (11%abv) A lively, crisp, sparkling wine with a delicate lemon character and an aromatic, dry, refreshing finish	4.50/22.95
<b>2008 PERLÉ, FERRARI</b>  Alto Adige, Italy (12%abv) From the best sparkling wine producer in the world, easily as good as any vintage champagne	45.50

# White Wine

## ITALIAN WHITES

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

## WORLD FAVOURITES

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

# Rose Wine

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

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

# Red Wine

## ITALIAN REDS

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

## WORLD FAVOURITES

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

# Dessert Wine

	125ML/BOTTLE
<b>CONCHA Y TORO 'LATE HARVEST'</b> 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!	6.00 / 20.00