

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

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, calamatra 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

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

	125ML / BOTTLE
BOCELLI 1831 GRAN CUVEE  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  (ideal for parties) 48.95	
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





	175ML / 250ML / BOTTLE
ARPEGGIO BLANCO  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  4.25/6.10/17.00 VIA NOVA 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  28.00 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	

WORLD FAVOURITES

	175ML / 250ML / BOTTLE
SAUVIGNON BLANC  4.50/6.40/17.95 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	
CHARDONNAY  5.25/7.15/21.00 CABLE CROSSING South Australia, Australia (12.5%abv) packed with grapefruit, lime and melon flavours, all bound up with a zesty, crisp citrus balance	
SAUVIGNON BLANC  24.50 YEALANDS ESTATE Marlborough, New Zealand (13%abv) Flavours of passionfruit and blackcurrant leaf with underlying notes of wet stone and thyme	
CHABLIS  35.00 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	





Rose Wine

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

SASSOMORO LAMBRUSCO DI MODENA 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

	175ML / 250ML / BOTTLE
SANGIOVESE  3.80 / 5.35 / 14.95 IGT RUBICONE Emilia Romagna, Italy (11.5%abv) Aromas of forest fruits, medium bodied and fresh	
VALPOLICELLA CLASSICO  25.00 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	
PRIMITIVO DI MANDURIA  36.00 PAPALE ORO VARVAGLIONE 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  28.00 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	

WORLD FAVOURITES

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

Dessert Wine

	125ML/BOTTLE
CONCHA Y TORO 'LATE HARVEST' 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!	