

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
Sicilian 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

SOUP  Go 5.25
freshly made soup of the day with focaccia

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

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

BAKED TOMINO CHEESE 6.50
Italian Tomino cheese, wrapped in Prosciutto,
mustard fruits, (similar to Camembert)

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

THE BIG TRIO Go 15.95
topside of beef, pork and lamb,
with Yorkshire puddings, sage and
onion stuffing with traditional vegetables

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

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

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

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

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


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

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


ROAST TURKEY Go 11.95
rolled breast of turkey, Yorkshire
pudding, sage and onion stuffing
with traditional vegetables

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

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

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

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

MARGHERITA 9.95
mozzarella, tomato, oregano V Go

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

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

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

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

PEPPERONI 10.95
pepperoni, tomato, mozzarella Go

CARNE 10.95
chicken, pepperoni, prosciutto, pancetta 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

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





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		
VERDICCHIO 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

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

ARPEGGIO ROSATO, SETTESOLI 	175ML/250ML/BOTTLE	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	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

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 VARVAGLIONE 36.00 Puglia, Italy (14%abv) Our new favourite! 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

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

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!		