

# IL ROSSO

INSPIRED BY ITALY, MADE IN IL ROSSO

## STUZZICHINI

### BREAD, BALSAMIC AND OIL (to share)

a selection of toasted Italian breads, Aggazzotti Gold 10 year aged balsamic and Olivium D.O.P. Extra Virgin olive oil, confit garlic bulb v £4.50

### GARLIC PIZETTA

hand rolled pizetta with garlic butter £3.50  
with cheese £4.50

### SICILIAN OLIVES

garlic and thyme marinated La Rosca Sicillian olives v £3.50

## ANTIPASTI

### PATE TOSCANA

chicken liver pate, with Italian brandy, toasted ciabatta and orange marmalade £6.50

### N'DUJA SCOTCH EGG

warm Italian inspired Scotch egg with spicy N'Duja sausage, confit tomato salad, course grain Italian slaw, micro leaves £7.50

### MUSHROOM CROSTINI V Go

baked mushrooms, white wine and cream sauce, with toasted sourdough, porcini pangratatta £5.95

### MUSSELS

steamed Scottish mussels, white wine, cream garlic butter, flat leaf parsley, toasted sourdough Go £7.50

### BRUSCHETTA AVOCADO

vegan cream cheese, avocado, tomato jam, rocket, toasted sourdough £7.00

### CRAB CAKE

seared crab cake, caper and coarse grain mustard mayonnaise, crispy courgette ribbons £6.50

### CHICKEN LOLLIPOPS

crispy chicken lollipops, salsa di bomba £6.50

### CALAMARI

lightly floured baby squid, sweet chilli sauce £6.25

### ANTIPASTI Go

a sharing board of: prosciutto, Mortadella, Spianata Calabrese, fennel salami, Provolone and buffalo Mozzarella cheeses, pepperonata, tomato jam, homemade N'Duja "Scotch egg" and bread selection, olives and oil £14.50

## PRIMI

In Italy, these dishes are normally served as a first course, but can be made into a main course

### VEGETABLE LASAGNE V

pressed Mediterranean vegetables, fresh egg pasta, three Italian cheeses, garlic ciabatta v £6.50/£12.50

### N'DUJA ORECCHIETTE Go

Calabrian pork and chilli paste, Italian sausage, tenderstem broccoli, red onions, orecchiette pasta £6.50/£12.50

### MEATBALLS

braised lamb, pork and beef meatballs, fresh egg pappardelle, pomodorino sauce, Grana Padano £7.00/£12.95

### SCALLOP RISOTTO

seared scallops, pea risotto, crispy pancetta, pea and pecorino crisps Go £8.00/£14.95

### LEEK AND PROSCIUTTO PAPPARDELLE Go

porcini mushrooms, slow braised leeks, prosciutto, Pecorino, fresh egg pasta, porcini pangratatta £6.50/£12.50

### PRAWN LINGUINE Go

pan fried prawns, garlic, tomatoes, chilli, fennel and rocket, tossed through linguine £7.50/£13.95

### FALAFEL LINGUINE

fried chickpea balls, red onion, chilli, broccolini and pomodorino sauce £5.95/£10.95

### SMOKED HADDOCK RISOTTO

natural smoked haddock, leek and pea risotto, soft poached egg, charred leeks G £14.95

## INSALATA

Ideal as a lighter main, or as a starter to share

### GOATS CHEESE V G

baked goats cheese, mixed leaf salad, with poached pears, candied walnuts £10.50

### CAESAR

breaded chicken Milanese, romaine lettuce, boiled egg, crispy pancetta, Parmesan shavings, Caesar sauce, garlic flatbread £12.95

### CHICK PEA SALAD

fried chick pea balls, cucumber, celery, red onion, peppers, san marzano tomatoes, olives and artichoke, mixed leaves and herby Italian dressing £10.95

## SECONDI

### LAMB

crispy braised lamb shoulder, lamb cutlet, minted peas, pea shoots, sun blushed tomatoes, truffled potato gratin, red wine jus £15.50

### FILLET ROSSO G

8oz fillet steak, topped with chicken liver parfait, hispi cabbage, truffled potato gratin and Marsala sauce £24.95

### PORCHETTA G

Rolled loin of pork, stuffed with fennel, garlic, rosemary, chilli and lemon, with mashed potato, tenderstem broccolini, salsa verde, and spiced apple sauce £14.95

### COD G

roast cod loin, wrapped in salami, with spicy n'duja potatoes, tenderstem broccoli, red onion, sun blushed tomatoes £14.95

### BEEF

Crispy braised beef cheek, in a red wine and mushroom sauce, with cipolla onions and pancetta, creamed potatoes £14.95

Portobello mushroom "STACK"   
Portobello mushroom, fried tomato polenta, wilted spinach, pepperonata, cherry tomato jam £11.95

## GRIGLIA

All steak dishes are served with a rocket and parmesan salad, flat cap mushroom, roasted plum tomato, and triple cooked chips

All of our steaks are 28 day aged and are responsibly sourced from local suppliers

### FILLET STEAK 8oz G

the finest cut, best served medium rare/medium £23.95

### CÔTE DE BOEUF RIB STEAK 12oz G

served on the bone, therefore we recommend serving medium and upwards £23.95

### SIRLOIN STEAK 12oz

served on the bone, therefore we recommend serving medium-rare and upwards £23.95

### BLACKENED CHICKEN

marinated, boneless chicken, blackened on the grill £14.95

### VEGAN SPIEDINI

Italian kebab with roast vegetables and seitan, salsa di bomba, piadina bread, dressed salad and patates frites £14.50

## STEAK SAUCES

PEPPERCORN £2.00

PARMESAN CREAM £2.00

MUSHROOM, BRANDY AND MUSTARD £2.00

## CONTORNI

### SPICY TENDERSTEM BROCCOLI,

with chilli and garlic G £4.50

### SEASONAL VEGETABLES G V £3.00

DRESSED HOUSE SALAD G V £4.50

### GARLIC MUSHROOMS G V £3.00

GARLIC PIZETTA V £3.50

TRUFFLED POTATO GRATIN V G £3.25  
(topped with melted Telaggio cheese)

PATATES FRITES with aioli G V £3.00

ROCKET AND PARMESAN SALAD G V £3.50

## PIZZA

Our dough is made in house with Molino Quaglia flour, bigga, salt and olive oil. Hand stretched, so the shape may not be perfect, but oh, the taste!

### AGLIO

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

### DIAVOLA (SPICY)

N'duja, fresh chilli, spicy Calabrian sausage, salsa di fucco Go £10.95

### MEAT FREE

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

### HAM AND MUSHROOM

Parma ham, mushrooms, rosemary, mozzarella, tomato base Go £10.95

### MARGHERITA

buffalo mozzarella, tomato, oregano V Go £9.95

### BROKEN MEATBALLS

homemade braised lamb, pork and beef meatballs, rich tomato ragu, buffalo mozzarella £10.95

### MHEAT FEAST

Sgaia spicy salamino, Sgaia streaky rashers, Sgaia sausage balls, pomodorino sauce, vegan mozzarella £10.95

### GOATS CHEESE

mozzarella, goats cheese, spinach, garlic and olives V Go £10.95

### PEPPERONI

pepperoni, tomato, mozzarella Go £10.95

### CARNE

chicken, pepperoni, prosciutto, pancetta Go £10.95

### CHICKEN CALZONE

chicken, mushrooms and mozzarella in a garlic and white wine sauce £12.95

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 that 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.

All our food is prepared, cooked and served by humans, mistakes can happen. Please inform us if you are not happy with any aspect of your visit. (We do care!)

We are an independent restaurant. We buy the best fresh ingredients available, it's not fast food, everything is cooked to order, so delays may occur during busy periods, so sit back, relax, and enjoy your time with us. Please allow up to 40 minutes for your main course if not ordering a starter

# Fizz

## PROSECCO BOTTEGA GOLD

Veneto, Italy (11%abv)

This sparkling wine is made from prosecco grapes in veneto. 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. On the palate fresh, with 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

# White Wine

## ITALIAN WHITES

	175ML / 250ML / BOTTLE
<b>LUPO NERO, BIANCO</b> 	3.80/5.35 /15.00

Sicily (12%abv)

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

## VERDICCIO CLASSICO

VILLA BIANCHI, UMANI RONCHI

Marche, Italy (12%abv)

Brilliant straw yellow colour with greenish tints. The bouquet is fine and intense, fruity and floral. The palate is pleasant, vibrant with fresh notes

## PINOT GRIGIO DEL VENETO

ROCCA ESTATE

Veneto, Italy (12%abv)

A dry, fuller, more floral style, with racy, balanced fruit

## ZIBIBBO

VITESE

Sicily, Italy (12.5%abv)

Fresh, rich and elegant with a great intensity of aromas and a long finish in the mouth

## GAVI DI GAVI

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

## VERMENTINO DI SARDEGNA

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
<b>SAUVIGNON BLANC</b> 	
<b>ARMONIA</b>	4.50/6.40/17.95

Maule Valley, Chile (12%abv)

A delicate fruity nose and rounded gooseberry fruit flavours

## CHARDONNAY

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

YEALANDS ESTATE

Marlborough, New Zealand (13%abv)

Flavours of passionfruit and blackcurrant leaf with underlying notes of wet stone and thyme

## CHABLIS

DOMAINE DE VAUROUX

Burgundy, France (12.5%abv)

Aromatic with clean mineral notes and hints of citrus. Medium bodied with crisp, apple acidity, finished with a classic, steely, dry finish

# Rose Wine

	175ML/250ML/BOTTLE
<b>ARPEGGIO ROSATO, SETTESOLI</b> 	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

California (9%abv)

Delicate floral aromas, and a fresh, light sweetness

# Vini

	125ML / BOTTLE
<b>PROSECCO S. OSVALDO,</b>	4.50/23.00

Treviso, Italy (11%abv)

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)

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)

A well balanced assemblage of three vine varieties

## VEUVE CLICQUOT PONSARDIN, YELLOW LABEL BRUT

Champagne, France (12%abv)

Intense, floral and fruity aromas

## LAURENT PERRIER, CUVÉE ROSE

Champagne, France (12%abv)

Reminiscent of red and black fruit like black cherries

## CUVÉE DOM PERIGNON, MOËT ET CHANDON

Champagne, France (12.5%abv)

Fresh almonds, dried apricots and toasted brioche, superb

# Red Wine

## ITALIAN REDS

	175ML / 250ML / BOTTLE
<b>LUPO NERO, ROSSO</b> 	3.80/5.35 /15.00

Puglia, Italy (12.5%abv)

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)

This wine has a youthful, fruity and user friendly style which comes from the typically soft, fleshy character of the Merlot grape

## VALPOLICELLA CLASSICO

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

## CHIANTI

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

## PRIMITIVO DI MANDURIA

PAPALE ORO VARVAGLIONE

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...

## WORLD FAVOURITES

	175ML / 250ML / BOTTLE
<b>MALBEC</b> 	
<b>SOL SA, BODEGAS SANTA ANA</b>	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

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

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

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

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
<b>CONCHA Y TORO 'LATE HARVEST'</b>	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!