

Menu Del Giorno

Monday all day and Tuesday to Thursday from 12pm until 7pm,
Friday and Saturday 12pm until 6.00 pm

2 Courses £13.95

Add a 3rd course for £3.00

APPETISERS

BREAD AND OIL  4.50
Italian bread, virgin olive oil, aged balsamic

MIXED OLIVES  4.50
house marinated mixed olives

GARLIC PIZETTA V 3.50
with cheese 4.50

STARTERS

VEGETABLE LASAGNE V
pressed Mediterranean vegetables, fresh egg
pasta, three Italian cheeses

PATÉ BRUSCHETTA
our own chicken liver paté, with orange and
chilli jam and toasted sourdough

MUSHROOM BRUSCHETTA V G
creamed truffled mushrooms on toasted
sourdough bread

SOUP OF THE DAY  Go
freshly made soup of the day

TOMATO CROSTINI  Go
lightly spiced tomato salsa on toasted
ciabatta with salsa verde dressing

CALAMARI
crispy deep fried baby squid, sweet chilli sauce

CHICKEN LOLLIPOPS
crispy chicken lollipops, salsa di bomba hot sauce,
salsa verde

SIDES

GARLIC MUSHROOMS G V £3.00

GARLIC PIZETTA V G £3.50

SEASONAL VEGETABLES V G £3.00

HOUSE SALAD, (TO SHARE) V G £4.50

PATATES FRITES AND AIOLI V £3.50

SPICY TENDERSTEM BROCCOLI G £4.50
WITH CHILLI AND GARLIC

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.

MAINS

N'DUJA ORECHIETTE Go
Calabrian pork and chilli paste, Italian sausage,
tenderstem broccoli, red onions, orechiette pasta

LEEK AND PROSCIUTTO PAPPARDELE Go
porcini mushrooms, slow braised leeks,
prosciutto, Pecorino, fresh egg pasta, porcini
pangratatta

CHICKEN SPIEDINI
Italian kebab with marinaded chicken, roast
vegetables, salsa di bomba, homemade piadina,
dressed salad and patates frites

MOULES FRITES
steamed Scottish mussels, white wine, cream and
garlic butter, flat leaf parsley, toasted sourdough
and patates frites

INSALATA DI FORMAGGIO DI CAPRA V G
baked goats cheese, mixed leaf salad, with
poached pears, candied walnuts

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

TRADITIONAL

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

STEAK AND ALE PIE
"Ma Taylor's" steak and ale pie, creamy mashed
potatoes or triple cooked chips, seasonal greens,
home made gravy

SCAMPI
crispy wholetail breaded scampi, triple cooked
chips, homemade tartare sauce, dressed salad

ITALIAN BURGERS

IL ROSSO BURGER
our home made half pound 100% English beef
pattie, Emmenthal cheese, red onion, romaine
lettuce, roma tomato, burger sauce, wholemeal
bun, patates frites, slaw

ULTIMATE VEGAN BURGER 
seitan burger, romaine lettuce, vegan cheese,
red onion, streaky rashers, sweet tomato jam,
wholemeal bun, patates frites, slaw

IL ROSSO CHICKEN BURGER
crispy breaded chicken, Parmesan cheese,
romaine lettuce, roma tomato, red onion, Caesar
sauce, wholemeal bun, patates frites, slaw

PORCHETTA BURGER crispy rolled pork loin,
stuffed with fennel, garlic, rosemary, chilli, lemon,
spiced apple salsa, romaine lettuce, roma tomato,
wholemeal bun, with patates frites, slaw

ITALIAN PIZZA 12"

All pizzas are available with a gluten free base.
just ask your server when ordering

MEAT FREE 
red & yellow peppers, vegan mozzarella, red
onion, broccoli, leeks, sun blushed tomatoes, with
a sweet chilli sauce

MARGHERITA V
mozzarella, tomato, oregano V

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

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

PEPPERONI
pepperoni, tomato, mozzarella

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

DESSERTS

AMALFI CHEESECAKE
our own lemon cheesecake with berries and fruit
coulis

THREE CHOCOLATE BROWNIE
white, dark and milk chocolate brownie
with vanilla ice cream

HOME MADE GELATO OF THE DAY
three scoops of our gelato of the day

LEMON BUDINO
light, lemon set pudding, Italian meringue,
shortbread biscuit

BAKED RICE PUDDING  G
carnoli rice, coconut milk, blueberry compôte,
brulée crust

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 can provide a detailed list of all allergens used
in our kitchen on request.

If you do have an allergy please alert your server.

Nuts, nut oils and derivatives are used in our kitchen
and some of our dishes may contain bones.

The ingredients used in all of our dishes may vary
occasionally subject to availability

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.

Menu Del Giorno

Vegan & Vegetarian

Monday all day and Tuesday to Thursday from 12pm until 7pm,

Friday and Saturday 12pm until 6.00 pm

2 courses £13.95

Add a 3rd course for £3.00

STARTERS

SOUP 
freshly made soup of the day

TOMATO CROSTINI  
lightly spiced tomato salsa on toasted sour-dough with salsa verde dressing

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

PRIMAVERA RISOTTO  
steamed broccoli, kale, peas, bound in a pea puree risotto, pea shoots, parsley pangratatta

MUSHROOM CROSTINI 
baked mushrooms, in a white wine and cream sauce, with toasted sourdough, porcini pangratatta

SIDES

GARLIC MUSHROOMS   £3.00

GARLIC PIZETTA   £3.50

SEASONAL VEGETABLES   £3.00

HOUSE SALAD, (TO SHARE)   £4.50

FRIES AND AIOLI  £3.50

SPICY TENDERSTEM BROCCOLLI   £4.50
WITH CHILLI AND GARLIC

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MAIN COURSES

(all of our pasta dishes can be served with gluten free rigatoni pasta)

SPIEDINI 
Italian kebab with roast vegetables and soya protein, salsa di bomba, homemade piadina, dressed salad and fries

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

PORTOBELLO MUSHROOM "STACK" 
Portobello mushroom, fried tomato polenta, wilted spinach, pepperonata, cherry tomato jam

PASTA ALLA NONNA  
aubergine, tomato, spinach garlic, chilli, pinenuts with fresh basil and olive oil

VEGETABLE LASAGNE 
with a creamed tomato sauce, zucchini ribbons

CAULIFLOWER RISOTTO  
charred cauliflower, cauliflower puree, poached pear, hazlenut pangratatta

GOATS CHEESE  
baked goats cheese, mixed leaf salad, with poached pears, candied walnuts

IL ROSSO VEGAN BURGER 
vegan burger with romaine lettuce, sweet tomato jam, vegan cheese, with fries and slaw, wholemeal bun

FALAFEL LINGUINE 
fried chickpea balls, red onion, chilli, broccolini and pomodorino sauce

ITALIAN PIZZA

(all of our pizzas are available as gluten free, please ask your server when ordering)

MEAT FREE  
red & yellow peppers, vegan mozzarella, red onion, broccoli, leeks, sun blushed tomatoes, with a sweet chilli sauce

GOATS CHEESE  
mozzarella, goats cheese, spinach, garlic and olives

MARGHERITA  
buffalo mozzarella, tomato, oregano

FIorentina  
olives, confit garlic, spinach, sliced red onion, baked egg, marinara sauce, mozzarella

DESSERTS

LEMON BUDINO
light, lemon set pudding, Italian meringue, shortbread biscuit

BAKED RICE PUDDING 
carnoli rice, coconut milk, strawberry compôte, brulée crust

GELATO OF THE DAY  
three scoops of our home made gelato

VEGAN GELATO 
our dairy-free gelato, three scoops of either bitter chocolate or vanilla

AMALFI CHEESECAKE  
our own lemon cheesecake with berries and fruit coulis

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G These dishes are suitable for a gluten-free diet Go These dishes can be made suitable for a gluten free diet.

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