



# 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 3<sup>rd</sup> course for £3.00

## APPETISERS

<b>BREAD AND OIL</b> 	4.50
Italian bread, virgin olive oil, aged balsamic	
<b>MIXED OLIVES</b> 	4.50
house marinated mixed olives	
<b>GARLIC PIZETTA V</b>	3.50
with cheese	4.50

## STARTERS

<b>VEGETABLE LASAGNE V</b>	
pressed Mediterranean vegetables, fresh egg pasta, three Italian cheeses	
<b>PATÉ BRUSCHETTA</b>	
our own chicken liver paté, with orange and chilli jam and toasted sourdough	
<b>MUSHROOM BRUSCHETTA V Go</b>	
creamed truffled mushrooms on toasted sourdough bread	
<b>SOUP OF THE DAY</b>  Go	
freshly made soup of the day	
<b>TOMATO CROSTINI</b>  Go	
lightly spiced tomato salsa on toasted ciabatta with salsa verde dressing	
<b>CALAMARI</b>	
crispy deep fried baby squid, sweet chilli sauce	
<b>CHICKEN LOLLIPOPS</b>	
crispy chicken lollipops, salsa di bomba hot sauce, salsa verde	
<b>CAULIFLOWER RISOTTO</b>  Go	
charred cauliflower, cauliflower puree, poached pear, hazlenut pangratatta	

## SIDES

<b>GARLIC MUSHROOMS G V</b>	£3.00
<b>GARLIC PIZETTA V GO</b>	£3.50
<b>SEASONAL VEGETABLES V G</b>	£3.00
<b>HOUSE SALAD, (TO SHARE) V G</b>	£4.50
<b>FRIES AND AIOLI V</b>	£3.50
<b>SPICY TENDERSTEM BROCCOLLI G</b>	£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

<b>N'DUJA ORECHIETTE Go</b>	
Calabrian pork and chilli paste, Italian sausage, tenderstem broccoli, red onions, orechiette pasta	
<b>LEEK AND PROSCIUTTO PAPPARDELE Go</b>	
porcini mushrooms, slow braised leeks, prosciutto, Pecorino, fresh egg pasta, porcini pangratatta	
<b>CHICKEN SPIEDINI</b>	
Italian kebab with marinated chicken, roast vegetables, salsa di bomba, homemade piadina, dressed salad and fries	
<b>MOULES FRITES</b>	
steamed Scottish mussels, white wine, cream and garlic butter, flat leaf parsley, toasted sourdough and fries	
<b>INSALATA DI FORMAGGIO DI CAPRA V G</b>	
baked goats cheese, mixed leaf salad, with poached pears, candied walnuts	
<b>MEATBALLS</b>	
braised lamb and beef meatballs, fresh egg pappardelle, pomodorino sauce, Grana Padano	
<b>FISH PIE</b>	
cod, smoked haddock and prawns, creamy Béchamel sauce, pecorino mash, seasonal greens	
<b>STEAK AND ALE PIE</b>	
"Ma Taylor's" steak and ale pie, creamy mashed potatoes or triple cooked chips, seasonal greens, home made gravy	
<b>SCAMPI</b>	
crispy wholetail breaded scampi, triple cooked chips, homemade tartare sauce, dressed salad	

## ITALIAN BURGERS

<b>IL ROSSO BURGER</b>	
our own home made half pound 100% English beef pattie, Emmenthal cheese, romaine lettuce, roma tomato, burger sauce, wholemeal bun, fries and slaw	
<b>IL ROSSO VEGAN BURGER</b> 	
vegan burger with romaine lettuce, sweet tomato jam, with fries and slaw, wholemeal bun	
<b>IL ROSSO CHICKEN BURGER</b>	
crispy breaded chicken, Parmesan cheese, romaine lettuce, roma tomato, Caesar sauce, wholemeal bun, fries and slaw	
<b>PORCHETTA G</b>	
crispy rolled pork loin, stuffed with fennel, garlic, rosemary, chilli, lemon, spiced apple salsa, romaine lettuce, roma tomato, wholemeal bun, with fries and slaw	

## ITALIAN PIZZA 12"

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

<b>MEAT FREE</b> 	
red & yellow peppers, vegan mozzarella, red onion, broccoli, leeks, sun blushed tomatoes, with a sweet chilli sauce	
<b>MARGHERITA V</b>	
mozzarella, tomato, oregano V	
<b>GOATS CHEESE V</b>	
mozzarella, goats cheese, spinach, garlic and olives	
<b>DIAVOLA (SPICY)</b>	
N'duja, fresh chilli, spicy Calabrian sausage, Salsa di Fucco	
<b>PEPPERONI</b>	
pepperoni, tomato, mozzarella	

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

## DESSERTS

<b>AMALFI CHEESECAKE</b>	
our own lemon cheesecake with berries and fruit coulis	
<b>THREE CHOCOLATE BROWNIE</b>	
white, dark and milk chocolate brownie with vanilla ice cream	
<b>HOME MADE GELATO OF THE DAY</b>	
three scoops of our gelato of the day	
<b>LEMON BUDINO</b>	
light, lemon set pudding, Italian meringue, shortbread biscuit	
<b>BAKED RICE PUDDING</b> 	
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



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 3<sup>rd</sup> course for £3.00

## STARTERS

**SOUP**   
freshly made soup of the day

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

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

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

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

## SIDES

**GARLIC MUSHROOMS** G V £3.00

**GARLIC PIZETTA** V GO £3.50

**SEASONAL VEGETABLES** V G £3.00

**HOUSE SALAD, (TO SHARE)** V G £4.50


**FRIES AND AIOLI** V £3.50

**SPICY TENDERSTEM BROCCOLLI** G £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**  G  
aubergine, tomato, spinach garlic, chilli, pinenuts with fresh basil and olive oil

**VEGETABLE LASAGNE** V  
with a creamed tomato sauce, zucchini ribbons

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


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

**IL ROSSO VEGAN BURGER**   
vegan burger with romaine lettuce, sweet tomato jam, 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**  Go  
red & yellow peppers, vegan mozzarella, red onion, broccoli, leeks, sun blushed tomatoes, with a sweet chilli sauce


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

**MARGHERITA** V Go  
buffalo mozzarella, tomato, oregano

**FIorentina** V Go  
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** V  
three scoops of our home made gelato

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

**AMALFI CHEESECAKE** V  
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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