

Menu Del Giorno



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

PRICE

2 courses £12.95

3 courses £15.95

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

PASTRAMI BRUSCHETTA
slices of peppered salt beef, pickle, swiss cheese, onions, lettuce, soft boiled egg, Russian dressing

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

MUSHROOM CROSTINI V Go
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

MEATBALLS
braised lamb and beef meatballs, pomodorino sauce, Grana Padano, toasted sourdough


BURGERS

IL ROSSO BURGER
our own home made half pound 100% English beef pattie, Emmenthal cheese, romaine lettuce, roma tomato, burger sauce, brioche bun, fries and slaw

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

IL ROSSO CHICKEN BURGER
crispy breaded chicken, Emmenthal cheese, romaine lettuce, roma tomato, sweet chilli sauce, ciabatta bun, fries and slaw

MAINS

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

AUBERGINE PARMIGIANA G
aubergines, layered in tomato, mozzarella, parmesan and fresh basil, sourdough

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 fries

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


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

RUMP STEAK G
6oz rump steak, served pink, rocket and parmesan salad, peppercorn sauce, fries

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

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

CARNE
chicken, pepperoni, prosciutto, pancetta

PEPPERONI
pepperoni, tomato, mozzarella

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

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

ROSSO CAULIFLOWER CHEESE V G £4.00


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 
carnoli rice, coconut milk, blueberry compôte, brulée crust

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.

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

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!)

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

	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 S. OSVALDO, TREVISO, ITALY (11%ABV)	23.00	
LIGHT STRAW-COLOURED, SPARKLING, AROMATIC; FRESH, FRUITY AND FLOWERY SCENT WITH APPLE AND CITRUS FRUIT SCENTS; DELICATE AND SOFT TASTE WITH A BALANCED SOURNESS		
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		
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

	175ML / 250ML / BOTTLE	
SAUVIGNON BLANC 		
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, 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'Occ, 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, CUVÉE 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 		
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 VARAVGLIONE	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

	175ML / 250ML / BOTTLE	
MERLOT 		
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

	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!		