

# 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

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

## STARTERS

<b>CRAB CONCHIGLIONI</b> stuffed gratinated pasta shells with tomato, spinach, Parmesan, seafood sauce, crispy courgettes	
<b>PATÉ BRUSCHETTA</b> our own chicken liver paté, with orange and chilli jam and toasted ciabatta	
<b>MUSHROOM CROSTINI V Go</b> creamed truffled mushrooms on toasted sourdough bread	
<b>SOUP OF THE DAY</b>  <b>Go</b> freshly made soup of the day	
<b>TOMATO CROSTINI</b>  <b>Go</b> 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>MEATBALLS</b> braised lamb and beef meatballs, pomodorino sauce, Grana Padano, toasted sourdough	

## BURGERS

<b>IL ROSSO BURGER</b> our own home made half pound 100% English beef pattie, Emmenthal cheese, romaine lettuce, roma tomato, burger sauce, brioche bun, fries and slaw	
<b>IL ROSSO VEGAN BURGER</b>  vegan burger with romaine lettuce, sweet tomato jam, ciabatta with fries and slaw	
<b>IL ROSSO CHICKEN BURGER</b> crispy breaded chicken, Emmenthal cheese, romaine lettuce, roma tomato, sweet chilli sauce, ciabatta bun, fries and slaw	

## MAINS

<b>PORTOBELLO MUSHROOM "STACK"</b>  Portobello mushroom, fried tomato polenta, wilted spinach, peperonata, cherry tomato jam	
<b>AUBERGINE PARMIGIANA</b>  <b>G</b> aubergines, layered in tomato, mozzarella, parmesan and fresh basil, sourdough	
<b>LEEK AND PROSCIUTTO PAPPARDELE</b> <b>Go</b> porcini mushrooms, slow braised leeks, prosciutto, Pecorino, fresh egg pasta, porcini pangratatta	
<b>CHICKEN SPIEDINI</b> Italian kebab with marinaded 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>RUMP STEAK G</b> 6oz rump steak, served pink, rocket and parmesan salad, peppercorn sauce, fries	
<b>FISH PIE</b> 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

<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>CARNE</b> chicken, pepperoni, prosciutto, pancetta	
<b>PEPPERONI</b> pepperoni, tomato, mozzarella	
<b>FIorentina V</b> olives, confit garlic, spinach, sliced red onion, baked egg, mozzarella	

## SIDES

<b>GARLIC MUSHROOMS</b> <b>G V</b>	£3.00
<b>GARLIC PIZETTA</b> <b>V GO</b>	£3.50
<b>SEASONAL VEGETABLES</b> <b>V G</b>	£3.00
<b>HOUSE SALAD, (TO SHARE)</b> <b>V G</b>	£4.50
<b>FRIES AND AIOLI</b> <b>V</b>	£3.50
<b>SPICY TENDERSTEM BROCCOLLI</b> <b>G</b>	£4.50
<b>ROSSO CAULIFLOWER CHEESE</b> <b>V G</b>	£4.00

## 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>TOFFEE PUDDING</b> moist sponge cake, made with finely chopped dates, covered in a toffee sauce with home made vanilla gelato	
<b>BAKED RICE PUDDING</b>  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
<b>BOCELLI 1831 GRAN CUVEE</b> 	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	
<b>BOCELLI 1831 GRAN CUVEE MAGNUM</b> 	48.95
(ideal for parties)	
<b>PROSECCO STELLE D'ITALIA</b> 	4.50/22.95
Veneto, Italy (11%abv) A lively, crisp, sparkling wine with a delicate lemon character and an aromatic, dry, refreshing finish	
<b>2008 PERLÉ, FERRARI</b> 	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
<b>ARPEGGIO BLANCO</b> 	3.80/5.35 /14.95
Sicily (11.5%abv) Dry with a fruity and upfront bouquet and fresh citrus finish	
<b>VERDICCIO CLASSICO</b> 	
<b>VILLA BIANCHI, UMANI RONCHI</b>	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	
<b>PINOT GRIGIO</b> 	
<b>VIA NOVA</b>	4.25/6.10/17.00
Veneto, Italy (12%abv) Distinctive nose of wild flowers. Soft, fresh and lively with notes of ripe pear	
<b>GAVI DI GAVI</b> 	
<b>LA MINAIA, NICOLA BERGAGLIO</b>	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	
<b>VERMENTINO DI SARDEGNA</b> 	
<b>VILLA SOLAIS, SANTADI</b>	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
<b>SAUVIGNON BLANC</b> 	
<b>LANYA</b>	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	
<b>CHARDONNAY</b> 	
<b>CABLE CROSSING</b>	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	
<b>SAUVIGNON BLANC</b> 	
<b>YEALANDS ESTATE</b>	24.50
Marlborough, New Zealand (13%abv) Flavours of passionfruit and blackcurrant leaf with underlying notes of wet stone and thyme	
<b>CHABLIS</b> 	
<b>DOMAINE DE VAUROUX</b>	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
<b>ARPEGGIO ROSATO, SETTESOLI</b> 	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	
<b>WHITE ZINFANDEL</b>	
<b>JACK RABBIT</b>	3.75/5.35/15.95
California (9%abv) Delicate floral aromas, and a fresh, light sweetness	

<b>SASSOMORO LAMBRUSCO DI MODENA</b>	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!	
<b>MOËT ET CHANDON, BRUT IMPERIAL</b> 	55.50
Champagne, France (12%abv) A well balanced assemblage of three vine varieties	
<b>VEUVE CLICQUOT PONSARDIN, YELLOW LABEL BRUT</b> 	65.50
Champagne, France (12%abv) Intense, floral and fruity aromas	
<b>LAURENT PERRIER, CUVEE ROSE</b> 	75.50
Champagne, France (12%abv) Reminiscent of red and black fruit like black cherries	
<b>CUVÉE DOM PERIGNON, MOËT ET CHANDON</b> 	180.50
Champagne, France (12.5%abv) Fresh almonds, dried apricots and toasted brioche, superb	

# Red Wine

## ITALIAN REDS

	175ML / 250ML / BOTTLE
<b>SANGIOVESE</b> 	
<b>IGT RUBICONE</b>	3.80 /5.35 /14.95
Emilia Romagna, Italy (11.5%abv) Aromas of forest fruits, medium bodied and fresh	
<b>VALPOLICELLA CLASSICO</b> 	
<b>NOVARE, BERTANI</b>	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	
<b>PRIMITIVO DI MANDURIA</b> 	
<b>PAPALE ORO VARAVGLIONE</b>	36.00
Puglia, Italy (14%abv) <b>Our new favourite!</b> 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...	
<b>CHIANTI</b> 	
<b>PRIMOCOLLE DOCG VILLA CERNA</b>	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
<b>MERLOT</b> 	
<b>LANYA</b>	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	
<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	
<b>RIOJA CRIANZA</b> 	
<b>RAMON BILBAO</b>	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	
<b>SHIRAZ</b> 	
<b>CABLE CROSSING</b>	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	
<b>CABERNET SAUVIGNON</b> 	
<b>INDIAN WELLS CHATEAU STE MICHELLE</b>	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	
<b>RIOJA RESERVA</b> 	
<b>RAMON BILBAO</b>	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
<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 <b>PERFECT ANYTIME, NOT JUST FOR DESSERT!</b>	