

il rosso

CAFÉ BAR RESTAURANT

SUNDAY LUNCH PARTY MENU

SERVED FROM 12 NOON


FOR PARTIES OF 20 OR MORE

2 Courses £20.00

Add a 3rd course for £5.00

Please note: a pre-order will be required for each table

STARTERS

CHEESE AND AVOCADO BRUSCHETTA 
vegan cream cheese, avocado, sweet chilli jam,
toasted sourdough

PATE TOSCANA
chicken liver pate, with Italian brandy, toasted
sourdough and orange marmalade

SOUP  Go
freshly made soup of the day with sourdough

CHICKEN LOLLIPOPS
crispy chicken lollipops, salsa di bomba

MUSHROOM CROSTINI V G
sautéed mushrooms in a truffled
cream sauce, toasted sourdough

CRAB CAKE
crab cake with caper and mustard mayonnaise,
served with fried zucchini ribbons

MAINS


SHOULDER OF PORK Go
Yorkshire pudding, sage and onion
stuffing with traditional vegetables

ROAST TURKEY Go
rolled breast of turkey, Yorkshire
pudding, sage and onion stuffing
with traditional vegetables

PRIME RIB OF BEEF Go
prime roast rib of beef, (served pink)
Yorkshire pudding, sage and onion stuffing
with traditional vegetables

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

VEGETARIAN SAUSAGE V
Yorkshire pudding, sage and onion
stuffing with traditional vegetables

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

CLASSIC ITALIAN PIZZA 12"
choose any pizza from below

PIZZA

MARGHERITA
mozzarella, tomato, oregano V Go

PEPPERONI
pepperoni, tomato, mozzarella Go

CARNE
chicken, pepperoni, prosciutto, pancetta Go


BROKEN MEATBALL
broken braised lamb and beef meatballs,
rich tomato ragu, buffalo mozzarella

AGLIO
roasted garlic cloves, mozzarella, caramelised
onion, roasted tomato, Parma ham and sun
blushed tomatoes Go

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

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

VEGAN FEAST 
Sgaia spicy salami, Sgaia streaky rashers,
Sgaia sausage balls, pomodorino sauce, vegan
mozzarella

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

CHICKEN CALZONE
chicken, mushrooms and mozzarella in
a creamy truffle sauce

DESSERT MENU

THREE CHOCOLATE BROWNIE
white, dark and milk chocolate brownie with
homemade vanilla gelato

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

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

TOFFEE PUDDING
moist sponge cake, made with finely chopped dates,
covered in a toffee sauce with home made vanilla gelato

SIDES

FRIES AND AIOLI	3.50	EXTRA YORKSHIRE	1.00
BOWL OF ROAST POTATOES	3.00	ROSSO CAULIFLOWER CHEESE	4.00
EXTRA VEGETABLES	3.00		

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 should you require a gluten-free option

Pre Order Sheet

Name
Time

Date
Covers

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	Table	51		51	
	NAME	STARTERS	MAINS	DESSERTS	COMMENTS
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