

il rosso

CAFÉ BAR RESTAURANT

Menu Del Giorno

Monday all day and Tuesday to Friday from 12pm until 7.30pm,

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 Go	
creamed truffled mushrooms on toasted sourdough bread	
SOUP OF THE DAY  Go	
freshly made soup of the day	
CALAMARI	
crispy deep fried baby squid, lemon mayonnaise	
CHICKEN LOLLIPOPS	
crispy chicken lollipops, salsa di bomba hot sauce, salsa verde	

ITALIAN BURGERS

IL ROSSO BURGER	
two home made quarter pound 100% English beef patties, Emmenthal cheese, red onion, romaine lettuce, roma tomato, burger sauce, wholemeal bun, patates frites, slaw	
ULTIMATE VEGAN BURGER 	
Vegan 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	

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	
BEEF RAGU	
braised shin of beef with pancetta, in a rich tomato sauce, fresh egg pappardelle pasta, crispy onions, parmesan	
PORK ARROSTICINI	
Traditional Italian meat skewers from Abruzzo, served with lemon and herb couscous and soft, roasted Mediterranean vegetables, tzatsiki dip	
MOULES FRITES	
steamed Scottish mussels, white wine, cream and garlic butter, flat leaf parsley, toasted sourdough and patates frites	
CHICKEN TAGLIATA	
Sliced blackened chicken served on a bed of rocket and parmesan salad	
TUNA PANZANELLA SALAD	
Classic Tuscan bread salad, tomatoes, courgettes, peppers, red onions, black olives, capers, flaked tuna	
STEAK AND FRITES (supplement £5.00)	
Pan seared pavé steak, served pink, with roasted garlic and parsley butter, patates frites or triple cooked chips, dressed salad	
PRAWN LINGUINE Go	
pan fried prawns, garlic, tomatoes, chilli, fennel and rocket, tossed through linguine	

TRADITIONAL

STEAK AND ALE PIE	
"Ma Taylor's" steak and ale pie, creamy mashed potatoes or triple cooked chips, honey glazed carrots, home made gravy (please note, these pies are cooked from fresh, and take approx 40 minutes from order)	
SCAMPI	
crispy wholemeal breaded scampi, triple cooked chips, homemade tartare sauce, dressed salad	
SAUSAGE AND MASH	
Nottinghamshire sausage, buttered mash potato, rich onion gravy, buttered peas and leeks	

FISH AND CHIPS

crispy breaded cod goujons, triple cooked chips, tartare sauce, crushed peas

SHEPHERDS PIE

slow braised shredded lamb, in a rich pea gravy, topped with buttered mash potatoes, honey glazed carrots

A Service Charge of 8% will be added to your bill

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 Fuoco

PEPPERONI

pepperoni, tomato, mozzarella

HAM AND MUSHROOM

Parma ham, mushrooms, rosemary, mozzarella, tomato base

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

caroli 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

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

Every penny of the service charge and tips are shared amongst our staff on top of the fair pay they get from us.

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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

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STARTERS

SOUP

freshly made soup of the day

TOMATO CROSTINI

lightly spiced tomato salsa on toasted sourdough with salsa verde dressing

MUSHROOM CROSTINI V Go

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

PRIMAVERA RISOTTO

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

AVOCADO

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

MAIN COURSES

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

FALAFEL LINGUINE

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

PORTOBELLO MUSHROOM STACK

Portobello mushroom, fried tomato polenta, wilted spinach, pepperonata, cherry tomato jam

ULTIMATE VEGAN BURGER

Vegan burger, romaine lettuce, vegan cheese, red onion, streaky rashers, sweet tomato jam, wholemeal bun, patates frites and slaw

CHICK PEA PANZANELLA V G 10.50

Classic Tuscan bread salad, tomatoes, courgettes, peppers, red onions, black olives, capers, chick peas

GOATS CHEESE SALAD V G

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

VEGETABLE LASAGNE V

with a creamed tomato sauce, zucchini ribbons

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

MARGHERITA V Go

buffalo mozzarella, tomato, oregano

GOATS CHEESE V Go

mozzarella, goats cheese, spinach, garlic and olives

VEGAN FEAST

Sgaia spicy salamino, streaky rashers, sausage balls, pomodorino sauce, vegan mozzarella

DESSERTS

AMALFI CHEESECAKE V

our own lemon cheesecake with berries and fruit coulis

VEGAN GELATO

three scoops of our dairy-free gelato, ask your server for today's flavours

GELATO OF THE DAY V

three scoops of our home made gelato

BAKED RICE PUDDING

cornoli rice, coconut milk, strawberry compôte, brulée crust

ORANGE AND ALMOND TORTE VG

classic Sicilian flour-free torte, with honey and almond marscapone

LEMON BUDINO

light, lemon set pudding, Italian meringue, shortbread biscuit

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