

il rosso

CAFÉ BAR RESTAURANT

SUNDAY LUNCH MENU

SERVED FROM 12 NOON UNTIL 6.00PM

Everything is cooked to order, so delays may occur during busy periods, so sit back, relax, and enjoy your time with us.

Please allow up to 40 minutes for your main course if not ordering a starter

NIBBLES


BREAD, BALSAMIC AND OIL (TO SHARE) V 4.50
a selection of toasted Italian breads,
Aggazzotti Gold 10 year aged balsamic
and Olivium D.O.P. Extra Virgin olive oil,
confit garlic bulb

SICILIAN OLIVES  4.50
garlic and thyme marinated La Rosca
Sicilian olives

GARLIC PIZETTA V GO 3.50
with cheese 4.50

STARTERS

CHEESE AND AVOCADO BRUSCHETTA  7.50
vegan cream cheese, avocado, sweet chilli jam,
toasted sourdough

SOUP  Go 5.25
freshly made soup of the day with sourdough

MUSHROOM CROSTINI V G 5.95
sautéed mushrooms in a truffeed
cream sauce, toasted sourdough

PATE TOSCANA 6.50
chicken liver pate, with Italian brandy, toasted
sourdough and orange marmalade

CHICKEN LOLLIPOPS 6.50
crispy chicken lollipops, salsa di bomba

CRAB CAKE 6.95
crab cake with caper and mustard mayonnaise,
served with fried zucchini ribbons

MAINS

TOPSIDE OF BEEF Go 11.95
Topside of beef, served cooked through,
Yorkshire pudding, sage and onion
stuffing with traditional vegetables

THE BIG TRIO Go 15.95
topside of beef, pork and lamb,
with Yorkshire puddings, sage and
onion stuffing with traditional vegetables

VEGETARIAN SAUSAGE V 10.95
Yorkshire pudding, sage and onion
stuffing with traditional vegetables

SHOULDER OF LAMB Go 11.95
Yorkshire pudding, sage and onion
stuffing with traditional vegetables

OAP AND CHILDREN UNDER 11 YEARS Go 9.50
for those with a smaller appetite.
choose from topside of beef, turkey,
pork, lamb or vegetarian sausage


SCAMPI 12.95
crispy whole tail breaded scampi,
triple cooked chips, homemade
tartare sauce, dressed salad

SHOULDER OF PORK Go 11.95
Yorkshire pudding, sage and onion
stuffing with traditional vegetables

PRIME RIB OF BEEF Go 15.95
prime roast rib of beef, (served pink)
Yorkshire pudding, sage and onion stuffing
with traditional vegetables

CLASSIC ITALIAN PIZZA 12" 10.95
choose any pizza from below

ROAST TURKEY Go 11.95
rolled breast of turkey, Yorkshire pudding, sage
and onion stuffing with traditional vegetables

CHICK PEA SALAD  10.95
fried chick pea balls, cucumber, celery, red onion,
peppers, san marzano tomatoes, olives and
artichoke, mixed leaves and herby Italian dressing

VEGETABLE LASAGNE V 10.95
pressed vegetables with a home made ragu,
fresh parmesan, with zucchini ribbons


FALAFEL LINGUINE  10.95
fried chickpea balls, red onion, chilli,
broccolini and pomodorino sauce

TUNA PANZANELLA SALAD
Classic Tuscan bread salad, tomatoes,
courgettes, peppers, red onions, black olives,
capers, flaked tuna

PIZZA


MARGHERITA 9.95
mozzarella, tomato, oregano V Go

AGLIO 10.95
roasted garlic cloves, mozzarella, caramelised
onion, roasted tomato, Parma ham and sun
blushed tomatoes Go

VEGAN FEAST  10.95
Sgaia spicy salamino, Sgaia streaky rashers,
Sgaia sausage balls, pomodorino sauce, vegan
mozzarella

PEPPERONI 10.95
pepperoni, tomato, mozzarella Go

DIAVOLA (SPICY) 10.95
N'duja, fresh chilli, spicy Calabrian
sausage, Salsa di Fucco Go

MEAT FREE  10.95
red & yellow peppers, vegan mozzarella, red
onion, broccoli, leeks, sun blushed tomatoes,
with a sweet chilli sauce Go

CARNE 10.95
chicken, pepperoni, prosciutto, pancetta Go

GOATS CHEESE 10.95
mozzarella, goats cheese, spinach,
garlic and olives V Go

CHICKEN CALZONE 12.95
chicken, mushrooms and mozzarella in
a creamy truffle sauce

BROKEN MEATBALL 10.95
broken braised lamb and beef meatballs,
rich tomato ragu, buffalo mozzarella

HOT SANDWICHES

HOT ROAST PORK 8.50
with apple sauce, on sliced Tiger bread
with roasted potatoes and stuffing

HOT ROAST BEEF 8.50
with horseradish sauce, on sliced Tiger bread,
with roasted potatoes and stuffing

SIDES

FRIES AND AIOLI 3.50

BOWL OF ROAST POTATOES 3.00

EXTRA VEGETABLES 3.00

EXTRA YORKSHIRE 1.00

ROSSO CAULIFLOWER CHEESE 4.00

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

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.

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DESSERT MENU

THREE CHOCOLATE BROWNIE white, dark and milk chocolate brownie with homemade vanilla gelato	6.50	ORANGE AND ALMOND TORTE G classic Sicilian flour-free torte, with honey and almond marscapone	6.50
TOFFEE PUDDING moist sponge cake, made with finely chopped dates, covered in a toffee sauce with home made vanilla gelato	6.50	AMALFI CHEESECAKE our own lemon cheesecake with berries and fruit coulis	6.50
IL ROSSO TIRAMISU classic Italian "pick-me-up" with a twist of white chocolate and pistachio	6.50	ITALIAN CHEESEBOARD (FOR TWO TO SHARE) Telaggio, Gorgonzola and Provolone cheeses, served with toasted sourdough, Italian honey, figs, candied walnut pangratatta	9.50
LEMON BUDINO light, lemon set pudding, Italian meringue, shortbread biscuit	6.50	BAKED RICE PUDDING  G carnoli rice, coconut milk, blueberry compôte, brulée crust	6.50

HOMEMADE GELATO

Gelato is simply Italian-style ice cream. It is lower in fat than other styles of ice cream and typically contains less air and more flavoring than other kinds of frozen desserts, giving it a density and richness that distinguishes it from other ice creams.

Here at Il Rosso, we make our gelato in-house, ensuring you of the freshest, best tasting gelato around.

FLAVOURS:

VANILLA flavoured with Madagascan vanilla pods

VEGAN COCONUT  our dairy-free gelato

STRAWBERRY flavoured with strawberries

NUTELLA flavoured with hazelnut and chocolate

STRACCIATELLI simple gelato, mixed with chocolate shavings

LEMON SORBET Amalfi coast favourite

BITTER DARK CHOCOLATE  flavoured with dairy free dark chocolate

GELATO
three scoops of your choice 5.50

AFFOGATO **G0**
homemade vanilla gelato, bathed in espresso served
with our own biscotti 5.50

GELATO OF THE DAY
three scoops of today's special gelato 5.50

VINO DA DESSERT

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
Chilian dessert wine, served with homemade biscotti

PERFECT ANYTIME, NOT JUST FOR DESSERT!

DESSERT COCKTAILS

TOBLERONE 7.50
Baileys, Kahlua, Frangelico, milk, honey

ESPRESSO MARTINI 7.50
Absolut vodka 50ML, Kahlua 25ML, Illy espresso

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Allergy Information

Our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all of the ingredients, so if you have a food intolerance, please speak to a member of staff about your requirements.

Written allergy information is available on request.