

# IL ROSSO

INSPIRED BY ITALY, MADE IN IL ROSSO

## SUNDAY EVENING MENU

SERVED FROM 6.00PM UNTIL 9.30PM

### 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

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

**SOUP**  Go 5.25  
freshly made soup of the day with focaccia

**CHICKEN LOLLIPOPS** 6.50  
crispy chicken lollipops, salsa di bomba

**MUSHROOM CROSTINI V G** 5.95  
sautéed forest mushrooms in a truffled  
cream sauce, toasted sourdough

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

### MAINS

**N'DUJA COD G** 14.95  
roast cod loin with spiniata calabrese,  
n'duja potatoes, tenderstem broccoli, sun  
blushed tomatoes

**LEEK PAPPARDELE** 12.50  
fresh egg pasta, with slow braised leeks,  
finely chopped Parma ham and crispy  
porcini pangratatta

**CHICKEN SPIEDINI** 14.50  
Italian kebab with marinaded chicken, roast  
vegetables, salsa di bomba, homemade  
piadina, dressed salad and fries

These dishes are only available  
after 6.00pm

**ROAST OF THE DAY (please ask) Go** 11.95  
Yorkshire pudding, sage and onion  
stuffing with traditional vegetables

**RUMP STEAK G** 6oz 13.95 / 12oz 19.95  
6oz rump steak, Served with a rocket and  
parmesan salad, flat cap mushroom, fries

**MEATBALLS** 12.95  
braised lamb and beef meatballs, fresh egg  
pappardelle, pomodorino sauce, Grana Padano

**IL ROSSO BURGER** 12.95  
our own home made half pound 100%  
English beef pattie, Emmenthal cheese,  
romaine lettuce, roma tomato, burger sauce,  
toasted brioche bun, fries, slaw

**IL ROSSO VEGAN BURGER**  10.95  
vegan burger, romaine lettuce, sweet tomato  
jam, toasted ciabatta bun, fries, slaw

**IL ROSSO CHICKEN BURGER** 11.95  
crispy breaded chicken, Emmenthal cheese,  
romaine lettuce, roma tomato, burger sauce,  
toasted brioche bun, fries and slaw

### PIZZA

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

**MARGHERITA** 9.95  
mozzarella, tomato, oregano V Go

**ALL DAY BRUNCH** 10.95  
pancetta, sausage meat, egg, tomato base

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

All pizzas two for the price of one  
after 6.00pm

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

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

**CARNE** 10.95  
chicken, pepperoni, prosciutto, pancetta Go

**FIorentina** 10.95  
olives, confit garlic, spinach, sliced red onion,  
baked egg, mozzarella V Go

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

**PEPPERONI** 10.95  
pepperoni, tomato, mozzarella Go

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

### SIDES

**HOUSE SALAD, TO SHARE V G** 4.50

**FRIES AND AIOLI V** 3.50

**TENDERSTEM BROCCOLLI G** 4.50  
with garlic and chilli

**GARLIC MUSHROOMS G V** 3.00

**GARLIC PIZETTA G V** 3.00

**SEASONAL VEGETABLES V G** 3.00

**AL FORNO POTATOES V G** 3.25

**GARLIC PIZETTA V GO** 3.50

**ROSSO CAULIFLOWER CHEESE V** 4.00  
cauliflower, smashed garlic, Italian cheese sauce

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.

# 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>VERDICCHIO 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 BERGALIO</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, apple 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'Oc, 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>	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, MOET 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 VARVAGLIONE</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>		