

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
Scicillian 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

PATÉ CROSTINI 5.95
our own chicken liver paté, with orange and
chilli jam and toasted ciabatta

SOUP  Go 5.25
freshly made soup of the day with focaccia

RAGU SUPPLI 6.50
balls of braised beef, stuffed with Mozzarella,
deep fried in Italian breadcrumbs, with
spicy 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 ciabatta 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 ciabatta 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

BOCELLI 1831 GRAN CUVEE 	125ML / BOTTLE	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		
BOCELLI 1831 GRAN CUVEE MAGNUM 		48.95
(ideal for parties)		
PROSECCO STELLE D'ITALIA 		4.50/22.95
Veneto, Italy (11%abv) A lively, crisp, sparkling wine with a delicate lemon character and an aromatic, dry, refreshing finish		
2008 PERLÉ, FERRARI 		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





ARPEGGIO BLANCO 	175ML / 250ML / BOTTLE	3.80/5.35 /14.95
Sicily (11.5%abv) Dry with a fruity and upfront bouquet and fresh citrus finish		
VERDICCHIO CLASSICO 		
VILLA BIANCHI, UMANI RONCHI 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		
PINOT GRIGIO 		
VIA NOVA 4.25/6.10/17.00 Veneto, Italy (12%abv) Distinctive nose of wild flowers. Soft, fresh and lively with notes of ripe pear		
GAVI DI GAVI 		
LA MINAIA, NICOLA BERGAGLIO 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		
VERMENTINO DI SARDEGNA 		
VILLA SOLAIS, SANTADI 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

SAUVIGNON BLANC 	175ML / 250ML / BOTTLE	
LANYA 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		
CHARDONNAY 		
CABLE CROSSING 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		
SAUVIGNON BLANC 		
YEALANDS ESTATE 24.50 Marlborough, New Zealand (13%abv) Flavours of passionfruit and blackcurrant leaf with underlying notes of wet stone and thyme		
CHABLIS 		
DOMAINE DE VAUROUX 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

ARPEGGIO ROSATO, SETTESOLI 	175ML/250ML/BOTTLE	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		
WHITE ZINFANDEL		
JACK RABBIT 3.75/5.35/15.95 California (9%abv) Delicate floral aromas, and a fresh, light sweetness		

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

Red Wine

ITALIAN REDS

SANGIOVESE 	175ML / 250ML / BOTTLE	
IGT RUBICONE 3.80 /5.35 /14.95 Emilia Romagna, Italy (11.5%abv) Aromas of forest fruits, medium bodied and fresh		
VALPOLICELLA CLASSICO 		
NOVARE, BERTANI 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		
PRIMITIVO DI MANDURIA 		
PAPALE ORO VARVAGLIONE 36.00 Puglia, Italy (14%abv) Our new favourite! 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...		
CHIANTI 		
PRIMOCOLLE DOCG VILLA CERNA 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

MERLOT 	175ML / 250ML / BOTTLE	
LANYA 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		
MALBEC 		
SOL SA, BODEGAS SANTA ANA 5.45/7.75/23.25 Mendoza, Argentina (13%abv) Medium bodied, dry, with soft, ripe blackcurrant flavours, rounded and juicy		
RIOJA CRIANZA 		
RAMON BILBAO 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		
SHIRAZ 		
CABLE CROSSING 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		
CABERNET SAUVIGNON 		
INDIAN WELLS CHATEAU STE MICHELLE 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		
RIOJA RESERVA 		
RAMON BILBAO 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

CONCHA Y TORO 'LATE HARVEST'	125ML/BOTTLE	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 PERFECT ANYTIME, NOT JUST FOR DESSERT!		