

# IL ROSSO

INSPIRED BY ITALY, MADE IN IL ROSSO

## St Valentine's Day Menu

SERVED FROM 5.00PM

FIVE COURSES £35.00 PER PERSON

### APERITIVO

PROSECCO COCKTAIL  
prosecco, sloe gin

### ANTIPASTI

**AVOCADO**  Go  
vegan cream cheese, avocado, tomato jam,  
rocket, toasted sourdough

**TUSCAN PATE** Go  
chicken liver pate, with Italian brandy, toasted sordough  
and orange marmalade

**SALUMI BOARD TO SHARE**  
a selection of cured Italian meats, artichoke, pickled  
pepper, olives and sun dried tomatoes, along with bread  
and confit garlic to share

### PRIMI

**MINISTRONE VERDI**  Go  
broad beans, kale, asparagus, potato, barley and peas in a rich,  
herby broth, with garlic toasted ciabatta

**PRAWN, CRAB AND CRAYFISH COCKTAIL** Go  
fennel, apple, celeriac and mixed leaf salad, bread crisps

**SMOKED CHEESE AND BEETROOT** G  
Warm hand stretched smoked burrata, baked baby beets,  
candied walnuts and maché salad, beetroot pesto

**PARMESAN, EGG AND PROSCUITTO**  
crispy fried poached egg, Parmesan cracker, dried Parma ham,  
rocket and tomato jam

### SECONDI

**RED PRAWN AND SCALLOP LINGUINE**  
pan fried red prawns and scallops in a bisque sauce, with baby  
spinach, San Marzano tomatoes, and a whole red prawn

**FILLET STEAK (£8.00 SUPPLEMENT)** Go  
char grilled fillet steak, triple cooked potatoes, grilled Portobello  
mushroom, green beans, with tomato, crispy shallot rings, and  
a brandy and black peppercorn sauce

**CHICKEN AND ASPARAGUS SALTIMBOCCA** G  
chicken breast, stuffed with asparagus, wrapped in pancetta,  
buttered kale, potato fondant and creamy Morel  
mushroom sauce

**BUTTERNUT SQUASH & WILD MUSHROOM WELLINGTON**   
with kale, asparagus and puy lentils

**DUO OF LAMB AND ARTICHOKE** G  
Braised lamb shoulder, fried cutlet, artichoke, pea, broad bean  
and new potato broth

**BAKED COD FONDUTA**  
loin of baked cod with a parmesan crust, wilted spinach,  
softened tomato, green beans and a tomato, caper and  
herb dressing

### DOLCI

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

**AMALFI CHEESECAKE**  
our own lemon cheesecake with berries and fruit coulis

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

**CRUMBLE** Go  
apple and blackberry crumble with toasted hazlenut  
and biscotti crumb, with homemade gelato

**ITALIAN CHEESEBOARD (FOR TWO TO SHARE)**  
Telaggio, Gorgonzola and Provolone cheeses,  
served with toasted sourdough, Italian honey, figs,  
candied walnut pangratatta

**VINO DA DESSERT**  
Concha Y Toro 'Late Harvest' White, Chile (12%abv)  
the perfect way to end a meal, a fabulous chilled, sweet Chilean  
dessert wine, served with homemade biscotti

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, appley 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, MOËT 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) <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...		
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!		