


il rosso

Stuzzichini

Sicilian olives 	4.50
garlic and thyme marinated La Rosca Sicilian olives	
Bread, balsamic and oil Go (to share) V	5.95
a selection of breads, aged balsamic and extra virgin olive oil, confit garlic bulb	
Garlic pizetta V	
hand rolled pizetta with garlic butter	3.95
with cheese	5.50

Starters Antipasti

Pate toscana Go	8.50
chicken liver pate, with red onion marmalade, with sourdough soldiers	
Meatballs	8.50
braised lamb and beef meatballs, as main 16.95	
pappardelle, pomodorino sauce, Grana Padano	
Aubergine parmigiana	8.25
oven baked layers of aubergine, as main 15.95	
passata, Parmesan	
Chicken lollipops Go	7.95
crispy chicken lollipops, sweet chilli sauce	
Vegan bruschetta  Go	8.50
vegan cream cheese, guacamole, tomato jam, rocket, garlic bruschetta	
Butternut squash & sweet potato soup 	
freshly made & served with toasted crusty sourdough	6.50
Mushroom bruschetta V Go	7.50
with a mushroom, white wine, truffle sauce, with bruschetta and pangratatta	
Calabrian ribs	8.95
sticky harissa spiced pork spare ribs	

Fish Pesce

Smoked haddock G	19.95
with mussels, crushed potatoes, tenderstem broccoli, white wine and garlic cream sauce	
Cod G	19.95
spicy chorizo wrapped cod, n'duja potatoes, spinach, sun dried tomatoes,	
Cioppino (chow-pino) Go	19.95
Italian fish stew. Mixed white fish, prawns in a tomato sauce with bruschetta	

Pasta

Prawn linguine Go	as main 18.95
pan fried prawns, garlic, tomatoes, as starter 8.95	
chilli, fennel, rocket, tossed through linguine	
Meatball pappardelle	as main 16.95
braised lamb and beef meatballs, as starter 8.50	
egg pappardelle, pomodorino sauce, Grana Padano	
Falafel linguine 	as main 16.95
fried chickpea balls, shallots, as starter 8.95	
broccolini, chilli, and pomodorino sauce	
Braised leek pappardelle V Go	as main 16.50
braised leek and mushroom as starter 8.50	
pappardelle, with pangratatta	
N'Duja orecchiette Go	as main 17.95
spicy N'duja, as starter 8.95	
tenderstem, cream sauce	
sun dried tomatoes, orecchiette	
Beef shin rigatoni	as main 17.95
braised beef shin in red wine ragu, with Mozzarella and Parmesan, topped with parsley	
Cacio de pepe V Go	as starter 8.95
cheese and pepper pasta with butter, Pecorino, black pepper, tossed through linguine	

Risotto

Parsnip risotto 	as main 15.95
risotto of parsnip & rosemary as starter 8.95	
pine nuts and parsnip crisps	
Leek and parmesan risotto	as main 15.95
leek and Parmesan risotto as starter 8.95	
Smoked haddock risotto	as main 19.95
leek and Parmesan risotto, with smoked haddock and a poached egg	
Mushroom risotto	as main 15.95
chestnut and button mushrooms, as starter 8.95	
butter, Parmesan, olive oil	

Grill Griglia

Fillet Rosso G	35.00
8oz fillet steak, topped with chicken liver parfait, Dauphinoise potatoes, seasonal greens, Marsala sauce	
Côte de boeuf rib steak 12oz G	32.00
with rocket and Parmesan salad, roasted tomato and twice cooked chips.	
Fillet steak 8oz G	32.00
with rocket and Parmesan salad, roasted tomato and twice cooked chips.	
Lollipops and ribs	25.00
crispy chicken lollipops in a sweet chilli sauce and sticky harissa spiced pork spare ribs, rocket salad, twice cooked chips	
Steak sauces:	
Peppercorn G 2.50 Parmesan cream G 2.50	
Mushroom, brandy and mustard G 2.50	

Mains Secondi

Chicken G	18.95
pan roasted chicken supreme, sauteed new potatoes, seasonal greens, in a creamy mushroom sauce	
Beef Bourguignon Go	20.95
braised beef in a red wine sauce, with mashed potatoes, chantenay carrots, mushrooms, silverskin onions and pancetta crisp	
Lamb G	20.95
braised lamb, Dauphinoise potatoes gratin, minted peas and pods, sundried tomatoes, jus	
Porchetta (Pork)G	18.95
Italian seasoned pork roll, bacon jam, crushed new potatoes and seasonal greens, spiced apple sauce, jus	
Tuscan stew 	16.95
with a spiced tomato, onion, and sweet pepper stew, with butterbeans and chopped vegan sausage.	
Roast Turkey	22.95
Turkey roulade, wrapped in pancetta with a sage & onion stuffing, roast & mashed potatoes, roasted root vegetables, sprouts, pig in blanket & cranberry sauce	
Brie burger	Quarter pound 16.95 Half pound 18.95
lettuce, tomato, caramelised onions, bacon jam, Somerset Brie, brioche style bun, served with fries	
Chicken Ceasar burger	16.95
lettuce, tomato, pancetta, Ceasar dressing, brioche style bun, served with fries	
Miami deluxe burger 	16.95
lettuce, tomato, smoked Applewood cheese, caramelised onions in a brioche style bun served with fries	
Potates frites (with aiolli) V G	3.50
Seasonal greens G	3.95
Dauphinoise potatoes V G	3.95
Mashed potatoes V G	3.95
Dressed house salad V G	4.50
Rocket & parmesan salad G	3.50
Garlic mushrooms V G	3.50
N'Duja tenderstem broccoli	4.50
Garlic pizetta 7" V	3.95
Garlic pizetta 7" with cheese	5.50
Garlic pizetta 12" with cheese	7.00 9.95

Sides

Don't forget to validate your parking
Faliure to do so *will* result in
a parking charge



A discretionary Service Charge of 9%
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.

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!)



Staples

Steak & ale pie	15.95
Pie of the day	15.95
please ask your server for details. creamy mashed potatoes or twice cooked chips, warm pea salad, home made gravy	
Scampi	16.95
crispy wholetail breaded scampi, twice cooked chips, homemade tartare sauce, warm pea salad	
Curry of the day Go	18.95
please ask your server for details served with rice, naan bread	
Vegan curry Go	16.95
very spicy. Chickpea, cauliflower and spinach	


Pizza

Margherita V Go	12.95
mozzarella, tomato, oregano	
Pepperoni Go	13.95
pepperoni, tomato, mozzarella	
Diavola (spicy) Go	13.95
fresh chilli, spicy Calabrian sausage, salsa di fucco	
Carne Go	13.95
chicken, pepperoni, Parma ham, pancetta	
Broken meatballs	13.95
homemade braised lamb and beef meatballs, rich tomato ragu, buffalo mozzarella	
Aglia Go	13.95
roasted garlic cloves, mozzarella, caramelised onion, Parma ham, sun blushed tomatoes, pancetta	
Tuna Go	13.95
tuna, cherry tomatoes, Mozzarella, olives, chilli flakes	
Barbeque Go	13.95
pulled pork, red onion, sweet peppers, mozzarella	
Chicken calzone	14.95
chicken, mushrooms and mozzarella in a garlic and white wine sauce	
Meat free pizza  Go	13.95
chargrilled vegetables, rocket, vegan mozzarella, sun blushed tomatoes, with a sweet chilli sauce	

Salads Ensalada

Rosso salads	16.95
dressed mixed leaves, tomatoes, cucumber, sweet peppers, red onion, coleslaw, sundried tomato and raisin cous cous, garlic flatbread with a caper and raisin dip. Choose from:	
Breaded chicken milanese	
tuna	
smoked salmon	
falafel  ,	
goats cheese and honey	
chickpea and olives 	

V These dishes are suitable for vegetarians

 **G** These dishes are suitable for vegans

Go These dishes can be made suitable for a gluten free diet

Please ensure you **clearly advise your server** that you require the gluten-free option.

White wine

	175ml / 250ml / bottle
Lupo Nero, Bianco 	5.50/7.85/22.00
Sicily (12%abv)	
Pale gold, with a subtle honeyed nose. Gorgeous quince and tropical fruit	
Pinot Grigio, Rocca Estate 	5.50/7.85/22.00
Veneto, Italy (12%abv)	
A dry, fuller, more floral style, with racy, balanced fruit	
Chardonnay, Grande Passolo 	7.00/9.95/28.00
Puglia, Italy (13.5%abv)	
Full of tropical fruit pineapple and melon flavours on the palate	
Sauvignon Blanc, Mission	7.00/9.95/28.00
Marlborough, New Zealand (12.5%abv)	
Deliciously crisp and fresh, packed full of vibrant and long lasting lime, gooseberry and tropical fruit flavours	
Vermentino, Amoruccio 	6.90/9.85/27.50
Sicily, Italy (12.5%abv)	
Tropical and balanced, fragrant and fresh. Excellent with fish and shellfish	
Gavi di Gavi, Villa Casetta 	35.00
Piedmont, Italy (12%abv)	
Piemonte's most celebrated white wine. Intensity and finesse of the Cortes	
Shoreline, Lyme Bay 	35.00
Devon, England (11.5%abv)	
Well-balanced with crisp acidity and complex layers. A palate of lemon and lime with a background of herbaceous notes. An excellent match for seafood dishes	
Sauvignon Blanc, Bottega 	35.00
Collio, Italy (13%abv)	
The fragrance of grapefruit peel accompanied by hints of banana, and lychee	
Soave, Bertani , 	40.00
Veneto Italy (12.5%abv)	
A true Italian classic. During its 150 year history, it was served at the coronation of King George VI	

Fizz

	125ml/bottle
House Prosecco	5.25/27.00
Veneto, Italy (from 11%abv)	
Bottega Millesimato Brut	27.00
Veneto, Italy (11%abv)	
Bottega Dei Poeti Rosé	27.00
Veneto, Italy (11%abv)	
Prosecco Bottega Gold	
Prosecco Bottega Gold Rosé	
Veneto, Italy (11%abv)	
Mini bottle 200ml	10.00
Bottle 750ml	45.00
Magnum 1500ml	90.00
Jereboam (The Ultimate Showstopper) 3000ml	150.00
Bottega ZERO Gold	23.00
Veneto, Italy (0%abv)	
Bottega ZERO Rosé	23.00
Veneto, Italy (0%abv)	
Veuve Cliquot	85.00
Moet et Chandon	75.00
Bollinger	85.00
Laurent Perrier Rosé	120.00



Italian rolls


A panuzzo is a little-known street food born in Gragnano, a small town south of Naples. Served in a warm pizza bread, with either fries or salad

Please note: These may not be available after 5.00pm, please ask your server

Italian ham	9.95
Parma ham, rocket, Gorgonzola cream and honey	
Chicken	9.95
breaded chicken Milanese, baby gem, parmesan and ceasar dressing	
Porchetta	9.95
Italian seasoned pork roll, rocket, spiced apple and N'duja cream	
Goats cheese	9.95
grilled Mediterranean veg, balsamic glaze, rocket,	

Mini Pizza

7" pizza, served with either fries or a side salad 9.00

Aglione	Margherita
Pepperoni	Diavola (spicy)
Broken meatballs	Carne
Meat free 	Barbeque


Desserts Dolce

New York cheesecake	7.50
New York cheesecake, lemon confit, fruit compôte	
Cornetti 	7.95
Italian chocolate cornetti, filled with vanilla ice cream and mixed fruits	
Christmas pudding	7.95
Brandy sauce and winter berries	
Apple & Blackberry Crumble 	7.95
with vegan vanilla ice cream	
Chocolate brownie	7.95
double chocolate brownie, vanilla ice cream, chocolate sauce	
Affogato Go	6.95
vanilla ice cream, biscotti, bathed in espresso	
Pizookie	7.50
baked chocolate chip cookie dough with vanilla ice cream	
Ice cream Go	6.95
three scoops of your choice, choose from: strawberries and cream, pistachio and almond, double cream vanilla, chunky chocolate, lemon sorbet, dairy-free vanilla, dairy-free chocolate	
Bordenave dessert wine  100ml	7.95
luscious, honeyed flavours of peach and apricot, served with biscotti	



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Rosé wine

	175ml / 250ml / bottle
Lupo Nero Rosato 	5.50/7.85/22.00
Puglia, Italy (12%abv)	
Fresh and fruity with hints of sweetness that give a delightful lift to the palate of summer fruits	
White Zinfandel, Jack Rabbit	6.25/8.90 /25.00
California (9%abv)	
Delicate floral aromas, and a fresh, light sweetness	
Château Miraval Rosé	38.00
France (13%abv)	
Light-medium bodied, aromatic, crisp, delicate, dry. Elegance	

Red wine

	175ml / 250ml / bottle
Lupo Nero, Rosso 	5.50/7.85 /22.00
Puglia, Italy (12.5%abv)	
Dark berry fruit with a ripeness that only the Mediterranean sun can bring	
Cabernet Sauvignon, Armonia 	5.50/7.85/22.00
Maule Valley, Chile (13%abv)	
fruity, medium bodied with black fruit flavours and vanilla notes on the finish	
Merlot, Rocca Estate 	6.00/8.60/24.00
Veneto, Italy (12%abv)	
Youthful, fruity style from the soft, fleshy character of the Merlot grape	
Sangiovese Primitivo, Amoruccio	6.25/8.90 /25.00
Puglia, Italy (13.5%abv)	
This wine shows a deep red colour. Its bouquet is complex with notes of violet and ripe red fruit. A very versatile wine to be enjoyed with food	
Rioja Crianza, Carlos Serres 	6.90/9.85/27.50
Rioja, Spain (13%abv)	
Mature red fruit, spices and licorice hints, well structured, fresh & fruity	
Shiraz, The Black 	6.90/9.85/27.50
South Australia, Australia (14.5%abv)	
Blackberry and plum, toasty vanilla and spicy oak	
Malbec, Don David Reserva 	7.15/10.00/30.00
Valles Calchaquies Argentina (14%abv)	
Rich, filled with berries, plum jam, and the elegant scent of violets	
Valpolicella, Lenotti 	33.00
Bardolino, Italy (13%abv)	
Intense, fine, fragrant, delicately ethereal with a hint of bitter almonds	
Primitivo, Papale 	48.00
Manduria, Italy (14.5%abv)	
Rich, full bodied, velvety red wine, The Pope's Favourite!	

For a full list of wines, Champagnes and cocktails, please ask a member of staff for our Drinks Directory