



## White wine

175ml / 250ml / bottle

|  |                  |
|--|------------------|
| <b>Lupo Nero, Bianco</b>    | 6.00/8.60/24.00  |
| Sicily (12%abv)<br>Pale gold, with a subtle honeyed nose. Gorgeous quince and tropical fruit   |                  |
| <b>Pinot Grigio, Rocca Estate</b>                                     | 6.00/8.60/24.00  |
| Veneto, Italy (12%abv)<br>A dry, fuller, more floral style, with racy, balanced fruit  |                  |
| <b>Chardonnay, Grande Passolo</b>                                     | 7.50/10.75/30.00 |
| Puglia, Italy (13.5%abv)<br>Full of tropical fruit pineapple and melon flavours on the palate  |                  |
| <b>Sauvignon Blanc, Mission</b>  | 7.25/10.35/29.00 |
| Marlborough, New Zealand (13%abv)<br>Deliciously crisp and fresh, packed full of vibrant and long lasting lime, gooseberry and tropical fruit flavours |                  |
| <b>Vermentino, Amoruccio</b>    | 7.25/10.35/29.00 |
| Tropical and balanced, fragrant and fresh. Excellent with fish and shellfish   |                  |
| <b>Gavi di Gavi, Villa Casetta</b>                                    | 38.00            |
| Piedmont, Italy (12%abv)<br>Piemonte's most celebrated white wine. Intensity and finesse of the Cortes   |                  |

## Rosé wine

175ml / 250ml / bottle

|   |                 |
|---|-----------------|
| <b>Lupo Nero Rosato</b>                                  | 6.00/8.60/24.00 |
| Puglia, Italy (12%abv)<br>Fresh and fruity with hints of sweetness that give a delightful lift to the palate of summer fruits               |                 |
| <b>White Zinfandel, Jack Rabbit</b>   | 6.75/9.60/27.00 |
| California (9%abv)<br>Delicate floral aromas, and a fresh, light sweetness  |                 |
| <b>Château Miraval Rosé</b>   | 40.00           |
| France (13%abv)<br>Light-medium bodied, aromatic, crisp, delicate, dry. Elegance  |                 |
| <b>Whispering Angel Château d'Esclans</b>   | 49.00           |
| France (13%abv)<br>Dry, beautifully pale pink, fresh red berry fruit characteristics with a floral note. Ripe and fleshy feel on the palate |                 |
| <b>Château d'Esclans Rock Angel</b>   | 69.00           |
| France (13.5%abv)<br>Rich & racy on the palate, delicate red berry aromas with mineral notes and a long silky finish                        |                 |

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 discretionary Service Charge of 10% 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.

## Red wine

175ml / 250ml / bottle

|  |                   |
|--|-------------------|
| <b>Lupo Nero, Rosso</b>   | 6.00/8.60 /24.00  |
| Puglia, Italy (12.5%abv)<br>Dark berry fruit with a ripeness that only the Mediterranean sun can bring   |                   |
| <b>Cabernet Sauvignon, Armonia</b>    | 6.25/8.95/25.00   |
| Maule Valley, Chile (13%abv)<br>fruity, medium bodied with black fruit flavours and vanilla notes on the finish  |                   |
| <b>Merlot, Rocca Estate</b>   | 6.25/8.95/25.00   |
| Veneto, Italy (12%abv)<br>Youthful, fruity style from the soft, fleshy character of the Merlot grape   |                   |
| <b>Sangiovese Primitivo, Amoruccio</b>   | 7.25/10.35 /29.00 |
| Puglia, Italy (13.5%abv)<br>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 |                   |
| <b>Rioja Crianza, Carlos Serres</b>   | 30.00             |
| Rioja, Spain (13%abv)<br>Mature red fruit, spices and licorice hints, well structured, fresh & fruity  |                   |
| <b>Shiraz, The Black</b>    | 30.00             |
| South Australia, Australia (14.5%abv)<br>Blackberry and plum, toasty vanilla and spicy oak   |                   |
| <b>Malbec, Don David Reserva</b>    | 35.00             |
| Valles Calchaquies Argentina (14%abv)<br>Rich, filled with berries, plum jam, and the elegant scent of violets   |                   |
| <b>Valpolicella, Lenotti</b>    | 35.00             |
| Bardolino, Italy (13%abv)<br>Intense, fine, fragrant, delicately ethereal with a hint of bitter almonds  |                   |
| <b>Primitivo, Papale</b>    | 50.00             |
| Manduria, Italy (14.5%abv)<br>Rich, full bodied, velvety red wine, The Pope's Favourite!   |                   |

## Fizz

125ml/bottle

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

# il rosso

## Tapas/Stuzzicini

The Tapas menu is only available for tables up to six

This menu is served Monday to Friday, midday-close and Saturday midday-5pm

The menu may not be available during busy periods, and at the chefs discretion all times

Please check with your server before ordering.

Choose two tapas and a tapas side for £18.95

|   |   |   |
|---|---|---|
| <b>Pate toscana GO</b> 9.50<br>chicken liver pate, red onion<br>marmalade with sourdough  | <b>Braised leek pappardelle v GO</b> 9.50<br>braised leek & mushroom pappardelle,<br>rocket with pangratatta  | <b>Mushroom Crostini v GO</b> 7.95<br>mushrooms with white wine sauce on<br>bruschetta with pangratatta   |
| <b>Aubergine parmigiana</b> 8.95<br>oven baked layers of aubergine,<br>passata, parmesan  | <b>N'Duja orecchiette GO</b> 9.50<br>spicy N'Duja, creamy sauce, tenderstem,<br>sun dried tomatoes, orecchiette   | <b>Calabrian ribs</b> 9.50<br>sticky harissa spiced pork spare ribs   |
| <b>Chicken lollipops G</b> 8.50<br>crispy chicken lollipops, sweet<br>chilli sauce  | <b>Cacio de pepe v GO</b> 9.50<br>with butter, Pecorino, black pepper<br>tossed through orecchiette   | <b>Prawn &amp; chorizo GO</b> 9.50<br>pan fried, chilli, garlic oil, served on<br>bruschetta  |
| <b>Prawn linguine GO</b> 9.95<br>pan fried prawns, garlic, tomatoes,<br>chilli, fennel, rocket, linguine  | <b>Scampi</b> 9.50<br>crispy wholetail breaded scampi, twice<br>cooked chips, homemade tartare sauce  | <b>Lamb</b> 10.25<br>crispy braised lamb shoulder,<br>minted peas   |
| <b>Meatballs</b> 9.50<br>braised lamb & beef meatballs,<br>pappardelle, pomodorino sauce,<br>gran padano  | <b>Arancini v</b> 9.00<br>tomato, garlic, mozzarella arancini with<br>arabiatta sauce   | <b>Squash risotto </b> 9.50<br>risotto of butternut squash,<br>pine nuts and sage leaf   |
| <b>Falafel linguine </b> 9.50<br>fried chickpea balls, shallots,<br>broccolini, chilli & pomodorino<br>sauce | <b>Mussels GO</b> 9.95<br>fresh native mussels, white wine, parsley,<br>garlic, cream & sourdough bread   | <b>Mushroom risotto</b> 9.50<br>chestnut & button mushrooms,<br>butter & parmesan   |
| <b>Soup </b> 6.95<br>freshly made tomato & red pepper<br>soup with garlic bruschetta                         | <b>Vegan bruschetta GO </b> 8.95<br>vegan cream cheese, guacamole, tomato<br>jam, rocket, garlic, bruschetta | <b>Leek &amp; parmesan risotto</b> 9.50<br>leek & parmesan  |
| <b>Margherita pizzetta</b> 8.50<br>mozzarella, tomato, oregano  | <b>Broken meatballs pizzetta</b> 8.50<br>homemade braised lamb & beef meatballs,<br>rich tomato ragu, buffalo mozzarella  | <b>Tuna pizzetta</b> 8.50<br>tuna, cherry tomatoes, mozzarella,<br>olives, chilli flakes  |
| <b>Pepperoni pizzetta</b> 8.50<br>pepperoni, tomato, mozzarella   | <b>Carne pizzetta</b> 8.95<br>chicken, pepperoni, parma ham, pancetta   | <b>Barbeque pizzetta</b> 8.50<br>pulled pork, red onion,<br>sweet peppers, mozzarella   |
| <b>Diavola pizzetta</b> 8.50<br>fresh chilli, spicy Calabrian sausage,<br>salsa di fuoco  | <b>Aglia pizzetta</b> 8.50<br>roasted garlic, mozzarella, caramelised<br>onions, parma ham, sun blushed<br>tomatoes, pancetta   | <b>Meatfree pizzetta </b> 8.50<br>chargrilled vegetables, rocket, vegan<br>mozzarella, sun blushed tomatoes<br>with sweet chilli sauce |



**SMART  
PARKING**

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

### SIDES

|  |       |   |       |                               |       |
|--|-------|---|-------|-------------------------------|-------|
| Fries with aiolli V G  | £4.00 | Seasonal greens G   | £4.00 | N'Duja tenderstem broccoli    | £4.95 |
| Dauphinoise potaotes V G   | £4.50 | Dressed house salad G  | £4.95 | N'Duja potatoes G             | £4.95 |
| Mashed potatoes V G  | £4.00 | Rocket parmesan salad V G   | £4.00 | Garlic pizetta 7" V           | £4.50 |
| Sicillian Olives G  | £4.50 | Garlic mushrooms V G  | £4.50 | Garlic pizetta 7" with cheese | £6.00 |
| Bread, balsamic & oil GO   | £4.95 |   |       |                               |       |