



Menu Del Giorno

Monday all day and Tuesday to Thursday
from 12pm until 7pm,
Friday and Saturday 12pm until 6.00 pm

PRICE
2 courses £12.95
3 courses £15.95

APPETISERS

BREAD AND OIL  Italian bread, virgin olive oil, aged balsamic	4.50
MIXED OLIVES  house marinated mixed olives	4.50
GARLIC PIZETTA V with cheese	3.50 4.50

STARTERS

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

MUSHROOM CROSTINI V Go
creamed truffled mushrooms on toasted sourdough bread

SOUP OF THE DAY  Go
freshly made soup of the day

TOMATO CROSTINI  Go
lightly spiced tomato salsa on toasted ciabatta with salsa verde dressing

CALAMARI
crispy deep fried baby squid, sweet chilli sauce

CHICKEN LOLLIPOPS
crispy chicken lollipops, salsa di bomba

MEATBALLS
braised lamb and beef meatballs, pomodorino sauce, Grana Padano, toasted sourdough


BURGERS


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

IL ROSSO VEGAN BURGER 
vegan burger with romaine lettuce, sweet tomato jam, ciabatta with fries and slaw

IL ROSSO CHICKEN BURGER
crispy breaded chicken, Emmenthal cheese, romaine lettuce, roma tomato, sweet chilli sauce, ciabatta bun, fries and slaw

MAINS

CAULIFLOWER RISOTTO  Go
charred cauliflower, cauliflower puree, poached pear, hazlenut pangratatta

PASTA ALLA NONNA  G
aubergine, tomato, spinach garlic, chilli, pinenuts with fresh basil and olive oil

MEATBALL PAPPARDELLE
braised lamb and beef meatballs, fresh egg pappardelle, pomodorino sauce, Grana Padano

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

CHICKEN CACCIATORE
truffled potato gratin, buttered kale, cacciatore sauce


INSALATA DI FORMAGGIO DI CAPRA V G
baked goats cheese, mixed leaf salad, with poached pears, candied walnuts

RUMP STEAK G
6oz rump steak, served either pink or cooked through, rocket and parmesan salad, peppercorn sauce, fries

FISH PIE
cod, smoked haddock and prawns, creamy Béchamel sauce, pecorino mash

ITALIAN PIZZA 12"

All pizzas are available with a gluten free base.
just ask your server when ordering

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

MARGHERITA V
mozzarella, tomato, oregano V

GOATS CHEESE V
mozzarella, goats cheese, spinach, garlic and olives

DIAVOLA (SPICY)
N'duja, fresh chilli, spicy Calabrian sausage, Salsa di Fuoco

CARNE
chicken, pepperoni, prosciutto, pancetta

PEPPERONI
pepperoni, tomato, mozzarella

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

SIDES

GARLIC MUSHROOMS G V	£3.00
GARLIC PIZETTA V GO	£3.50
SEASONAL VEGETABLES V G	£3.00
HOUSE SALAD, (TO SHARE) V G	£4.50
FRIES AND AIOLI V	£3.50
SPICY TENDERSTEM BROCCOLLI G	£4.50
ROSSO CAULIFLOWER CHEESE V G	£4.00

DESSERTS

IL ROSSO TIRAMISU
the Italian pick me up


AMALFI CHEESECAKE
our own lemon cheesecake with berries and fruit coulis

THREE CHOCOLATE BROWNIE
white, dark and milk chocolate brownie with vanilla ice cream

HOME MADE GELATO OF THE DAY
three scoops of our gelato of the day

GELATO SUNDAE
home made gelato, chocolate brownie chunks, fruit and caramel sauces.

VEGAN SUNDAE
peanut butter, banana, vegan gelato

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

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 that you require a gluten-free option.

We can provide a detailed list of all allergens used in our kitchen on request.

If you do have an allergy please alert your server.

Nuts, nut oils and derivatives are used in our kitchen and some of our dishes may contain bones.

The ingredients used in all of our dishes may vary occasionally subject to availability

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!)

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		
VERDICCIO 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'Occ, 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) 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!		