

il rosso

Nibbles 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** 3.95
hand rolled pizetta with garlic butter with cheese 5.50

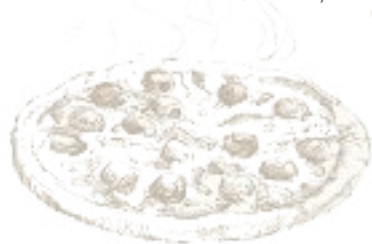
Starters Antipasti

- Pate toscana** **Go** 8.50
chicken liver pate, topped with red onion marmalade, with sourdough soldiers
- Meatball pappardelle** 8.50
braised lamb and beef meatballs, as main 15.95
pappardelle, pomodorino sauce, Grana Padano
- Aubergine parmigiana** 8.25
oven baked layers of aubergine, as main 15.95
passata, Parmesan
- Chicken lollipops** **G** 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**  6.50
freshly made and served with toasted crusty sourdough
- Mushroom bruschetta** **V** **Go** 7.50
with a mushroom, brandy and mustard sauce, with garlic bruschetta and pangratatta
- Calabrian ribs** 8.95
sticky harissa spiced pork spare ribs
- Prawn and chorizo bruschetta** **Go** 8.95
pan fried spicy prawns and chorizo, chilli and garlic oil, on a garlic bruschetta
- Fishcake** 8.50
Smoked haddock and salmon, tartare sauce, dill and horseradish cream, crisp leeks



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 fuoco
- Carne** **Go** 13.95
chicken, pepperoni, Parma ham, pancetta
- Broken meatballs** 13.95
homemade braised lamb and beef meatballs, rich tomato ragu, buffalo mozzarella
- Aglio** **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



- ## 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, fresh as starter 8.50
egg pappardelle, pomodorino sauce, Grana Padano
 - Falafel linguine**  as main 16.95
fried chickpea balls, red onion, broccolini, as starter 8.95
chilli, and pomodorino sauce
 - Braised leek pappardelle** **V** **Go** as main 16.50
braised leek and mushroom pappardelle, as starter 8.50
with pangratatta
 - N'Duja orecchiette** **Go** as main 17.95
spicy N'duja, white wine cream sauce, as starter 8.95
tenderstem, sun dried tomatoes, orecchiette
 - Beef shin rigatoni** **Go** 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





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 and mussels in a tomato sauce with bruschetta
- Moules frites** **Go** 16.95
fresh native mussels, white wine, parsley, garlic, cream, with fries and garlic bruschetta





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  **V**
- goats cheese and honey
- chickpea and olives  **V**



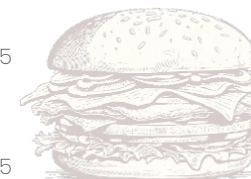
Staples

- Steak and ale pie** 15.95
creamy mashed potatoes or twice cooked chips, warm pea salad, home made gravy
 - Chicken, leek and ham pie** 15.95
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**  **Go** 18.95
very spicy. Naga chilli, caramelised onion and coconut cream, served with rice, warm flatbread and mango chutney
- Choices are either;
Chicken
Prawn or
Chick Pea 



Burgers

- Brie burger** Quarter pound 16.95
lettuce, tomato, caramelised Half pound 18.95
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
- Spiced chick'n burger**  16.95
lettuce, tomato, smoked Applewood cheese, with a sweet chilli sauce in a brioche style bun served with fries



Sides

- Patates frites** with aioli **G** **V** 3.50
- Seasonal greens** **G** 3.95
- Dauphinoise potatoes** **V** **G** 3.95
- Mashed potatoes** **G** **V** 3.95
- Dressed house salad** **G** **V** 4.50
- Rocket and parmesan salad** **G** 3.50
- Garlic mushrooms** **G** **V** 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 9.95

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!)

Steak sauces:

- Peppercorn **G** 2.50
- Parmesan cream **G** 2.50
- Mushroom, brandy and mustard **G** 2.50



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 the gluten-free option.

Due to our kitchen set-up, we cannot guarantee that cross contamination will not occur

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




White wine

- Lupo Nero, Bianco**  175ml / 250ml / bottle 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 long lasting aromas of lemongrass and passionfruit, with lively herbal 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)
Piedmont'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
Veneta Italy (12.5%abv)
A true Italian classic. During its 150 year history, it was served at the coronation of King George VI



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Rosé wine

- Lupo Nero Rosato**  175ml / 250ml / bottle 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 personified...



Red wine

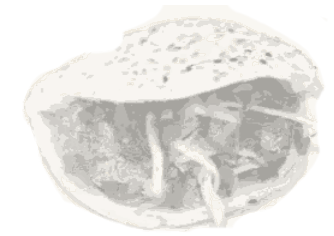
- Lupo Nero, Rosso**  175ml / 250ml / bottle 5.50/7.85 /22.00
Puglia, Italy (12.5%abv)
Dark berry fruit with a ripeness that only the Mediterranean sun can bring
- Cabernet Sauvignon, Kidia**  5.50/7.85/22.00
Valle del Loncomilla, Chile (13.5%abv)
Intense red colour with bluish tints. Fruity nose and characteristic of the variety. The aromas of cherries and berries are mixed with sweet notes of mocha and chocolate.
- 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)



Panuzzo

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

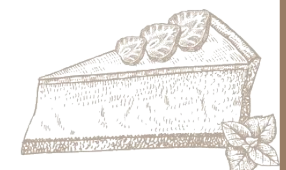


Mini Pizza

- 7" pizza, served with either fries or a side salad
- Aglio** 9.00
- Margherita** 9.00
- Pepperoni** 9.00
- Diavola (spicy)** 9.00
- Broken meatballs** 9.00
- Carne** 9.00
- Meat free**  9.00
- Barbeque** 9.00

Desserts Dolce

- New York cheesecake** 7.50
New York cheesecake, lemon confit, cranberry 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, 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** (13%abv)  100ml 7.95
The nose is exuberant and flattering, with aromas of citrus fruit, exotic fruit and white fruit. On the palate, it is fresh, full-bodied and harmonious. served with biscotti



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



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