


il rosso

Stuzzichini

- Sicilian olives**  4.50
garlic and thyme marinated La Rosca Sicillian 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
- Tomato and red pepper soup**  6.50
freshly made tomato & red pepper soup served with garlic bruschetta
- 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
- Prawn and chorizo bruschetta Go** 8.95
pan fried spicy prawns and chorizo, chilli and garlic oil, on a bruschetta
- Arancini V** 8.50
Tomato and garlic and mozzarella arancini, with spicy arabiatta sauce
- Mussels Go** 9.50
fresh native mussels, white wine, parsley, garlic, cream, sourdough bread

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

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

- Squash risotto**  as main 15.95
risotto of butternut squash, as starter 8.95
pine nuts and sage leaf
- 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
- Spezzatino di manzo 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.
- Chicken milanese** 18.95
cornflake coated chicken breast, pan fried until
golden, pepperonata, fried hens egg with chips

Burgers

- Brie burger** Quarter pound 15.95
lettuce, tomato, caramelised Half pound 17.95
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

Sides

- Potates frites (with aioli) 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"** 5.50
with cheese
- Garlic pizetta 12"** 7.00
with cheese 9.95

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

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

 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.

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, Frost Pocket	7.00/9.95/28.00
Marlborough, New Zealand (13%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	
Sticky date pudding	7.95
steamed sponge pudding, made with finely chopped dates, toffee sauce, vanilla ice cream	
Lemon drizzle cake	7.95
with clotted cream	
Pannacotta V	7.95
Vanilla with granola and fruit compote	
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	
Berton vineyard 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