

# il rosso

## 1985

### 4+4+4

2 courses £19.85

Our £19.85 set menu is not just a price; it's a key to a time capsule of tastes. Open it and savour the flavours that have graced our tables since we first started in the hospitality industry back in 1985

**Rosso Rum Punch 8.50**  
White rum, dark rum, orange juice, pineapple juice, cranberry juice

**Strawberry Paradise 8.50**  
Vodka, Midori, lemon juice, strawberry juice, sugar syrup

**Moscow Mule 8.00**  
vodka with lime juice, ginger beer and Angostura bitters

### For the table

**Sicilian olives V 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

**Pate bruschetta Go**  
chicken liver pate, topped with red onion marmalade, on a toasted bruschetta


**Arancini V**  
Tomato and garlic and mozzarella arancini, with spicy arabiatta sauce

**Creamed mushroom crumpet Go**  
Toasted crumpet with creamed mushrooms, topped with crumbled Stilton

**Tomato and red pepper soup  5.95**  
freshly made tomato & red pepper soup served with garlic bruschetta

### Mains

**Rosso Shepherds pie**  
slow cooked lamb shoulder and Cheddar mash, tenderstem and red wine sauce

**Tuscan stew **  
with a spiced tomato, onion, and sweet pepper stew, with butterbeans and chopped vegan sausage

**Chicken parmigiana G**  
chicken breast, topped with Marinara sauce, chilled tenderstem, topped with Mozzarella and Parmesan, served with fries

**Porky blinder burger G**  
100% beef pattie, n'duja cream, topped with bbq pulled pork and spiced apple sauce

### 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 parmesan salad G V 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 5.50**

### Desserts

Add a dessert for an additional £5.00

**Lemon drizzle cake**  
with clotted cream

**Cornetti **  
Italian chocolate cornetti, filled with vanilla ice cream and mixed fruits

**Pizookie**  
baked chocolate chip cookie dough with vanilla ice cream



**Ice cream sundae**  
Vanilla, chocolate and strawberry ice cream


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!)

 These dishes are suitable for vegetarians  
 These dishes are suitable for vegans

 These dishes are suitable for a gluten-free diet

 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

# il rosso









## White wine

	175ml / 250ml / bottle
<b>Lupo Nero, Bianco</b> 	5.50/7.85/22.00
Sicily (12%abv) Pale gold, with a subtle honeyed nose. Gorgeous quince and tropical fruit	
<b>Pinot Grigio, Rocca Estate</b> 	5.50/7.85/22.00
Veneto, Italy (12%abv) A dry, fuller, more floral style, with racy, balanced fruit	
<b>Chardonnay, Grande Passolo</b> 	7.00/9.95/28.00
Puglia, Italy (13.5%abv) Full of tropical fruit pineapple and melon flavours on the palate	
<b>Sauvignon Blanc, Frost Pocket</b>	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	
<b>Vermentino, Amoruccio</b> 	6.90/9.85/27.50
Sicily, Italy (12.5%abv) Tropical and balanced, fragrant and fresh. Excellent with fish and shellfish	
<b>Gavi di Gavi, Villa Casetta</b> 	35.00
Piedmont, Italy (12%abv) Piedmont's most celebrated white wine. Intensity and finesse of the Cortes	
<b>Shoreline, Lyme Bay</b> 	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	
<b>Sauvignon Blanc, Bottega</b> 	35.00
Collio, Italy (13%abv) The fragrance of grapefruit peel accompanied by hints of banana, and lychee	
<b>Soave, Bertani,</b> 	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	


## 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</b>	
<b>Prosecco Bottega 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

## Red wine

	175ml / 250ml / bottle
<b>Lupo Nero, Rosso</b> 	5.50/7.85 /22.00
Puglia, Italy (12.5%abv) Dark berry fruit with a ripeness that only the Mediterranean sun can bring	
<b>Cabernet Sauvignon, Armonia</b> 	5.50/7.85/22.00
Maule Valley, Chile (13%abv) fruity, medium bodied with black fruit flavours and vanilla notes on the finish	
<b>Merlot, Rocca Estate</b> 	6.00/8.60/24.00
Veneto, Italy (12%abv) Youthful, fruity style from the soft, fleshy character of the Merlot grape	
<b>Sangiovese Primitivo, Amoruccio</b>	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	
<b>Rioja Crianza, Carlos Serres</b> 	6.90/9.85/27.50
Rioja, Spain (13%abv) Mature red fruit, spices and licorice hints, well structured, fresh & fruity	
<b>Shiraz, The Black</b> 	6.90/9.85/27.50
South Australia, Australia (14.5%abv) Blackberry and plum, toasty vanilla and spicy oak	
<b>Malbec, Don David Reserva</b> 	7.15/10.00/30.00
Valles Calchaquies Argentina (14%abv) Rich, filled with berries, plum jam, and the elegant scent of violets	
<b>Valpolicella, Lenotti</b> 	33.00
Bardolino, Italy (13%abv) Intense, fine, fragrant, delicately ethereal with a hint of bitter almonds	
<b>Primitivo, Papale</b> 	40.00
Manduria, Italy (14.5%abv) Rich, full bodied, velvety red wine, The Pope's Favourite!	

## Rosé wine

	175ml / 250ml / bottle
<b>Lupo Nero Rosato</b> 	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	
<b>White Zinfandel, Jack Rabbit</b>	6.25/8.90 /25.00
California (9%abv) Delicate floral aromas, and a fresh, light sweetness	
<b>Château Miraval Rosé</b>	38.00
France (13%abv) Light-medium bodied, aromatic, crisp, delicate, dry. Elegance personified..	

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

