

IL ROSSO

INSPIRED BY ITALY, MADE IN IL ROSSO

Group Dining

Starter and Main course £20.00

Three course £25.00

Parties of 14 guests or more are asked to order from this menu only

A non refundable deposit of £5 per person is required for booking. (see terms and conditions on our website)

In order to ensure that your party goes smoothly, a pre-order is required at least 72 hours prior to your booking time.

To ensure the smooth running of your party, please arrive 15 minutes before your booking time and inform a member of staff

Should you have any allergies and or dietary restrictions, please state on your pre order, and inform your server

As all our dishes are prepared from fresh, it can take up to 40 minutes for main courses to arrive

Please note that there will be one bill per party

STARTERS

CALAMARI

crispy deep fried baby squid, sweet chilli sauce

PATÉ BRUSCHETTA

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

BRUSCHETTA AVOCADO

vegan cream cheese, avocado, tomato jam, rocket, toasted sourdough

CRAB CAKE

white crab meat with caper and mustard mayonnaise, served with fried zucchini ribbons

CHICKEN LOLLIPOPS

crispy chicken lollipops, salsa di bomba

MUSHROOM CROSTINI GO V

creamed truffled mushrooms on a toasted crusty bread

MAINS

BLACKENED CHICKEN

marinated, boneless chicken, blackened on the grill with a rocket and parmesan salad, flat cap mushroom, roasted plum tomato, triple cooked chips

VEGETABLE LASAGNE V

pressed Mediterranean vegetables, fresh egg pasta, three Italian cheeses, garlic ciabatta

MEATBALLS

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

COD G

roast cod loin, wrapped in salami, with spicy n'duja potatoes, tenderstem broccoli, red onion, sun blushed tomatoes

BEEF G

Crispy braised beef cheek, in a red wine and mushroom sauce, with cipolla onions and pancetta, creamed potatoes

PORTOBELLO MUSHROOM "STACK"

Portobello mushroom, fried tomato polenta, wilted spinach, pepperonata, cherry tomato jam

IL ROSSO PIZZA GO

choose from: Margherita, Pepperoni, Diavola or Meat Free, served with a side salad

PORCHETTA G

Rolled loin of pork, stuffed with fennel, garlic, rosemary, chilli and lemon, with mashed potato, tenderstem broccolini, salsa verde, spiced apple sauce

DESSERTS

GELATO OF THE DAY

three scoops of our own home made gelato

THREE CHOCOLATE BROWNIE V

white, dark and milk chocolate brownie with vanilla ice cream

BAKED RICE PUDDING

carnoli rice, coconut milk, blueberry compôte, brulée crust

AMALFI CHEESECAKE

our own lemon cheesecake with berries and fruit coulis

SIDES

BUTTERED SEASONAL GREENS V G

3.00

GARLIC PIZETTA WITH CHEESE V

3.75

HOUSE SALAD, TO SHARE V G

4.50

GARLIC PIZETTA V

3.00

FRIES AND AIOLI V

3.50

SPICY TENDERSTEM BROCCOLI G

3.75

GARLIC MUSHROOMS V G

3.00

ROSSO CAULIFLOWER CHEESE

4.00

A SERVICE CHARGE OF 8% WILL BE ADDED TO YOUR BILL

all of the service charge is shared between all of our staff

V These dishes are suitable for vegetarians

 These dishes are suitable for vegans

Please ensure you clearly advise your server that you require a gluten-free option

G These dishes are suitable for a gluten-free diet

Go These dishes can be made suitable for a gluten free diet.

Allergy Information

Sorry - but we do handle nuts and gluten products in the kitchen and therefore by law, we are not allowed to state that any dish is 100% gluten or nut free. We are able to adjust some dishes for people who have a mild gluten intolerance. We are sorry but we cannot guarantee that any of our dishes are 100% gluten free.

Written allergy information is available on request.

Vini

Fizz

125ML / BOTTLE

4.50/23.00

PROSECCO BOTTEGA GOLD

Veneto, Italy (11%abv)

This sparkling wine is made from prosecco grapes in veneto. In its decorative gold bottle it makes a real statement. Luxurious aromas of apples, citrus fruits and white blossom and an abundance of freshness on the palate

| | |
|--|--------|
| Mini bottle 200ml | 7.50 |
| Bottle 750ml | 35.00 |
| Magnum (The Showstopper) 1500ml | 70.00 |
| Jereboam (The Ultimate Showstopper) 3000ml | 140.00 |

PROSECCO BOTTEGA ROSE,

Veneto, Italy (11%abv)

Distinctly flowery with a scent of mixed berries, mainly currants and wild strawberries. On the palate fresh, with a good acidity, harmonious, delicate and persistent

| | |
|--|--------|
| Mini bottle 200ml | 7.50 |
| Bottle 750ml | 35.00 |
| Magnum (The Showstopper) 1500ml | 70.00 |
| Jereboam (The Ultimate Showstopper) 3000ml | 140.00 |

White Wine

ITALIAN WHITES

| | | |
|---|------------------------|--|
| | 175ML / 250ML / BOTTLE | |
| LUPO NERO, BIANCO  | 3.80/5.35 /15.00 | |

Sicily (12%abv)

A delicious blend of Garganega, Pinot Grigio & Chardonnay. Very pale gold colour with a subtle honeyed nose. Gorgeous quince and tropical fruit. Crisp, lovely length

VERDICCHIO CLASSICO

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| VILLA BIANCHI, UMANI RONCHI | 22.00 |
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Marche, Italy (12%abv)

Brilliant straw yellow colour with greenish tints. The bouquet is fine and intense, fruity and floral. The palate is pleasant, vibrant with fresh notes

PINOT GRIGIO DEL VENETO

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| ROCCA ESTATE | 4.25/6.10/17.00 |
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Veneto, Italy (12%abv)

A dry, fuller, more floral style, with racy, balanced fruit

ZIBIBBO

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| VITISE | 25.00 |
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Sicily, Italy (12.5%abv)

Fresh, rich and elegant with a great intensity of aromas and a long finish in the mouth

GAVI DI GAVI

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| LA MINAIA, NICOLA BERGAGLIO | 28.00 |
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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

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| VILLA SOLAIS, SANTADI | 28.00 |
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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

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| | 175ML / 250ML / BOTTLE | |
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SAUVIGNON BLANC

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| ARMONIA | 4.50/6.40/17.95 |
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Maule Valley, Chile (12%abv)

A delicate fruity nose and rounded gooseberry fruit flavours

CHARDONNAY

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| CABLE CROSSING | 5.25/7.15/21.00 |
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South Australia, Australia (12.5%abv)

packed with grapefruit, lime and melon flavours, all bound up with a zesty, crisp citrus balance

SAUVIGNON BLANC

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| YEALANDS ESTATE | 24.50 |
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Marlborough, New Zealand (13%abv)

Flavours of passionfruit and blackcurrant leaf with underlying notes of wet stone and thyme

CHABLIS

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| DOMAINE DE VAUROUX | 35.00 |
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Burgundy, France (12.5%abv)

Aromatic with clean mineral notes and hints of citrus. Medium bodied with crisp, apple acidity, finished with a classic, steely, dry finish

Rose Wine

175ML/250ML/BOTTLE

ARPEGGIO ROSATO, SETTESOLI

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| Pays d'Oc, France (12.5%abv) | 3.80/5.35 /14.95 |
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Aromas of sweet raspberries and strawberries with delicate floral notes, bursting with crisp red berry flavours and a good persistent finish

WHITE ZINFANDEL

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| JACK RABBIT | 3.75/5.35/15.95 |
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California (9%abv)

Delicate floral aromas, and a fresh, light sweetness

PROSECCO S. OSVALDO,

Treviso, Italy (11%abv)

Light straw-coloured, sparkling, aromatic; fresh, fruity and flowery scent, delicate and soft taste with a balanced sourness

SASSOMORO LAMBRUSCO DI MODENA

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.

MOËT ET CHANDON, BRUT IMPERIAL

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|----------------------------|-------|
| Champagne, France (12%abv) | 55.50 |
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A well balanced assemblage of three vine varieties

VEUVE CLICQUOT PONSARDIN, YELLOW LABEL BRUT

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| Champagne, France (12%abv) | 65.50 |
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Intense, floral and fruity aromas

LAURENT PERRIER, CUVÉE ROSE

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|----------------------------|-------|
| Champagne, France (12%abv) | 75.50 |
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Reminiscent of red and black fruit like black cherries

CUVÉE DOM PERIGNON, MOËT ET CHANDON

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| Champagne, France (12.5%abv) | 180.50 |
|------------------------------|--------|

Fresh almonds, dried apricots and toasted brioche, superb

Red Wine

ITALIAN REDS

175ML / 250ML / BOTTLE

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| LUPO NERO, ROSSO  | 3.80/5.35 /15.00 |
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Puglia, Italy (12.5%abv)

Generous quantities of dark berry fruit with a ripeness that only the warmth of Mediterranean sun can bring

MERLOT DEL VENETO, ROCCA ESTATE

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| Veneto, Italy (12%abv) | 43.90 /5.50/16.00 |
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This wine has a youthful, fruity and user friendly style which comes from the typically soft, fleshy character of the Merlot grape

VALPOLICELLA CLASSICO

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| NOVARE, BERTANI | 25.00 |
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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

CHIANTI

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| PRIMOCOLLE DOCG VILLA CERNA | 28.00 |
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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

PRIMITIVO DI MANDURIA

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| PAPALE ORO VARVAGLIONE | 36.00 |
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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...

WORLD FAVOURITES

175ML / 250ML / BOTTLE

MALBEC

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|---------------------------|-----------------|
| SOL SA, BODEGAS SANTA ANA | 5.45/7.75/23.25 |
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Mendoza, Argentina (13%abv)

Medium bodied, dry, with soft, ripe blackcurrant flavours, rounded and juicy

RIOJA CRIANZA

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| RAMON BILBAO | 5.45/7.75/23.25 |
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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

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| CABLE CROSSING | 5.25/7.50/20.95 |
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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

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| INDIAN WELLS CHATEAU STE MICHELLE | 32.00 |
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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

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| RAMON BILBAO | 29.50 |
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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

125ML/BOTTLE

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| CONCHA Y TORO 'LATE HARVEST' | 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!

Il Rosso is a relaxed bar and restaurant. We specialise in freshly cooked Mediterranean influenced food, cooked to order and our menu and design are inspired by everything Italian. In addition to our restaurant and bar, we can cater for large parties and. The Italian painter Il Rosso (1495-1540) was one of the leaders in the development of the mannerist style of painting, which he was the first to implant in France. Giovanni Battista di Jacopo, known as Il Rosso or Rosso Fiorentino, was born in Florence. He began studying art as a boy but had difficulty finding a teacher to his liking since, as Giorgio Vasari tells us, "He had an opinion of his own in opposition to their styles." About 1512 he entered the workshop of Andrea del Sarto, where he met Pontormo. Share this Rating. Title: Il rosso segno della follia (1970). 6,4/10. Want to share IMDb's rating on your own site?