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

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**
creamed truffled mushrooms on a toasted crusty bread

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

**VEGETABLE LASAGNE**
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**
roast cod loin, wrapped in salami, with spicy n’duja potatoes, tenderstem broccoli, red onion, sun blushed tomatoes

**DESSERTS**

**GELATO OF THE DAY**
three scoops of our own home made gelato

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

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

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

**SIDES**

**BUTTERED SEASONAL GREENS**
3.00

**HOUSE SALAD, TO SHARE**
4.50

**FRIES AND AIOLI**
3.50

**GARLIC MUSHROOMS**
3.00

**GARLIC PIZETTA WITH CHEESE**
3.75

**GARLIC PIZETTA**
3.00

**SPICY TENDERSTEM BROCCOLI**
3.75

**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

**G** These dishes are suitable for a gluten-free diet

**g** These dishes are suitable for vegans

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

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.
**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
- Jeroboam (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
- Jeroboam (The Ultimate Showstopper) 3000ml: 140.00

**ITALIAN WHITES**

- **Lujo Nero, Bianco**
  - Sicily (12%abv)

- **Verdicchio Classico**
  - Marche, Italy (12%abv)
  - Brilliant straw yellow colour with greenish tints. The bouquet is fine and mineral streak, beautifully balanced and fresh through to long finish

- **Villa Bianchi, Umani Ronchi**
  - Veneto, Italy (12%abv)
  - Fresh, rich and elegant with a great intensity of aromas and a long finish in the mouth

- **Pinot Grigio del Veneto**
  - Veneto, Italy (12%abv)
  - A dry, fuller, more floral style, with racy, balanced fruit

- **Zibibbo**
  - Sicily, Italy (12.5%abv)
  - White peach and acacia aromatics, with soft honeyed richness, a cool mineral streak, beautifully balanced and fresh through to long finish

- **Vermontino di Sardegna**
  - 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 and well balanced finish

**ITALIAN REDS**

- **Lujo Nero, Rosso**
  - Puglia, Italy (12.5%abv)
  - A generous quantities of dark berry fruit with a ripeness that only the warmth of Mediterranean sun can bring

- **Merlot del Veneto, Rocca Estate**
  - Veneto, Italy (12%abv)
  - This wine has a youthful, fruity and user friendly style which comes from the typically soft, fleshy character of the Merlot grape

**WORLD FAVOURITES**

- **Sauvignon Blanc**
  - **Armonia**
    - Malolac Valley, Chile (12%abv)
    - A delicate fruity nose and rounded gooseberry fruit flavours
  - **Cable Crossing**
    - South Australia, Australia (12.5%abv)
    - Packaged with grapefruit, lime and melon flavours, all bound up with a zesty, crisp citrus balance

- **Yealands Estate**
  - Marlborough, New Zealand (13%abv)
  - Flavours of passionfruit and blackcurrant leaf with underlying notes of wet stone and thyme

- **Chablis**
  - Burgundy, France (12%abv)
  - Aromatic with clean mineral notes and hints of citrus. Medium bodied with crisp, appleacy acidity, finished with a classic, steely, dry finish

**Rose Wine**

- **Arpeggio Rosato, Sette Soli**
  - Pays d'Oc, France (12%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**
  - California (9%abv)
  - Delicate floral aromas, and a fresh, light sweetness

**Red Wine**

- **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 Lambroscu di Modena**
  - Modena, Italy (11%abv)
  - A modern take on an Italian classic. Low acidity and very little tannin come to create a deliciously fruit driven, thirst quenching wine.

- **Moët et Chandon, Brut Imperial**
  - Champagne, France (12%abv)
  - A well balanced assemblage of three vine varieties

- **Veuve Clicquot Ponsardin, Yellow Label Brut**
  - Champagne, France (12%abv)
  - Intense, floral and fruity aromas

- **Laurent Perrier, Cuvee Rose**
  - Champagne, France (12%abv)
  - Reminiscent of red and black fruit like black cherries

- **Cuvee Dom Perignon, Moët et Chandon**
  - Champagne, France (12.7%abv)
  - Fresh almonds, dried apricots and toasted brioche, superb

**Dessert Wine**

- **Concha y Toro “Late Harvest”**
  - White, Chile (12%abv)
  - The perfect way to end a meal, a fabulously chilled, sweet Chilian dessert wine, served with homemade biscuits

**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?