



La Gazzetta d'il Rosso

INSPIRED BY ITALY, MADE IN IL ROSSO



ISSUE: August12

180 Nottingham Road, Mansfield, Nottinghamshire. NG18 4AF 01623 623031 Web: www.ilrosso.co.uk email: info@ilrosso.co.uk

**LIGHT BITES AND
LUNCHTIME MENUS**

Served every day
from midday
Pages 4,5

MENU DEL GIORNO

2 courses 12.95
3 courses 15.95
Ask for separate menu

Served Monday all day
Tuesday to Thursday 12.00-7.00
Friday and Saturday 12.00-6.00

**BREAKFAST AND
MORNING COFFEE**

Served every day
from 7.30am
(Sundays from 8.00)
Pages 2,3

Welcome to Il Rosso



Here at Il Rosso, we pride ourselves in providing as many different ways as possible for you to enjoy your leisure (or working!) time with us.

Whether it's a breakfast meeting at 8.00am sharp, a lunchtime break with friends, or an evening out with someone special, we have a menu to suit.

We are not just a large bar and restaurant, we have our self contained function area, The Terrace, and also our seated and covered area at the front.

Why not book an informal pizza party outside on a summer's evening, we'll even move you inside should the weather turn inclement!

Just ask one of the staff for more details.

If you've an idea for a party, but don't know where to turn, speak to us, we'll always try to help.



We are proud to present **THE TERRACE**, our wonderful venue which we are happy to offer for any celebration you can think of:

**ALFRESCO DINING ENGAGEMENTS WEDDINGS
CHRISTENINGS BIRTHDAYS RETIREMENTS FUNERALS
CHARITY AND CORPORATE EVENTS BUSINESS MEETINGS
PARTIES OF ANY KIND**

Inspired by an Italian courtyard/open garden, The Terrace has a fantastic retractable roof, which makes it a perfect location through each and every season.

It has its own dedicated kitchen and bar, so that attention is solely on the celebration at hand.

The décor is neutral which creates a calm and serene atmosphere to enhance your dining experience.

Equally so, it has the capability to become a party place, complete with stage, disco/live music and lighting.

For all enquiries, please call us on: 01623 623031

2019 NEW YEAR'S EVE Celebration and Feast
Featuring live on stage

THE MONEY
www.showmesthemoneyband.com

LADY GA-GA TRIBUTE

NICOLA MARIE
IS THE QUEEN OF THE 80s & 90s

The Money are a world class covers band originating from the UK

Live DJ between acts to keep the party rocking

INDULGE AND ENJOY OUR EXTENSIVE CELEBRATION BUFFET
AVAILABLE ALL EVENING

DOORS OPEN @ 6.00PM | TICKETS £50
FOR TICKETS PLEASE CALL: 01623 623031 | WWW.ILROSSO.CO.UK

STRICTLY TICKET ONLY

BREAKFAST

THE FULL ROSSO

THE FULL IL Rosso	7.95
smoked English bacon, eggs to your liking, sausage, mushroom, hash browns, beans, grilled Italian tomato, with toasted sourdough and butter	

SOURDOUGH TOAST

EGGS FLORENTINE Go	6.25
toasted crusty bread with wilted spinach, poached eggs, with a parmesan glaze	

EGGS Rosso Go	6.50
toasted crusty bread, smoked bacon, poached eggs, parmesan glaze	

EGGS AND TOAST V Go	4.75
choose between poached, fried or scrambled eggs, on sourdough toast	

SMOKED SALMON AND SCRAMBLED EGG	5.95
soft scrambled eggs, with smoked salmon, on buttered sourdough toast	

AVOCADO SMASH V Go	6.25
smashed avocado on toasted sourdough, poached eggs	

SMOKED HADDOCK	7.50
spinach, poached eggs, parmesan glaze, on sourdough toast	

TOAST AND HONEY/PRESERVE V Go	2.95
two slices of fresh sourdough, served with butter, and a choice of either honey, seville orange marmalade, or strawberry jam	

VEGAN

THE FULL VEGAN	6.25
vegan sausage, mushroom, hash browns, beans, grilled Italian tomato, served with toasted sourdough and Vitalite Dairy Free Margarine	

VEGAN SMASH	6.25
smashed avocado on toasted sourdough with grilled tomatoes	

PEANUT BUTTER CRUMPETS	3.95
crispy crumpets, served with peanut butter and banana	

COCONUT MILK PORRIDGE	4.25
traditional hearty porridge, made with coconut milk, served with golden syrup with fruit	4.95

MUSHROOM AND TOMATO CIABATTA	4.50
sautéed mushrooms and slow roasted San Marzano tomatoes on a toasted ciabatta	

TOAST AND PRESERVE	2.95
Toasted sourdough, served with Vitalite Dairy Free Margarine, a choice of either seville orange marmalade, or strawberry jam	

Served 7.45am - 11.45am Monday to Saturday, 9.00- 11.30 Sunday

These times are subject to change, to avoid disappointment, we advise you book in advance



Please remember, all of our food is cooked from fresh, and our chefs will prepare your food as quickly as possible, however please be patient at busy times, as delays do occur!

CRUMPETS

TRADITIONAL CRUMPETS V	2.95
two crispy crumpets served with butter	

SMOOTHIES

COCONUT	3.50
pineapple and coconut milk	

BAKERY

ITALIAN CROISSANT	1.75
freshly baked plain Italian croissant	

STRAWBERRY	3.50
strawberry, peach & papaya	

ITALIAN CHOCOLATE CROISSANT	1.75
freshly baked chocolate filled Italian croissant	

GINGER	3.50
beetroot, ginger, pineapple and blueberry	

ITALIAN APRICOT CROISSANT	1.75
freshly baked apricot filled Italian croissant	

GREEN	3.50
curly kale, lemon grass, banana and mango	

BLUEBERRY MUFFIN V	1.95
traditional muffin with blueberries	

GRAINS & FRUIT

PORRIDGE V	4.25
traditional hearty porridge, served with honey with fruit	4.95

BACON	5.25
smoked English bacon in a lightly toasted ciabatta	

GRANOLA	5.50
Greek yoghurt, granola, fruit and honey	

SAUSAGE	5.25
Nottinghamshire sausages in a lightly toasted ciabatta	

BREAKFAST BUFFET

FOR PARTIES OF 15 AND ABOVE **PRE-BOOKING ESSENTIAL**

TRADITIONAL

£15 PER HEAD

cereals, fruit juice, smoked bacon, Nottinghamshire sausage, scrambled eggs, baked beans, sautéed mushrooms, slow roast tomatoes, fried potatoes, toast, tea and coffee

CONTINENTAL

£17 PER HEAD

cereals, toast and preserves, croissants, flapjacks, pain au chocolate, cold cured meats, cheeses, fresh fruits, yoghurt, fruit juice, tea and coffee

— HOT DRINKS —



Founded by Francesco Illy in 1933, the Illy brand is renowned for producing some of the world's finest coffees, using only a blend of nine highest-order Arabica beans

CAFE LATTE long and milky	2.70	AMERICANO long and black	2.40	PLAIN FLOATER black, with double cream	2.70	MACCHIATO espresso, with milky foam	2.70
CAPPUCCINO long and frothy	2.70	ESPRESSO short, strong black	1.90	FRAPPE iced latte	2.70	CORTADO espresso, steamed milk	2.70
MOCHA latte with chocolate	2.90	ESPRESSO DOPPIO double strength espresso	2.50	FLAVOURED FRAPPE caramel or vanilla	3.00	MOCHACCINO iced mocha	2.90



Since 1692, Dammann Frères have been blending the world's finest teas, and now France's most famous loose leaf infusions are now available here.

SMOKEY LAPSONG	2.20
COQUELICOT GOURMAND	2.20
EARL GREY YIN ZHEN	2.20
CELAN DECAFFIENATED	2.20
GUNPOWDER GREEN	2.20
CARCADET FRAGOLA	2.20
BREAKFAST BLACK	2.20
A LA MENTHE TOUAREG	2.20
EVERYDAY TEA	1.85

illy cocktails

BAILEYS LATTE milky latte with added Baileys	5.75
LIQUEUR FLOATER Irish whiskey, Amaretto, Tia Maria, Brandy, your choice	5.75
ESPRESSO MARTINI Absolut vodka 50ml, Kahlua 25ml, Illy espresso	7.50



Created by the French Master Chocolatiers Monbana, this is, quite simply, the very best hot chocolate we have ever tried...

HOT CHOCOLATE rich, velvety Monbana chocolate with steamed milk	2.90
MOCHA latte with chocolate	2.90
LUMUMBA velvety Monbana chocolate with steamed milk with brandy	5.75
All of our hot drinks are available with fresh semi-skimmed, skimmed, or vegan friendly soya milk, please inform your server of your preference when ordering	

—AFTERNOON TEA—

Il Rosso Afternoon Tea for Two

£15 PER PERSON

Served Monday to Saturday, 2pm until 5pm

BRUSCHETTA

- free range egg, mayonnaise, cress
- sirloin of beef, horseradish cream
- white crab & cucumber mayo
- Parma ham, telaggio cheese, fig

PASTRIES

- Lemon cheesecake
- three chocolate brownie
- Torta dolce
- selection of macaroons

SCONES

fruit scones with Wilkin & Sons wild strawberry conserve and cornish clotted cream

SERVED WITH A POT OF YOUR CHOICE OF
TEA OR COFFEE

(Please note: 24 hours notice is required for all afternoon teas)



— LIGHT BITES —

STUZZICHINI

BREAD, BALSAMIC AND OIL (TO SHARE) V	4.50
a selection of toasted Italian breads, Aggazzotti Gold 10 year aged balsamic and Olivium D.O.P. Extra Virgin olive oil, confit garlic bulb	

SICILLIAN OLIVES

garlic and thyme marinated La Rosca
Sicillian olives

CROSTINI

MUSHROOM CROSTINI Go	5.95
sautéed forest mushrooms in a truffled cream sauce, toasted Altamura bread	

TOMATO CROSTINI

TOMATO CROSTINI Go	5.50
lightly spiced tomato salsa on toasted ciabatta with salsa verde dressing	

CHEESE AND AVOCADO CROSTINI	5.50
vegan cream cheese, avocado, sweet chilli jam, bruschetta	

PESCE

CALAMARI	6.25
lightly floured baby squid, homemade lemon mayonnaise	

MUSSELS Go	6.75
steamed Scottish mussels, white wine, cream and garlic butter, flat leaf parsley, toasted ciabatta	

CRAB CAKE	6.50
seared crab cake, caper and coarse grain mustard mayonnaise, crispy corgette ribbons	

SWORDFISH	6.50
seared swordfish steak, olive and caper sauce	

INSALATA

GOATS CHEESE V G	10.50
baked goats cheese, mixed leaf salad, with poached pears, candied walnuts	

PARMA HAM G	10.50
Parma ham, rocket and parmesan salad, poached egg and pangratatta	

RISOTTO

SCALLOP RISOTTO	7.50/13.95
seared scallops, pea risotto, crispy pancetta, pea and pecorino crisps	

CAULIFLOWER RISOTTO	5.95/11.95
charred cauliflower, cauliflower puree, poached pear, hazlenut pangratatta	

CARNE

RAGU SUPPLI	6.50
balls of braised beef, stuffed with Mozzarella, deep fried in Italian breadcrumbs, with spicy salsa di bomba	

BEEF CARPACCIO G	6.50
thinly sliced beef sirloin, parmesan shavings, dressed rocket	

SALUMI G	7.50
a selection of cured Italian meats, ciabatta, balsamic artichoke, pickled pepper, olives and sun dried tomatoes	

MEATBALLS	7.00
braised lamb and beef meatballs, fresh egg pappardelle, pomodorino sauce, Grana Padano	

CALABRIAN CHICKEN WINGS	6.50
full size spicy chicken wings, herb yoghurt, celery salad	

PASTA

LEEK PAPPARDELLE	6.50
porcini mushrooms, slow braised leeks, proscuitto, fresh egg pasta, porcini pangratatta	

N'DUJA ORECCHIETTE	6.50
Calabrian pork and chilli paste, Italian sausage, tenderstem broccoli, red onions, orecchiette pasta	

MEATBALLS	7.00
braised lamb and beef meatballs, fresh egg pappardelle, pomodorino sauce, Grana Padano	

PRAWN LINGUINE Go	7.50
pan fried prawns, garlic, tomatoes, chilli, fennel and rocket, tossed through linguine	

VEGAN MEATBALL GNOCCHI	10.95
potato dumplings, soy based "meatballs", chilli, courgette, chard, tomato stew	

PASTA ALLA NONNA G	12.95
aubergine, tomato, spinach garlic, chilli, pinenuts with fresh basil and olive oil	

SMOKED HADDOCK G	8.25
natural smoked haddock, leek risotto, soft poached egg, charred leeks	

FORMAGGIO

ITALIAN CHEESEBOARD (FOR TWO TO SHARE)	9.50
Telaggio, Gorgonzola and Provolone cheeses, served with toasted sourdough, Italian honey, figs, candied walnut pangratatta	

BRUSCHETTA

Italian style open sandwiches

CAPRESE	7.50
confit sun blushed tomato, buffalo mozzarella rocket, house pesto, toasted sourdough	

PROSCIUTTO	7.50
prosciutto, parmesan, rocket and poached egg	

BEEF	7.50
roast sirloin of beef, caramelised onion, rocket, Gorgonzola	

SALMON	7.50
smoked salmon, avocado, confit tomato, rocket	

SPIEDINI

Italian style kebab

CHICKEN SPIEDINI	12.95
Italian kebab with marinaded chicken, roast vegetables, salsa di bomba, homemade piadina, dressed salsd and fries	

VEGAN SPIEDINI	10.95
Italian kebab with roast vegetables and soya protein, salsa di bomba, homemade piadina, dressed salad and fries	

FRITTATA*

SMOKED PANCISSA G	7.25
smoked pancetta, mushrooms	

CONTORI

GARLIC MUSHROOMS G V	3.00

GARLIC PIZZETTA G V	3.00

SEASONAL VEGETABLES V G	3.00

HOUSE SALAD, TO SHARE V G	4.50

FRIES AND AIOLI V	3.50

TENDERSTEM BROCCOLLI G	4.50
with garlic and chilli	

AL FORNO POTATOES V G	3.25

GARLIC PIZZETTA V GO	3.00



& Vegetarian
menu
available on request

Allergy Information

Our food is prepared in a kitchen where nuts, gluten and other food allergens are present.
Our menu descriptions do not include all of the ingredients, so if you have a food
intolerance, please speak to a member of staff about your requirements.

Written allergy information is available on request.

This menu is available all day from 12.00pm. Monday to Saturday
(subject to A la Carte menu demand) (Items marked with a * are not available after 5.00pm)

V These dishes are suitable for vegetarians V 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

— LIGHT BITES —

BURGERS

IL ROSSO BURGER 12.95
our own home made half pound 100% English beef patty, Emmenthal cheese, romaine lettuce, roma tomato, burger sauce, toasted ciabatta bun, patates frites and slaw

IL ROSSO CHICKEN BURGER 11.95
crispy breaded chicken, Emmenthal cheese, romaine lettuce, roma tomato, burger sauce, toasted ciabatta bun, patates frites, slaw

IL ROSSO VEGAN BURGER 10.95
vegan burger with romaine lettuce, sweet tomato jam, ciabatta with patates fries and slaw

PORCHETTA G 12.95
Rolled belly of pork, stuffed with fennel, garlic, rosemary, chilli and lemon, pork scratchings, served in a ciabatta roll, with fries and slaw

ITALIAN PIZZA

All standard 12" pizzas are available as gluten free, please ask your server

LUNCHTIME LITE BITE* 6.95
any small 7"pizza served with fries or side salad

LARGE - 12" 10.95

HALF A METRE BEAST 19.95
Choose up to four different styles of pizza, all on one giant base

CREATE YOUR OWN PIZZA:
Add any three of the following toppings to our classic Margherita pizza base

LARGE 12" 10.95

HALF A METRE BEAST 19.95
roasted chicken sun blushed tomatoes
pepperoni spinach
pancetta olives
roasted garlic cloves goats cheese
mozzarella blue cheese
caramelised onion mushroom
Parma ham hot chillis
red onion egg



MEAT FREE 10.95
red & yellow peppers, vegan mozzarella, red onion, broccoli, leeks, sun blushed tomatoes, with a sweet chilli sauce Go

MARGHERITA 10.95
mozzarella, tomato, oregano V Go

AGLIO 10.95
roasted garlic cloves, mozzarella, caramelised onion, roasted tomato, Parma ham and sun blushed tomatoes Go

BROKEN MEATBALL 10.95
broken braised lamb and beef meatballs, rich tomato ragu, buffalo mozzarella

HAM AND MUSHROOM 10.95
Stracchino cream cheese base, Pecorino, mushrooms, Italian baked ham, buffalo mozzarella, Go

PEPPERONI 10.95
pepperoni, tomato, mozzarella Go

GOATS CHEESE 10.95
mozzarella, goats cheese, spinach, garlic and olives V Go

FIORENTINA 10.95
olives, confit garlic, spinach, sliced red onion, baked egg, mozzarella V Go

CARNE 10.95
chicken, pepperoni, prosciutto, pancetta Go

CHICKEN CALZONE 12.95
chicken, mushrooms and mozzarella in a creamy truffle sauce

DIAVOLA (SPICY) 12.95
N'duja, fresh chilli, spicy Calabrian sausage, Salsa di Fucco Go

A la Carte menu is available all day from 12.00pm Monday to Saturday

TAKE AWAY

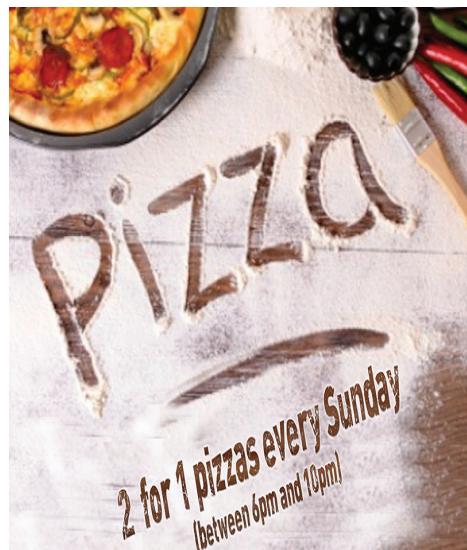
All of our pizzas are available to take away, just ask a member of staff for details

(Please note there may be a wait at busy times)



SERVED ALL DAY SUNDAY FROM 12 NOON

Ask a member of staff for a copy of our Sunday lunch menu



DOLCI No:3

IL ROSSO TIRAMISU
classic Italian "pick-me-up" savoiardi

5.50

AMALFI CHEESECAKE
our own lemon cheesecake with berries and fruit coulis

5.95

THREE CHOCOLATE BROWNIE
white, dark and milk chocolate brownie with
homemade vanilla gelato

5.95

AFFOGATO
homemade vanilla gelato, bathed in espresso served
with our own biscotti

5.50

TORTE DI DOLCE (SWEET PIE)
our very addictive baked Italian custard pie, crunchy
oat base, with homemade gelato and fruit compôte

5.95

BAKED RICE PUDDING 
carnoli rice, coconut milk, blueberry compôte,
brûlée crust

5.95

ITALIAN CHEESEBOARD (FOR TWO TO SHARE)
Telaggio, Gorgonzola and Provolone cheeses, served with
toasted Altamura, sourdough, Italian honey, figs, candied
walnut pangrattata

9.50

HOMEMADE GELATO

Gelato is simply Italian-style ice cream. It is lower in fat than other styles of ice cream and typically contains less air and more flavoring than other kinds of frozen desserts, giving it a density and richness that distinguishes it from other ice creams.

Here at Il Rosso, we make our gelato in-house, ensuring you of the freshest,
best tasting gelato around.

VANILLA
flavoured with Madagascan vanilla pods

NUTELLA
flavoured with hazelnut and chocolate

VEGAN VANILLA
our dairy-free gelato

STRACCIALELLI
simple gelato, mixed with chocolate shavings

STRAWBERRY
flavoured with strawberries

LEMON SORBET
flavoured with the zingy, Amalfi coast favourite

DARK CHOCOLATE
flavoured with real dark chocolate

VEGAN DARK CHOCOLATE
flavoured with dairy free dark chocolate

GELATO
three scoops of your choice

5.50

GELATO SUNDAE
with chocolate brownie chunks, fruit sauce and
caramel sauce, vanilla gelato

6.00

VEGAN SUNDAE
peanut butter, banana, vegan gelato, candied walnut

6.00

BAMBINI



IL ROSSO
INSPIRED BY ITALY, MADE IN IL ROSSO
CHILDREN'S MENU
(age 10 and under)

2 COURSES 6.95



HERE AT IL ROSSO WE BELIEVE THAT CHILDREN SHOULD EAT FROM THE SAME MENU AS ADULTS – IT'S THE ITALIAN WAY
AND IT HELPS THEM TO ENJOY A VARIETY OF TASTES FROM AN EARLY AGE.

WE CAN ALSO PROVIDE HALF PORTIONS OF MANY OF OUR DISHES FROM OUR MAIN MENU FOR HALF PRICE, JUST ASK YOUR SERVER.

PASTA

LINGUINE WITH BUTTER V Go
linguine with butter

LINGUINE WITH TOMATO  Go
linguine with a rich tomato sauce

LINGUINE WITH CHEESE V Go
linguine with provolone cheese

LINGUINE WITH MUSHROOMS V Go
linguine with a creamy mushroom sauce

ICE CREAM CORNET
a scoop of our ice cream served in
a traditional wafer cornet Choose from: vanilla,
Nutella or strawberry

MINI PIZZA

MARGHERITA V
cheese, tomato, oregano, fries, ketchup

PEPPERONI
pepperoni, tomato, cheese, fries, ketchup

MEAT FREE 
red & yellow peppers, vegan mozzarella, red
onion, broccoli, leeks and sun blushed tomatoes,
with a sweet chilli sauce

DESSERTS

LEMON CHEESECAKE
served with caramel sauce, honeycomb, popcorn

OTHER MAINS

STRIPS 'N' CHIPS
breadcrumb chicken strips with chips, garden
peas

SAUSAGE 'N' CHIPS
sausage and chips, garden peas

SLIDERS 'N' CHIPS
two mini hamburgers, with fries

VEGETABLE LASAGNE
vegetable lasagne, with a creamed tomato sauce

BROWNIE 
white, dark and milk chocolate brownie with
homemade vegan gelato

White Wine

ITALIAN WHITES

	175ML / 250ML / BOTTLE
ARPEGGIO BLANCO ♀	3.80/5.35/14.95
Sicily (11.5%abv)	
Dry with a fruity and upfront bouquet and fresh citrus finish	
VERDICCIOSA CLASSICO	
VILLA BIANCHI, UMANI RONCHI ♀	5.10/7.25/22.00
Marche, Italy (12%abv)	
Brilliant straw yellow color with greenish tints. The bouquet is fine and intense, fruity and floral. The palate is pleasant, vibrant with fresh notes	
PINOT GRIGIO ♀	
VIA NOVA ♀	4.25/6.10/17.00
Veneto, Italy (12%abv)	
Distinctive nose of wild flowers. Soft, fresh and lively with notes of ripe pear	
GAVI DI GAVI	
LA MINAIA, NICOLA BERGAGLIO ♀	5.60/8.00/28.00
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	
VILLA SOLAIS, SANTADI ♀	5.60/8.00/28.00
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	
CHARDONNAY	
CABLE CROSSING ♀	5.25/7.15/21.00
South Australia, Australia (12.5%abv)	
packed with grapefruit, and melon flavours, with a zesty, citrus balance	

WORLD FAVOURITES

	175ML / 250ML / BOTTLE
SAUVIGNON BLANC	
LANYA ♀	4.50/6.40/17.95
Central Valley, Chile (12%abv)	
Crisp and juicy on the palate, with lime, pear and herbal flavours in a delicate balance, with a soft finish	
CHARDONNAY	
CABLE CROSSING ♀	5.25/7.15/21.00
South Australia, Australia (12.5%abv)	
packed with grapefruit, lime and melon flavours, all bound up with a zesty, crisp citrus balance	
SAUVIGNON BLANC	
YEALANDS ESTATE ♀	5.75/8.20/24.50
Marlborough, New Zealand (13%abv)	
Flavours of passionfruit and blackcurrant leaf with underlying notes of wet stone and thyme	
CHABLIS	
DOMAINE DE VAUROUX ♀	8.20/11.70/35.00
Burgundy, France (12.5%abv)	
Aromatic with clean mineral notes and hints of citrus. Medium bodied with crisp, appley acidity, tight, pure fruit flavours of white peach and pears, finished with a classic, steely, dry finish	

Rose Wine

	175ML/250ML/BOTTLE
SANGIOVESE/ NERELLO MASCALESE	
ARPEGGIO ROSATO, SETTESOLI ROSE ♀	4.90/6.95/20.95
Sicily, Italy (12.5%abv)	
Aromas of sweet raspberries and strawberries, bursting with crisp red berry flavours and a good persistent finish	

Fizz

	125ML / BOTTLE
PROSECCO EXTRA DRY, FIOL ♀	24.95
Veneto, Italy (11%abv)	
Fresh, lively and appealing with slightly sweeter notes on the palate	
PROSECCO FIOL MAGNUM ♀ (ideal for parties)	48.95
PROSECCO STELLE D'ITALIA ♀	4.50/22.95
Veneto, Italy (11%abv)	
A lively, crisp, sparkling wine with a delicate lemon character and an aromatic, dry, refreshing finish	
ASTORIA FASHION VICTIM PROSECCO Rosé	5.00/25.00
Veneto, Italy (11%abv)	
A fruity and fresh summer wine with hints of strawberry, lots of ripe raspberry and red berry fruit and a gentle floral aspect	
2008 PERLÉ, FERRARI ♀	45.50
Alto Adige, Italy (12%abv)	
From the best sparkling wine producer in the world, easily as good as any vintage champagne	

Red Wine

ITALIAN REDS

	175ML / 250ML / BOTTLE
SANGIOVESE	
IGT RUBICONE ♀	3.80 / 5.35 / 14.95
Emilia Romagna, Italy (11.5%abv)	
Aromas of forest fruits, medium bodied and fresh	
VALPOLICELLA CLASSICO	
NOVARE, BERTANI ♀	5.85/8.40/25.00
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	
PRIMITIVO DI MANDURIA	
PAPALE ORO VARVAGLIONE ♀	8.60/12.00/36.00
Puglia, Italy (14%abv)	
<i>Our new favourite!</i> 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...	
CHIANTI	
PRIMOCOLLE DOCG VILLA CERNA ♀	4.65/6.55/28.00
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	

WORLD FAVOURITES

	175ML / 250ML / BOTTLE
MERLOT	
LANYA ♀	4.50 / 6.40 / 17.95
Central Valley, Chile (12%abv)	
Filled with currant, ripe plum, cherry, vanilla and blackberry flavours, complimented by sweet tannins	
MALBEC	
SOL SA, BODEGAS SANTA ANA ♀	5.45/7.75/23.25
Mendoza, Argentina (13%abv)	
Medium bodied, dry, with soft, ripe blackcurrant flavours, rounded and juicy	
RIOJA CRIANZA	
RAMON BILBAO ♀	5.45/7.75/23.25
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	
CABLE CROSSING ♀	5.25/7.50/20.95
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	
INDIAN WELLS CHATEAU STE MICHELLE ♀	7.50/10.75/32.00
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	
RAMON BILBAO ♀	6.90/9.90/29.50
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.	

	175ML/250ML/BOTTLE
WHITE ZINFANDEL	
JACK RABBIT	3.75/5.35/15.95
California (9%abv)	
Delicate floral aromas, and a fresh, light sweetness	

WHAT DO YOU MEAN, RED WINES "SHOULDN'T BE CHILLED AND FIZZY"? TRY OUR FABULOUS LAMBRUSCO DI MODENA, AND HAVE YOUR MIND BLOWN!	
SASSOMORO LAMBRUSCO DI MODENA	BOTTLE 26.00
Modena, Italy (11.6%abv)	
A modern take on an Italian classic. Low acidity and very little tannin combine to create a deliciously fruit driven, thirst quenching wine. We think it's amazing, and we're sure you'll agree!	
Moët et Chandon, Brut Imperial ♀	55.50
Champagne, France (12%abv)	
A well balanced assemblage of three vine varieties	
Veuve Clicquot Ponsardin, Yellow Label Brut ♀	65.50
Champagne, France (12%abv)	
Intense, floral and fruity aromas	
Laurent Perrier, Cuvee Rose ♀	75.50
Champagne, France (12%abv)	
Reminiscent of red and black fruit like black cherries	
Cuvée Dom Pérignon, Moët et Chandon ♀	180.50
Champagne, France (12.5%abv)	
Fresh almonds, dried apricots and toasted brioche, superb	

Cocktails:

ROSSO CLASSICS

"You can't buy happiness, but you can prepare a cocktail, and that's kind of the same thing..."
- Anon

APEROL SPRITZ 7.50
Aperol, prosecco, topped with soda

TOBLERONE 7.50
Baileys, Kahlua, Frangelico, milk, honey

FROZEN STRAWBERRY DAIQUIRI 7.50
Havana Club rum 50ml, lime, strawberries

SCROPPINO 7.50
Vodka, Prosecco, lemon sorbet and mint leaves

GIN & IT 7.50
Italian Malfy gin, Martini Bianco, Fever Tree Mediterranean tonic, sprig of rosemary

Rosso 43 7.50
Vodka, Liquor 43, orange juice, prosecco

HAVANA MOJITO 7.50
Havana Club, fresh lime, mint, sugar, soda

MARTINI

"He knows just how I like my martini - full of alcohol."

- Homer Simpson

ESPRESSO MARTINI 7.50
Absolut vodka 50ml, Kahlua 25ml, Illy espresso

FRENCH MARTINI 7.50
Absolut vodka 50ml, Chambord 25ml, pineapple juice

PORNSTAR MARTINI 7.50
Absolut vodka 25ml, passionfruit syrup
passionfruit liqueur, prosecco 50ml

MOCKTAIL COOLERS

Tall, cool and refreshing, these non-alcoholic cocktails are made from Monin's finest fruit syrups, and filtered soda water.

STRAWBERRY 3.50
Creamy fresh strawberry syrup and soda

APPLE PIE 3.50
Baked apple, buttery caramel and cinnamon syrup and soda

BLUEBERRY 3.50
Sweet and tart blueberry syrup and soda

BUBBLEGUM 3.50
Remember your childhood with this sweet bubble gum flavoured syrup and soda

GIN & TONIC

GININVINCIBLE
(adjective)
the temporary notion that one is "hot to trot" after the consumption of gin

"Phil left the bar feeling ginvincible"

these G & Ts are served with 50ml measures and FeverTree "World's finest" tonics and mixers

MILLERS CROSSING 7.50
Millers gin complimented by Fever-Tree Elderflower Tonic
Garnished with sliced strawberries and black pepper

GIN BUCK 7.50
Brockmans Gin complimented by Fever-Tree Ginger Ale
Garnished with orange

MEDITATION 7.50
Gin Mare complimented by Fever-Tree Mediterranean Tonic
Garnished with an olive and basil leaf

BITTER AND TWISTED 7.50
Whitley Neill rhubarb and ginger gin
complimented by Fever-Tree Mediterranean Tonic
Garnished with a fresh raspberry

AMALFI COAST 7.50
Malfy gin complimented by Fever-Tree Mediterranean Tonic
Garnished with sliced lemon

PRETTY IN PINK 7.50
Hendrick's Gin and Angostura Bitters,
complimented by Fever-Tree Elderflower Tonic
Garnished with a slice of cucumber

SICILIAN SUNSHINE 7.50
Brokers Gin and orange juice,
complimented by Fever-Tree Mediterranean Tonic
Garnished with a lemon wedge

FOGHORN 7.50
Bulldog Gin, complimented by Fever-Tree Ginger Beer
Garnished with a slice of orange

STRAWBERRY FIELDS 7.50
Mombasa strawberry gin, complimented by Fever-Tree Naturally Light Tonic
Garnished with fresh strawberries

ITALIAN HEAVYWEIGHTS

"Forgive. Forget. Life is full of misfortunes."
- Mario Puzo, *The Godfather*

Seriously strong cocktails,
not for the faint-hearted!

NEGRONI ROSSO 7.50
Gordons gin, Martini Rosso, Campari,
orange marmalade, over ice

ANGEL AZZURO 7.50
Gin, Triple Sec, Blue Curaçao, over ice

GODFATHER (MARLON BRANDO'S FAVOURITE) 7.50
Whisky and Disaronno

NEGRONI SBAGLIATO 7.50
Martini Rosso, Campari, Prosecco