

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 dietry 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, lemon mayonnaise

BEEF CARPACCIO G

thinly sliced aged, peppered beef, light mustard dressing, Grana Padano and rocket

SOUP V

roasted red pepper and plum tomato soup, with focaccia

Paté bruschetta

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

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

RAGU SUPPLI

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

Mushroom crostini go v

creamed truffled mushrooms on a toasted Altamura bread

Tomato crostini \$\sigma\$ go

lightly spiced tomato salsa on toasted ciabatta, salsa verde dressing

MAINS

CHICKEN

Grana Padano breaded chicken, stuffed with Parma ham, Mozzarella cheese, served with pepperanata, al forno potatoes and pesto

COD G

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

VEGETABLE LASAGNE V

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

HAKE AND SHELLEISH

hake, scallops and clams, with creamed leeks and gnocchi romano

Parma ham salad g

Parma ham, rocket and parmesan salad, poached egg, pangratatta

GOATS CHEESE SALAD V G

baked goats cheese, mixed leaf salad, poached pears, candied walnuts

crispy slow roast beef in a red wine and mushroom sauce, braised carrots, celery, and crispy pancetta with creamed potatoes

RUMP STEAK G

6oz rump steak, served either pink or cooked through, rocket and parmesan salad, peppercorn sauce, patates frites

Pasta alla nonna 🗸 go

aubergine, tomato, spinach garlic, chilli, pine nuts with fresh basil and olive oil

MEATRALLS

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

IL Rosso Pizza Go

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

DESSERTS

IL Rosso tiramisu v the Italian pick me up

THREE CHOCOLATE BROWNIE V

white, dark and milk chocolate brownie with vanilla ice cream

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

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
GADLIC MUSHDOOMS V.G	7.00	ONION PINGS	7.00

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 These dishes are suitable for vegans

Go These dishes can be made suitable for a gluten free diet. $\,\,$ you require a gluten-free option

Please ensure you clearly advise your server that

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.