



TAGLIERI | BOARDS

Our selection of cold meats and cheese boards. The heart of Enoteca Rosso Experience. Serves 1 person as a main course, for 2 as a starter, for 4 as a taste, all boards are served with a basket of homemade bread and focaccia.

TAGLIERE BRESAOLA £20

Selezione di bresaola dello chef.

The chefs special selection of Bresaola (Bresaola is air-dried, salted beef that has been aged two or three months until it becomes hard and turns a dark red, almost purple color. It is made from top round, and is lean and tender, with a sweet, musty smell.) served with pomodorini tomatoes and parmigiano shavings

VERMENTINO £21

Cacionerone, Piacentinu Ennese DOP, Capra al Traminer, Conciato al pepe.

Matured and creamy buffalo cheese, sheep cheese from Sicily, goat cheese coated with Traminer grape, goat cheese with a black pepper crust.

OPEN BOTTLE TUESDAYS

Every week we open a bottle of some of our favourite wines for you to have a complimentary taste, and if you love it like we do you can try for a special price on the night.

AMARONE £23

Crudo di Parma DOP riserva 24 mesi, Salame di Fassona, Quadrello di bufala, Bra DOP.

Parma ham aged 24 months DOP, Fassona salami, semi soft buffalo milk cheese with a buttery and nutty flavour, Bra DOP cows milk raw cheese.

SANGIOVESE £22

Mortadella al tartufo, Crudo di Parma riserva 24 mesi DOP, Burratina di Andria al tartufo, Caciocavallo Podolico

Truffle mortadella, Parma ham aged 24 months DOP, Truffle fresh Italian cow milk cheese, the outer shell is solid mozzarella, while the inside contains stracciatella and cream, Caciocavallo Podolico is made from the raw milk of a rare breed of Italian cow.

CHEF'S SELECTION £22

Selezione di salumi e formaggi dello chef.

Chef selection of cold meats and cheese.

APERITIVO THURSDAYS

The Aperitivo, the beloved Milanese tradition of pre-dinner drinks, accompanied by complimentary stuzzichini (finger food). Spreads range from traditional olive ascolane, cheeses and polenta chips, to awesome aubergine nuggets, homemade crackers with a variety of cold cut meats and bruschetta. Available every Thursday from 6pm - 8.30pm.

V - Suitable for vegetarians VE - Suitable for vegans

V/VE - Suitable for vegans with alterations

LA PASTA FRESCA | FRESH PASTA

Our dishes come in 3 sizes, small to taste, medium to indulge and large to share £7 | £13 | £23

PAPPARDELLE AL RAGOUT DI CINGHIALE MARINATO ALLE SPEZIE MEDITERRANEE

Pappardelle with wild boar ragout marinated in Mediterranean spices

TAGLIATELLE PAGLIA E FIENO CON SUGO DI PORCINI E CREMA AL TARTUFO

Translates into "straw and hay", from Emilia-Romagna, yellow and green tagliatelle served with porcini mushrooms and truffle cream- V

AGNOLOTTI DI CERVO CON CREMA DI ZUCCA E MISTICANZA DI FUNGHI

Venison agnolotti served with pumpkin velouté, sautéed wild mushrooms

ORECCHIETTE DI BARBABIETOLA CON CIME DI RAPA E CRUMBLE DI PANE AROMATIZZATO ALLE SPEZIE

Pink beetroot orecchiette (pasta typical of Apulia, the name comes from their shape, which resembles a small ear), served with broccoli rabe, and aromatic bread crumbles- VE

CARNI | MEAT

Our dishes come in 3 sizes, small to taste, medium to indulge and large to share £13 | £25 | £42

TAGLIATA DI RIB EYE SERVITA CON PATATE AL FORNO E FUNGHI TRIFOLATI

Slices of rib eye steak with roast potatoes & sautéed mushrooms

ANATRA SERVITA CON COULIS DI FRUTTI DI BOSCO, KALE CROCCANTE E MOUSSE DI SEDANO RAPA

Pan fried duck, wild berries reduction, crunchy kale and celeriac mousse

PESCE | SEAFOOD

Our dishes come in 3 sizes, small to taste, medium to indulge and large to share £14 | £26 | £46

TAGLIOLINI ALLA "TRABACCOLARA"

Tipico piatto viareggino - una salsa di pomodoro e un misto di pescato del giorno

Once a dish for the souls of Viareggio, trabaccolara is a tantalizing mix of everything from the fishermen's nets, served with our homemade tagliolini

FILETTO DI MERLUZZO NERO ALLA MEDITERRANEA (POMODORINI, CAPPERI E OLIVE) SERVITO CON POLENTA CHIPS

Black cod fillet Mediterranean style: cherry tomatoes, capers and olives, served with polenta chips

TRUFFLE SEASON SPECIALS

one size only

TAGLIOLINI AL TARTUFO £30

Freshly prepared pasta with Italian winter truffles

TOMINO AL TARTUFO £25

A beautiful soft cheese from Piedmont, with Italian winter truffles

BATTUTA DI FASSONA CON 'TARTUFO & CHIPS DI POLENTA £32

Hand chopped Fassona beef, 'winter truffle and polenta chips

ZABAIONE AL TARTUFO £15

A gorgeous Italian dessert of a light whipped, sweet custard served with winter truffles

INSALATE | SALADS

one size only

ROSSO'S AUTUMN SALAD £10

Radicchio rosso, pere, noci, scaglie di grana, emulsione di aceto balsamico e miele
Red Radicchio salad, pears, walnuts, parmesan shavings, balsamic vinegar and honey dressing -V

CAPRESE SALAD £11

Pomodorini, songino, bocconcini di bufala, basilico e origano.
Buffalo mozzarella, cherry tomatoes, corn salad, basil & oregano - V

SALMON SALAD £12

Salmone marinato dallo chef con gin e agrumi, cuore di lattuga, salsa allo yogurt, cetriolo baby, lamponi e pinoli
Our chef's special gin and citrus marinated salmon, baby gem and cucumber, pine nuts, raspberry and yoghurt

CHICKEN SALAD £12

Pollo marinato agli agrumi, cipolle di tropea in agrodolce, insalata mista, ceci, pomodorini, mandorle & olio al limone.
Citrus marinated chicken, sweet & sour onions, mixed salad, chickpeas, almonds and lemon olive oil

FREE FLOWING BUBBLES BRUNCH

Join us every Saturday from 12pm until 4pm for our delicious Italian Style Brunch, complete with pasta, eggs and an unlimited buffet of cold cuts, salad and dessert plus of course 90 minutes of bubbles - £35

Prices include 20% VAT. A discretionary gratuity of 12.5% will be added to the final bill. As our produce is purchased freshly each day, please be understanding if certain dishes are not available. Before ordering, please speak to our staff if you have a food allergy or intolerance.

