

Rosso

PIZZA & BAR

APERITIVI

grapefruit spritz 9 rosato negroni 11 strawberry & banana punch 10
gin garden 9.5 white spagliato 10

BREAD & DIPS (all vegetarian)

home baked garlic, thyme, tomato foccacia 4
spicy whipped feta, harissa dip (GF) 4.5 hummus by the way of southern France (DF, GF) 4.5
both dips 8
picante Gordal olives 4

STARTERS

Sea Bream crudo, blood orange, pistacho (GF, DF) 9.5
arancini, calabrian chilli pepper, provalone, fig relish (V) 9
burrata, confit cherry tomato, garlic, crostini (V) 9.5
duck croquette, pickled shallots, jus 11

PASTA AND MAINS (*gluten free optional)

tagliatelle, Guernsey beef, parmesan* 10 / 18
capellaci, salmon, Guernsey crab, buerre blanc 10 / 18
spaghettoni, courgette, carrot, tomato, pecorino* (V) 8 / 15
ricotta gnocchi, seasonal greens, cured egg yolk* (V) 9 / 16
king prawn Saganaki (GF) 16

WOOD FIRED 12" PIZZA

(gluten light base available £1.50 extra)

margherita (V) 12
Austrian sausage, mozzarella, caramelised red onion, jalapeno 15
n'duja, mozzarella, mushroom, parmesan 15
truffle salami, rocket, parmesan, mozzarella 16
bianca, blue cheese, rocket, walnut (V) 13
bianca, shredded duck, hoisin, spring onion, mozzarella 16
Italian sausage, mozzarella, porcini 16
goat's cheese, caramelised red onion, pesto, mozzarella (V) 14
king prawns, garlic, capers, chilli, mozzarella 15
BBQ chicken, smoked crispy bacon, sweetcorn, onion, cheddar 15

EXTRA TOPPINGS

jalapeno, peppers, capers, sweetcorn, mushrooms,
olives, caramelised onion 2.20 each
pepperoni, pancetta, chicken 3.10 each
Austrian sausage, Italian sausage, n'duja 3.90
parma ham, porcini, prawns 5 each

SIDES

rosemary fries, roast garlic aioli 4
add parmesan 2, add truffle oil 2
spinach, hazelnut, parmesan salad 5.5
green leaf salad 4