

# Starters

## ANTIPASTO GRAZING BOARD

A selection of Italian meats, prawn cocktail, caprese salad, pate and toast, bruschetta, smoked salmon, olives and chutney **(serves 2-4 people)** / 26.95

## BUCCE DI’ PATATE

Hand cut golden fried potato skins, garlic mayonnaise and BBQ dip / 8.5

## MOZZARELLA FRANCESE

Breadcrumbsed mozzarella, tomato, basil sauce and parmesan / 9.75

## FEGATO DI’ POLLO

Homemade chicken liver pat  with rustic toast / 8.95

## SAUT  D BUTTON MUSHROOMS

Garlic butter, parsley and white wine / 8.95

## PRAWN COCKTAIL

Classic prawn cocktail with garnish / 8.95

## CALAMARI FRITTI

Fresh, crispy squid with a garlic mayonnaise dip / 12.95

## SCALLOPS ALLENZO

Fresh pan-fried scallops with smoked salmon, fresh orange, vodka cream and tarragon sauce / 15.95

## GAMBERONI AL’ AGLIO

King prawns pan-fried, garlic, wine and butter / 13.95

## BREAD BASKET

Gluten free option available / 2.95

## COZZE PEPATE

Fresh mussels, tomato, white wine, garlic, chilli and rustic toast  
Starter / 11.50  
Main / 17.50

## CAPRESE SALAD

Mozzarella and tomato salad with a basil dressing / 8.95

## MIXED OLIVES

Fine Italian olive selection / 6.5

## POLPETTE AL’ FORNO

Traditional Italian pork and beef meatballs, tomato basil sauce with chilli, garlic and rustic toast / 9.95

## SOUP OF THE DAY

Served with fresh bread, please ask for details / 6.95

## PIZZA GARLIC BREAD

Plain / 8.95  
With cheese / 9.95  
With tomato / 9.95

## BRUSCHETTA

Diced tomato, garlic and basil on rustic toast with parmesan / 7.95

## CAPRINO LOLLO ROSSO

Baked goats cheese, diced tomato, garlic and basil on rustic toast / 9.95

## BLACK PUDDING

Black pudding served on rustic toast with a peppercorn sauce / 8.95

## MELANZANA PARMIGIANA

Baked aubergine with tomato, mozzarella, parmesan & basil / 10.25

# Pasta and Risotto

GF penne available

## LINGUINE BOLOGNESE

Fine strips of pasta, bolognese sauce and parmesan / 15.95

## PENNE AL’FREDO

Pasta quills, chicken, pancetta, mushrooms, creamy tomato sauce and parmesan / 15.95

## LINGUINE PESCATORE

Fresh seafood, fine strips of pasta, cherry tomatoes, wine and garlic sauce / 20.95

## LINGUINE PUTTANESCA

Linguine, garlic, olives, anchovies, oregano and capers in a Napoli tomato sauce / 15.95  
(Vegetarian and vegan option available – no anchovies)

## PENNE DIAVOLA

Pasta quills with tomato, mozzarella, bolognese, garlic, chilli, cream and parmesan / 15.95

## PENNE SORENTINA

Mozzarella, tomatoes, garlic and fresh basil / 15.95

# Pollo

All include a choice of seasonal veg or hand cut, chunky chips

## POLLO PEPE

Chicken breast supreme with a traditional peppercorn sauce / 20.95

## POLLO PICCANTE

Chicken breast supreme in a spicy tomato sauce with onions, peppers and mushrooms / 20.95

## PETTO DI’ POLLO

Chicken breast supreme in a creamy mushroom and onion sauce / 20.95

## POLLO E’ GAMBERETTI

Chicken breast supreme, king prawns in a creamy prawn bisque / 22.95

## POLLO DOLCELATTE

Chicken breast supreme with blue cheese and asparagus in a creamy wine sauce / 20.95

## POLLO ISCHIA

Deep fried breadcrumbed chicken breast supreme with tomato, mozzarella and ham / 20.95

# Sides

## HAND CUT CHIPS

Hand cut, chunky chips / 4.95

## PIZZA GARLIC BREAD

plain / 8.95  
with cheese / 9.95  
with tomato / 9.95

## FRENCH FRIES

4.95

## ZUCCHINE FRITTE

Courgette in batter / 7.95

## MIXED SALAD

5.95

## PENNE CARBONARA

Pasta quills, pancetta, cream sauce and parmesan / 14.95

## PENNE VEGETARIANA

Pasta quills with roasted vegetables, tomato and garlic sauce / 14.95

## LINGUINE POLPETTONI

Traditional Italian pork and beef meatballs with fine strips of pasta in a tomato sauce with parmesan / 16.95

## PENNE LOLLO ROSSO

Pasta quills in tomato sauce, with pepperoni, bacon, chilli, garlic and parmesan / 15.95

## PENNE NAPOLI

Tomatoes, garlic and basil / 14.95

## LASAGNE AL’FORNO

Homemade traditional meat lasagne / 15.95

## LINGUINE AGLIO & OLIO

Virgin olive oil, garlic, fresh chilli, parsley and broccoli / 15.95

# Perce

All include a choice of seasonal veg or hand cut, chunky chips, unless served with rice

## GAMBERONI PICCANTE

King prawns cooked with tomatoes, garlic, chilli and wine sauce served with rice / 24.95

## GAMBERONI AL’ AGLIO

King prawns cooked in garlic, wine and butter sauce served with rice / 24.95

## SALMON LOLLO ROSSO

Supreme of salmon with king prawns, in a creamy prawn bisque with vodka and tomato / 25.95

## SEABASS AQUA PAZZA

Seabass fillet in a light cherry tomato, basil and garlic sauce / 23.95

## PESCE ALLA GRIGLIA

Salmon, seabass and king prawns in a lemon, garlic, mint and white wine dressing / 29.95

## CALAMARI ALLA GRIGLIA

Grilled fresh squid with a garlic, mint and white wine dressing garnished with fresh rocket and lemon / 26.95

## SMOKED SALMON RISOTTO

Rice cooked with shallots, asparagus, baby prawns, white wine and smoked salmon. Finished with butter, parmesan and parsley / 17.95

## RISOTTO ZAFFERANO

Rice cooked with onion, mushrooms, chicken, white wine and saffron. Finished with butter, parmesan and parsley / 16.95

## RISOTTO VEGETARIANA

Rice cooked with a selection of vegetables in a garlic and tomato sauce / 15.95

## RAVIOLI MARE

Pasta filled with crab and prawns in a tomato sauce with chilli and parmesan / 21.5

## RAVIOLI AL’ FUNGHI

Pasta filled with ricotta cheese and porcini mushroom in a cream, truffle oil, mushroom and parmesan sauce / 16.95

# D'Alla Griglia

All include a choice of seasonal veg or hand cut, chunky chips AND your choice of sauce

## FILLET STEAK

10oz, grilled prime fillet of beef / 36.95

## RIBEYE STEAK

10oz, grilled prime ribeye of beef / 32.95

## MEDAGLIONI DI’ MANZO

Grilled prime medallions of beef fillet / 36.95

## TOMAPORK

Over 25oz, king pork chop served with a black pudding croquette / 29.95

## POLLO GRIGLIA

Grilled chicken breast supreme / 23.95

## CHOOSE YOUR SAUCE

Dolcelatte, Barolo, Peppercorn or Garlic butter

Add the following to any of the above

### SURF AND TURF

2 king prawns / +6

### ONION RINGS

+4.5

### GARLIC MUSHROOM & GRILLED TOMATO

+4.95

MEAT PROUDLY  
SUPPLIED BY OUR  
LOCAL BUTCHER

GREEN'S  
QUALITY BUTCHERS

Dishes may contain allergens. If you have any allergies or intolerances, please ask.  
**We use G.M. soya oil**

GF GLUTEN-FREE

V VEGETARIAN

Vf VEGAN

kk HAPPY HOUR

Happy Hour Monday - Friday 12pm - 6pm | £10.95

# Pizza

GF pizza base available +£2.50

All pizza bases are made with fine Italian 00 pizza flour, topped with Fior di latte mozzarella cheese and tomatoes from Italy.

## MARGHERITA

Tomato, mozzarella and fresh basil / 14.95

## ORTOLANA

Tomato, mozzarella, onion, courgette, mixed peppers, mushrooms and black olives / 15.95

## MEAT FEAST

Tomato, mozzarella, pepperoni, chicken, ham and meatballs / 17.95

## PROSCIUTTO E’ FUNGHI

Tomato, mozzarella, ham and mushrooms / 15.95

## QUATTRO STAGGIONI

Tomato, mozzarella, pepperoni, ham, mushrooms and peppers / 16.95

## EXTRA TOPPINGS

Choose any extra topping to add / 1.5

## PICCANTE

Tomato, mozzarella, pepperoni and fresh chilli / 16.95

## KIEV

Tomato, mozzarella, chicken, mushrooms and garlic / 15.95

## TROPICALE

Tomato, mozzarella, ham and pineapple / 15.95

## GIANLUCA

Tomato, mozzarella, goats cheese, olives, peppers and rocket / 16.95

## CALZONE NDUJA

Folded pizza filled with nduji pepperoni, chilli, mozzarella and Napoli sauce (spicy!) / 18.95

## CRUST DIPS

Garlic mayonnaise / 1.5  
Sweet chilli / 1.5  
BBQ / 1.5





# Lollo Rosso

— ITALIAN RESTAURANT —

## Menu

[HAPPY HOUR](#)

[PRIVATE BOOKINGS](#)