Antipasti & Salads

Bread, Olive Oil & Balsamic Vinegar V	2.50
Mixed Olives V GF	2.90
Mixed Salad V GF	3.80
Buffalo Mozzarella Salad GF	7.00
Burrata Cheese & Parma Ham GF	8.50
Bruschetta with Tomato, Mozzarella & Basil	5.80
Insalatona Remoli GF Mixed salad leaves with artichokes, roasted cherry tomatoes, black olives, tuna and boiled egg	9.00

{Kids Meal}

Pasta with Sauce
& Soft Drink 5.50

1. Choose your Pasta

Plain

Eat in/out 4.90 — Cook at Home 2.00

Tagliatelle	Fusilli
Pappardelle	Paccheri
Spaghetti	Maccheroncini
Linguine	Whole Wheat Pasta
Egg Free Pasta V	Potato Gnocchi V (Egg free)
Gluten Free +£1.10	

Filled

Eat in/out 5.90 — Cook at Home 3.50

- Spinach & Ricotta Ravioli
- Truffle & Mushroom Ravioli V
- Aubergine & Roasted Tomato Ravioli V
- Ham & Parmesan Ravioli
- Roasted Potato & Pumpkin Ravioli V
- Spinach or Beetroot or Pumpkin Gnocchi V (Egg free)

go large for 3.50 extra

V - vegetarian
V - vegan
GF - gluten free

2. Choose your Sauce

White Based Sauce

Butter & Sage V GF	3.20
Basil Pesto GF	4.50
Cheese Sauce GF	4.50
Creamy Mushroom V GF	4.50
Chicken, Mushroom & Peas GF	4.80
Pancetta & Creamy Mushroom GF	4.80

Tomato Based Sauce

Tomato & Basil V GF	3.30
Arrabbiata (spicy) V GF	3.40
Cherry Tomato & Ricotta V GF	4.50
Beef Bolognese GF	4.80
Aubergine, Courgettes, Black Olives and Capers V GF	4.80
Italian Pork Sausage Ragu	4.90
Seafood Sauce (spicy) GF	7.90

3. Top with Cheese

Parmigiano Reggiano GF	free
Pecorino Romano GF	free
Veggie Cheese V GF	free
Salted Ricotta V GF	1.50
Buffalo Mozzarella GF	2.50
Burrata GF	3.80

Roman Sauces

Carbonara GF Authentic roman sauce made with guanciale, black pepper, Italian egg & pecorino Romano cheese	4.80
Gricia GF Authentic brilliant roman sauce made with guanciale, white wine, black pepper and pecorino Romano cheese	4.50
Cacio e Pepe GF Black pepper, olive oil & pecorino Romano cheese	3.30
Ajo oio e Peperoncino V GF Simplicity at its best! Fresh chilli & garlic soffritto with extra virgin olive oil & chopped parsley	2.30
Amatriciana GF Simone Remoli's favourite roman dish with guanciale red wine and tomato sauce	4.80

Simone Remoli's Signature Dishes

Fresh Lobster Linguine (Spicy)	19.50
Oxtail Agnolotti with Meat Sauce Reduction	13.00
Tagliatelle with Red Prawns	14.50

Special Offer

Pasta (Vegetarian or Meat)
& Buffalo Mozzarella Salad
& Soft Drink
14.00
or
Wine / Beer
17.00

Drinks

Soft Drinks

San Pellegrino Sparkling Water / Acqua Panna Still Water	1.80
Coca Cola / Coke Zero	2.00
7 Up	2.00
S. Pellegrino (Limonata, Aranciata or Chinotto)	2.00
Iced Tea (Lemon or Peach)	2.00
Natural Fruit Juice (Orange, Pear, Peach or Apple)	2.50

Wine, Beer & Aperitif

	Bottle	Glass (175ml)
Montepulciano Red Wine	22.00	5.90
Pinot Grigio White Wine	21.00	5.90
Rose Wine	19.00	5.90
Prosecco	26.00	5.90
Aperol Spritz (Orange bitter, Prosecco & Soda)		7.50
Nastro Azzurro Peroni Beer (330ml Bottle)		4.50
	1/2 Pint	Pint
Menabrea Draught Beer	2.90	5.50

Our Signature Desserts

Tiramisu Remoli	4.90
Gelati GF (Chocolate, Pistachio or Vanilla)	4.95

Tea & Coffee

Tea (English Breakfast, Earl Grey, Camomile, Green Tea, Lemon & Ginger or Fresh Mint)				1.80
Espresso	Single	1.80	Double	2.00
Macchiato				2.00
Americano				2.00
Latte				2.20
Cappuccino				2.20
Flat White				2.20
Mocha				2.50
Hot Chocolate				2.90