BAR REMO

ITALIAN KITCHEN · FOOD MENU

STARTERS

Soup of the Day £7
Please ask your server

Prosciutto San Daniele £10
With gnocco fritto

Bresaola £10
Ricotta cheese and datterino tomatoes

Calamari Fritti £11
Fried squid and courgettes

Mini Arancini (v) £10
Mushroom and truffle-filled

Supplì (v) £9
Risotto balls with cheese and tomato sauce

Bocconcini (v) £9
Breaded and fried baby buffalo mozzarella

Grilled Octopus £10
Mixed leaves, peppers, radishes and lemon–olive oil dressing

Caprese (v) £9
Buffalo mozzarella, heritage tomatoes and fresh basil

Burrata & Truffle £10
Sautéed mushrooms and black truffle shavings on homemade bread

Burrata & Tomatoes £10
Cherry tomatoes and pesto on homemade bread

Melanzane Parmigiana (v) £10
Aubergine, tomato, mozzarella and Parmesan

Verdure (v) £10
Crispy pasta parcel with grilled vegetables, goat's cheese and balsamic glaze

Fritto Misto £12
Calamari, prawns and sea bass

BREADS & OLIVES

Mixed Marinated Olives (vg, v) £6½

Focaccia al Rosmarino (vg, v) £6½
Olive oil and balsamic

Garlic Bread (vg, v) £7
Tomato sauce and garlic

Gnocco Fritto (vg, v) £6

Bruschetta – choice of 3 £9
Tomato, garlic & basil / Parma ham & buffalo mozzarella / creamed ricotta & pesto

SALADS

Grilled Chicken Caesar £19
Baby gem, Parmesan, croutons, anchovies and dressing

Smoked Salmon Salad £19
Avocado, crayfish, Marie Rose dressing, mixed leaves and tomatoes

PIZZA

Margherita (v) £14
Tomato, fior di latte mozzarella, basil

Bufala (v) £15½
Tomato, buffalo mozzarella, basil

Diavola £18½
Tomato, smoked provola, spicy 'nduja, salami and datterino tomatoes

Norma £18
Tomato sauce, fried aubergine, Italian sausage, fresh ricotta, fior di latte and basil

Vegetariana (v) £17½
Tomato, fior di latte, courgettes, Kalamata olives, artichokes and mushrooms

Quattro Stagioni £18½
Tomato, fior di latte, ham, spicy salami, mushrooms Kalamata olives

Mortadella £19½
Mortadella, burrata, pistachio pesto and datterino tomato

Pollo £18
Tomato, fior di latte, chicken, red onions, peppers and chilli

Calzone Luca £18
Folded pizza with fior di latte, ricotta and ham

Elsa £19
Tomato, fior di latte, Parma ham, rocket and Parmesan shavings

Burrata (v) £18
Tomato, burrata, rocket, cherry tomatoes and basil salsa

Cetara £19
Basil pesto, buffalo bocconcini, cherry tomatoes, olives, anchovies, lemon zest and parsley

Max £17½
Tomato, fior di latte, smoked ham, provola and rosemary

Tuna £18
Tomato, fior di latte, tuna and onion

Boscaiola e Tartufo £21
Fior di latte, sausage, mushrooms, truffle sauce and

PIZZA EXTRAS

ADDITIONAL TOPPINGS £2½ each

Mozzarella, artichokes, mushrooms, anchovies, fresh spinach, peppers, olives, rocket, free-range egg, fresh sausage, spicy salami, Italian cooked ham, courgettes, grilled aubergines, Parmesan shavings.

Buffalo mozzarella £2.90

Parma ham, bresaola or tuna £3.75

Gluten-free pizza base +£2.80.
Cross-contamination possible during baking.

PASTA & RISOTTO

Spaghetti al Pomodoro (v) £14
Tomato sauce

Paccheri Piccanti £18
Spicy 'nduja sausage, broccoli and tomato sauce

Paccheri Melanzana (v) £18
Aubergine sauce, pesto, roasted cherry tomatoes burrata

Spaghetti Carbonara £19
Pancetta, egg, cream and Parmesan (or classic It style)

Tagliatelle Pollo £18½
Chicken, cherry tomatoes, pesto and cream sauc

Gnocchi with Pesto (n) £18½
Crunchy calamari and cherry tomatoes

Gnocchi Quattro Formaggi (v) £18½
Four-cheese sauce

Risotto Porcini (v) £18
Porcini mushrooms

Lasagne al Forno £19
Beef ragù and béchamel sauce

Spaghetti Bolognese £18
Traditional beef ragù

Tortelloni Ricotta e Spinaci (v) £19
Tomato and cream sauce

Linguine Broccoli & Pancetta £18
Chilli, garlic and olive oil

Tortelloni Beef & Truffle £21
Cream sauce and shaved truffle

Linguine Vongole £21
Fresh clams, cherry tomatoes, chilli and white wi

Linguine Gamberoni £21
King prawns, cherry tomatoes, spinach and toma

Linguine Frutti di Mare £21
Mixed seafood, white wine and a touch of tomato

PASTA INFORMATION

Gluten-free pasta available: +£1. Starter-size pasta (150g cooked weight) is £3 less than the main portion (200g cooked weight).

REMO'S BOARDS

Remo Misto – for two £22
Supplì, mini arancini and bocconcini

Italian Antipasto – for two £25
Italian cured meats, buffalo mozzarella, Parmesan,

MEAT & CHICKEN

Pollo Crema e Funghi £20
Vegetables and sauté potatoes

Pollo alla Milanese £20
Vegetables, sauté potatoes or spaghetti Napoli

Grilled Chicken Breast £19½
Mixed salad, avocado, yoghurt, pomegranate and mint dressing

Bistecca Due Sapori £30
220g sirloin steak, peppercorn sauce, vegetables and sauté potatoes

Tagliata di Manzo £27½
220g sirloin steak, rocket, Parmesan shavings and balsamic

Pollo Diavola £20
Chicken thighs in spicy tomato sauce, tempura broccoli and sauté potatoes

Vitello alla Milanese £30
Vegetables, sauté potatoes or spaghetti Napoli

FISH

Salmone alla Griglia £23
Mixed vegetables, chilli, garlic and basmati rice

Swordfish £28½
Pan-fried in parsley butter, with asparagus and sauté potatoes

Gamberoni (5 / 8) £18 / £25
King prawns, chilli, garlic and white wine sauce, baby spinach and cherry tomatoes on sourdough bread

SIDES

Tomato & Red Onion (vg, v) £5½

Rocket, Parmesan & Balsamic (v) £5½

Mixed Leaf Salad (vg, v) £5½
Tomato, cucumber, balsamic and olive oil

Tenderstem Broccoli (vg, v) £6
Chilli and garlic

Spinaci (vg, v) £6

Asparagus (vg, v) £7

Parmesan Courgette Chips (v) £6

Chips (vg, v) £6

Truffle Chips (vg, v) £7

Sauté Potatoes (vg, v) £6

A friendly reminder: please keep calls off loudspeaker out of consideration for fellow diners.

Please tell your server about any allergies or intolerances. Prices include VAT. AN OPTIONAL SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.