

STARTERS

SOUP OF THE DAY	
PROSCIUTTO SAN DANIELE with Gnocco Fritto	10
BRESAOLA with Ricotta & Datterino Tomatoe	10
CALAMARI FRITTI with Deep Fried Courgettes	11
MINI ARANCINI Truffle-Filled with Mushroom (v)	10
SUPPLI' RISOTTO BALLS Cheese, Tomato Sauce (v)	9
BOCCONCINI Fried Breaded Baby Buffalo Mozzarella (v)	9
GRILLED OCTOPUS , Mixed Leaf Salad, Peppers, Radishes with a Lemon & Olive Oil Dressing	10
CAPRESE, BUFALA MOZZARELLA Heritage Tomatoes with Fresh Basil (v)	9
BURRATA, SAUTÉED MUSHROOMS , Shavings of Black Truffles, on Homemade Bread	10
BURRATA with Cherry tomatoes with pesto, served on a Slice of Homemade Bread	10
MELANZANE PARMIGIANA Aubergines, Tomato, Mozzarella, Parmesan Cheese	10
VERDURE Crispy Fried Pasta Parcel, Grilled Vegetables, Goat's Cheese & Balsamic Glaze.	10
FRITTO MISTO Calamari Rings, Prawns, Seabass	12

REMO'S BOARDS

REMO MISTO - Suppli, Mini Arancini, Bocconcini	22 For 2
ITALIAN ANTIPASTO - Selection of Italian Cured Meats with Buffalo Mozzarella, Parmesan Giardiniera with Grilled Fritto	25 For 2

PIZZA

MARGHERITA - Tomato, Fior di Latte Mozzarella, Basil (v)	13
BUFALA - Tomato, Buffalo Mozzarella, Basil (v)	14.5
DIAVOLA - Tomato, Smoked Provola Mozzarella, Spicy 'Nduja Sausage, Salami, Datterino Tomatoes	17.5
NORMA - Tomato Sauce, Fried Aubergine, Italian Sausage, Fresh Ricotta, Fior di Latte Mozzarella and Fresh Basil.	17
VEGETARIANA - Tomato, Fior di Latte Mozzarella, Zucchini, Kalamata Olives, Artichokes, Mushrooms (v)	16.5
QUATTRO STAGIONI - Tomato, Fior di Latte Mozzarella, Ham, Spicy Salami, Mushrooms, Kalamata Olives	17.5
MORTADELLA - Mortadella, Burrata with a Pesto of Pistachio and Datterino Tomatoes	18.5
POLLO - Tomato, Fior di Latte Mozzarella, Chicken, Red Onions, Peppers, Chilli 	17
CALZONE LUCA - Folded Pizza, Fior di Latte Mozzarella, Ricotta and Ham	17
ELSA - Tomato, Fior di Latte Mozzarella, Parma Ham, Rocket, Shavings of Parmesan	18
BURRATA - Tomato, Burrata, Rocket, Cherry Tomatoes and Basil Salsa (v)	17
CETARA - Basil Pesto, Buffalo Bocconcini, Cherry Tomatoes, Olives & Anchovies, Fresh Lemon Zest and Parsley	18
MAX - Tomato, Fior di Latte Mozzarella, Smoked Ham, Provola Mozzarella and Rosemary	16.50
TUNA - Tomato, Fior di Latte Mozzarella, Tuna & Onion	17
BOSCAIOLA E TARTUFO - Fior di Latte Mozzarella, Sausage, Mushrooms, Truffle Sauce and Truffle Shavings	20

GLUTEN FREE -WE ALWAYS STOCK GLUTEN FREE PIZZA £2.80

Although gluten free pizzas are available, there is a risk of cross contamination during baking

SALADS


GRILLED CHICKEN CAESAR SALAD with Baby Gem, Parmesan, Croutons, Anchovies & Dressing	19
SMOKED SALMON SALAD with Avocado, Crayfish, Marie Rose Dressing, Mixed Leaves, Tomatoes	19

BREADS & OLIVES

MIXED MARINATED OLIVES (vg,v)	6.5
FOCACCIA AL ROSMARINO with olive oil & balsamic (vg,v)	6.5
GARLIC BREAD tomato sauce, garlic (vg,v)	7
GNOCCHO FRITTO (vg,v)	6
BRUSCHETTA , choice of 3 Tomato, Garlic, Basil / Parma Ham Bufala / Creamed Ricotta & Pesto	9





LIVING ITALIAN
BAR REMO
RUSTIC FOOD & PIZZA

PASTA

Spaghetti al Pomodoro (v)	14
PACCHERI PICCANTI , Spicy 'Nduja Sausage & Broccoli, Tomato Sauce	17
PACCHERI Melanzana , Aubergine Sauce, Pesto, Roasted Cherry Tomatoes & Burrata	17
SPAGHETTI CARBONARA , Pancetta, Egg, Cream & Parmesan (or Classic Italian)	18
TAGLIATELLE POLLO , Chicken, Cherry Tomatoes, Pesto with Cream Sauce 	17.5
GNOCCHI with Pesto, Crunchy Calamari & Cherry Tomatoes (n)	17.5
GNOCCHI QUATTRO FORMAGGI , with a four Cheese Sauce (v)	17.5
RISOTTO PORCINI with Porcini Mushrooms (v)	18
LASAGNE AL FORNO with Beef Ragù & Béchamel Sauce	18
SPAGHETTI BOLOGNESE with Traditional Beef Ragù	17
TORTELLONI with Ricotta & Spinach in a Tomato & Cream Sauce (v)	18
LINGUINE BROCCOLI & PANCETTA with Chillies, Garlic, Olive Oil	17
TORTELLON BEEF AND TRUFFLE with Cream Sauce and Shaved Truffle.	20
LINGUINE VONGOLE , Cherry Tomato & Chilli in a White Wine Sauce	20
LINGUINE GAMBERONI , King Prawns, Cherry Tomatoes, Spinach & a touch of Tomato Sauce	20
LINGUINE FRUTTI DI MARE , Seafood, White Wine & a Touch of Tomato Sauce	20

GLUTEN FREE WE ALWAYS STOCK GLUTEN FREE Pasta, extra £1
We also offer starter portions of pasta (150g cooked weight), at £3 less than the main portion (200g cooked)

MEAT

POLLO CREMA E FUNGHI with Vegetables, Sauté Potatoes 	20
POLLO ALLA MILANESE with Vegetables, Sauté Potatoes or Spaghetti Napoli 	20
GRILLED CHICKEN BREAST with Mixed Salad, Avocado, Yogurt, Pomegranate & Mint Dressing 	19.5
BISTECCA DUE SAPORI - Sirloin Steak 220g, Peppercorn Sauce, Vegetables, Sauté Potatoes	30
TAGLIATA DI MANZO - Sirloin Steak 220g, Rocket, Shaved Parmesan, Balsamic	27.5
POLLO DIAVOLA - Chicken Thighs in a Spicy Tomato Sauce, Tempura Broccoli, Sauté Potatoes 	20
VITELLO ALLA MILANESE with Vegetables, Sauté Potatoes or Spaghetti Napoli	30

FISH

SALMONE ALLA GRIGLIA , with Mixed Vegetables, Chilli, Garlic & Basmati Rice	23
SWORD FISH , Pan-Fried in Parsley Butter Served with Asparagus & Sauté Potatoes	28.5
GAMBERONI Pan-Fried King Prawns (5 or 8) in a Chilli, Garlic, White Wine Sauce, Baby Spinach, & Cherry Tomatoes on Home-Made Sourdough Bread	18/ 25

SIDES

TOMATO WITH RED ONIONS (vg,v)	5.50	SPINACI (vg,v)	6
ROCKET, PARMESAN, BALSAMIC (vg,v)	5.50	ASPARAGUS (vg,v)	7
MIXED LEAF SALAD , Tomatoes, Cucumber, Balsamic, extra Virgin Olive Oil (vg,v)	5.50	PARMESAN ZUCCHINI CHIPS (v)	6
TENDERSTEM BROCCOLI , Chilli & Garlic (vg,v)	6	CHIPS (vg,v)	6
		TRUFFLE CHIPS (vg,v)	7
		SAUTÉ POTATOES (vg,v)	6

FOOD ALLERGIES AND INTOLERANCES

Please speak to our staff about the ingredients in your meal when making your order, thank you

WE WANT YOU TO LOVE YOUR FOOD AND WE ARE HAPPY TO CREATE YOUR DISH JUST THE WAY YOUR MAMMA WOULD WANT YOU

PRICES ARE INCLUSIVE OF VAT & AN OPTIONAL SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL