



*We wish you a
Merry Christmas!*

£53

BAR REMO
Starter

BURRATA

with Cherry tomatoes & pesto, Served on a slice of home-made sourdough bread

TORTELLINI IN BRODO

Handmade pork parcels served in delicate chicken broth.

MINI ARANCINI

truffle-filled with mushrooms

GNOCCO FRITTO VERDURE ALLA GRIGLIA

Crisp fried pasta parcel, grilled vegetables, balsamic glaze

CLASSIC PRAWN COCKTAIL

with icelandic baby prawns served with Marie Rose sauce and shredded baby gem lettuce

BASKET OF BREAD

Main

BISTECCA DUE SAPORI

Ribeye steak with peppercorn sauce, served with vegetables, sauté potatoes

MONKFISH

Sardinian fregola with fennel, orange and cinnamon

BEEF AND TRUFFLE TORTELLONI

Large beef and black truffle tortelloni with cream sauce and shaved truffle.

POLLO DIAVOLA

chicken thighs in a spicy tomato sauce served with fried broccoli tempura and sauté potatoes

PIZZA OF YOUR CHOICE

Desserts

TIRAMISU

Italian Tiramisù, blending rich coffee, mascarpone cheese, and a hint of Di Saronno liqueur for perfection.

CHOCOLATE TEMPTATION

Chocolate cake made from Ecuador cocoa seeds, filled with chocolate and hazelnut cream and hazelnut crunch between two layers of cocoa sponge cake, covered with chocolate glaze.

RUM BABA

Neapolitan Delight Delicate sponge soaked in dark rum, filled with whipped cream, and topped with a medley of fresh berries

ICE CREAM & SORBET

VANILLA DI MADAGASCAR, CHOCOLATE, HAZELNUT, PISTACHIO DI BRONTE, BANANA, RASPBERRY, STRAWBERRY, LEMON SORBET..

CHEESE BOARD

Cheese board with Taleggio, Grana Padano, Pecorino, and Gorgonzola, served with an assortment of crackers and grissini.

An optional service charge of 12.5% will be added to your bill

