

Pasta Remoli

Authentic Homemade Pasta

APERITIVO

- Our Bread & Focaccia** (V) 4.8
With E.V. Olive Oil & Balsamic Vinegar.
- Castelvetrano Marinated Olives** (GF)(V) 4.5
With Garlic, Orange Zest & Rosemary.
- Crocchette Nduja** (S) 7
Calabrian Spicy Sausage, Potato & Honey.
- Suppli al Telefono** (V) 4
Deep Fried Tomato Rice Ball with Mozzarella Heart.
- Antipasto Remoli (to share, for 2 people)** 22
Selection of Italian Cured Meats, Mixed Fritti, Bruschetta with Burrata & Marinated Olives.

STARTERS

- Bruschetta** (V) 7.5
Toasted Focaccia with Tomato, Garlic & Basil.
ADD BUFFALO MOZZARELLA +2.9
ADD BURRATA (V) +2.9
- Caprese di Bufala** 9.5
Fried Melted Buffalo Mozzarella.
- Gamberi Ajo, Oio e Peperoncino** (GF) 11
Shell-on Prawns, Garlic, Chilli & Fresh Tomato.
- Fritto Misto** 12.8
Fried Calamari, Shell-on Prawns, Baby Squid with Mayo.
- Burrata** (V)(GF) 11.8
With Heritage Tomatoes & Basil.
- Chicken Liver Crostino** 11
With Almond Flakes & Marsala.

SIDES & SALADS

- House Salad** (GF)(V) 6.5
With Heritage Tomatoes & Red Onion.
ADD BUFFALO MOZZARELLA +2.9
ADD BURRATA (V) +2.9
- Garlic and Rosemary Potatoes** (V) 5.5
Baked & Fried with Sea Salt.
- Fried Potatoes** (V) 5.5
With Mayo.
- Bowl of Greens** 6
Ask the Staff about our Seasonal Veggies.

PERFECT HOMEMADE PASTA IN 3 EASY STEPS

We pride ourselves in our Homemade Pasta and use only the very best Italian and local ingredients to prepare our recipes.
We serve our pasta in portions that every good Italian would expect!

1 CHOOSE YOUR SAUCE

ALL (GF)

WHITE BASED

- Cacio & Pepe** 12.8
Black Pepper & Pecorino Romano Cheese.
Best with Tonnarelli.
- Creamy Mushroom** (V) 13
Our Best Seller made with Stewed Wild Mushrooms, Onion & Thyme.
For Creamy Pasta Lovers!
ADD CRISPY GUANCIALE +2.5
- Gricia** 14.5
Romans Favourite, with Guanciale, White Wine, Black Pepper & Pecorino Romano Cheese.
- Carbonara** 15.8
Authentic Roman Recipe (Must Be Salty!)
With Guanciale, Egg, Black Pepper & Pecorino.
Best with Tonnarelli.
- Ajo, Oio e Peperoncino** (V)(S) 10.8
Simplicity at its best! An Italian Blend of Garlic, Chilli, Parsley & Italian E.V. Olive Oil.
Best with Spaghetti.
ADD CLAMS +5.5

Please Inform our team if you have any dietary requirements, however we are unable to guarantee dishes are completely allergens free.

2 ADD YOUR PASTA

-  Tonnarelli (V)  Fusilli
-  Maccheroncini  Gluten Free
-  Tagliatelle  Paccheri (V)
-  Spaghetti (V)  Wholewheat (V)
-  Potato Gnocchi (GF)(V)

TOMATO BASED

- Tomato & Basil** (V) 11.5
Pure and Simple - Onion, Plum Tomatoes from Sarno & Fresh Basil.
- Arrabbiata** (V)(S) 11.8
Pan-fried Chilli & Garlic in a Tomato Sauce with Basil & Parsley to light up your day!
- Beef & Veal Bolognese** 14.8
The Ever Popular! Beef and Veal Ragu with a Light Onion, Carrot & Celery Soffritto.
- Pork Sausage Ragu** 15.5
Tasty Ragu made with Fennel Sausages from Tuscany, slow cooked in White Wine & Tomato. For a level up taste!
- Amatriciana** 15.5
The Ultimate Roman Sauce.
Rich Tomato Base with Crispy Guanciale. Pecorino Romano Cheese needed!
- Seafood** (S) 17.5
Taking you to the Seaside!
Shell-on Prawns, Mussels & Clams with Garlic, Chilli & Fresh Tomato.
- Fresh Lobster** (S) 29
Best with Spaghetti o Paccheri.

(GF) GLUTEN FREE (V) VEGAN (V) VEGETARIAN (S) SPICE LEVEL

3 TOP WITH CHEESE

- Parmigiano Reggiano** ALL (GF)
- Pecorino Romano**
- Gran Mantovano** (V)
- Burrata** (V) +2.9
- Buffalo Mozzarella** +2.9

SIGNATURE RAVIOLI

- Spinach & Ricotta** (V) 14.8
With Butter & Sage.
- Parma Ham & Parmesan** 16.8
With Butter & Parmesan Cream.
- Spicy Nduja & Ricotta** (S) 16.8
With Burrata & Crispy Guanciale.
- Truffle & Mushrooms** (V) 17.5
In Creamy Mushroom Sauce.
- Beef Agnolotti** 18
Slow Cooked Ox Cheek, Fresh Tomato, Marsala, Almond Flakes & Salted Ricotta.

Simone Remoli

FROM OUR OVEN

- Beef Meatball Lasagna** (500g Portion) 17.5
Fresh Pasta Sheet Layers filled with a Rich Tomato Sauce and Traditional Italian Meatballs.
- Aubergine alla Parmigiana** (V) 15.5
Fried Baked Aubergine in Tomato and Basil Sauce, with Melted Mozzarella & Parmesan Cheese.
- Pollo alla Cacciatora** 17.5
Whole Baby Chicken cooked with Lemon, Garlic & Olives. Served with Garlic & Rosemary Potato.
- Porchetta Stuffed Focaccia** 15.5
Focaccia Sandwich filled with Roman Porchetta, Burrata Cheese & Truffle Cream.
Served with Homemade Fries or Baked Potato.

DESSERTS

- Tiramisu** 6.5
- Italian Chocolate Cheesecake** 6.5
- Torta della Nonna** 6.5
With Creamy Custard & Pine Nuts.
- Torta di Mele** 6.5
Apple Frangipane Tart with Almonds.
ADD VANILLA ICE CREAM +2.5
- Cannolo Siciliano** 6.8
With Sicilian Cream, dipped in Pistachio & Chocolate Grain.
- Gelati** ... 1 SCOOP 4.5 / 2 SCOOPS 5.5 / 3 SCOOPS 6.5
Strawberry, Pistachio, Vanilla, Chocolate or Lemon Sorbet.
- Affogato al Caffè** 6.5
A scoop of Vanilla Gelato & Espresso.
ADD A SHOT OF YOUR FAVOURITE LIQUEUR +3
Amaretto, Frangelico, Baileys or Limoncello.