

APERITIVO

Our Bread & Focaccia (V) 3.9
With E.V. Olive Oil & Balsamic Vinegar.

Marinated Castelvetrano Olives (GF) (V) .. 3.9

Crocchette Nduja 7
Calabrian Spicy Sausage, Potato & Truffle Honey Mayo.

Suppli Al Telefono (V) (Each) 4
Deep Fried Tomato Rice Balls with Mozzarella Heart.

STARTERS

House Salad (GF) (V) 6.5
With Heritage Tomato & Onion.
ADD BUFFALO MOZZARELLA, OR BURRATA (V) +2.9

Bruschetta (V) 7.5
Toasted Focaccia with Tomato, Garlic, & Basil.
ADD BUFFALO MOZZARELLA, OR BURRATA (V) +2.9

Garlic & Rosemary Potatoes (V) 5.5
Baked with Sea Salt.

Mussels alla Marinara (GF) 13
With Garlic, Tomato & Fresh Oregano.

Burrata (GF) (V) 11.8
With Heritage Tomato & Basil.

Meatball, Tomato & Pecorino 8.9
Veal & Beef Meatballs.

Handmade Chips (V) 5.5
With Mayo.

PERFECT HOMEMADE PASTA

IN **3** EASY STEPS

1 CHOOSE A SAUCE

ALL (GF)

WHITE BASED

Cacio & Pepe 12
Creamy Mushroom (V) 12.8
ADD CRISPY GUANCIALE +2.5
Gricia 13
Carbonara 14.9
Ajo, Oio e Peperoncino (V) 10.8
Vongole 17.5
Basil Pesto 14.8

TOMATO BASED

Tomato & Basil (V) 10.8
ADD POLPETTE (NOT (GF)) +3.5
Arrabbiata (V) 11.5
Beef Bolognese 13.5
Pork Sausage Ragu 14.5
Amatriciana 14.5
Seafood 16.8
Fresh Lobster 27.8

2 ADD YOUR PASTA

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

3 TOP WITH CHEESE

ALL (GF)

Parmigiano Reggiano
Pecorino Romano
Gran Mantovano (V)
Burrata (V) +2.9
Buffalo Mozzarella +2.9

SIGNATURE RAVIOLI

Spinach & Ricotta (V) 13.5
With Butter & Sage.

Spicy Nduja & Ricotta 15.5
With Burrata & Crispy Guanciale.

Truffle & Mushrooms (V) 15.8
In Creamy Mushroom Sauce.

Parma Ham & Parmesan Raviolini .. 15.8
With Butter & Parmesan Cream.

Beef Agnolotti 17
Slow cooked Ox Cheek, Fresh Tomato, Marsala,
Almond Flake, Salted Ricotta.

Simone Remoli

REMOLI CLASSICS

Minestrone (GF) 9.5
GO LARGE WITH EGG FREE PASTA (V) +3.5

Aubergine alla Parmigiana (V) 15.5

Beef Meatball Lasagna 17.5

Chicken Parm Supreme 22
With Fresh Tomato, Basil, Parmesan
& Buffalo Mozzarella.

KIDS

Pasta Shapes with Sauce & Soft Drink 7.5

Swap for Ravioli +1.5

Add Ice Cream +1.5

DESSERTS

Tiramisu Remoli 6.5

Homemade Cakes from 6.5

Cannoli (GF) (EACH) 3
..... (5 FOR) 12

Hazelnut, Chocolate, Salted Caramel,
Pistachio or White Chocolate.

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.

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

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

TEAS & COFFEES

Tea 2.95
English Breakfast, Earl Grey, Camomile,
Green Tea, Lemon & Ginger or Fresh Mint.

Espresso Single 2.6 Double 2.9

Macchiato Single 2.9 Double 3.2

Americano 3

Latte 3.5

Cappuccino 3.5

Flat White 3.5

Mocha 3.7

Hot Chocolate 3.7

ITALIAN APERITIFS

Aperol or Campari Spritz 12

Amalfi Spritz 12

Negroni 12

Tiramisu Espresso Martini 12.5

SPIRITS

Vodka 8

Gin 8.7

Rum 8.7

ADD YOUR MIXERS: Soda, Tonic or Soft drinks +2.8

ALL SPIRITS ARE SERVED TO A 50ML STANDARD.
ASK YOUR SERVER IF YOU PREFER A SMALLER MEASURE.

MOCKTAILS

Crodino 8.9

White Peach Spritz 10.9

BEERS

Moretti Draught 4.6% . (Half Pint) 3.3 (Pint) 6.5

Peroni Nastro Azzurro Bottle 5% . (330ml) 5.5

Peroni Nastro Azzurro Bottle 0% . (330ml) 5.5

Inch's Apple Cider 4.5% (500ml) 6.5

WINES

VINO BIANCO
WHITE WINE

Villa Rossi 12% 5.5 | 7 | 25
Trebbiano, Rubicone

Castel Firmian 12.5% 7.5 | 9.9 | 36
Pinot Grigio, Mezzacorona

VINO ROSATO
ROSÉ WINE

Pieno Sud 12% 6 | 7.5 | 27
Rosato, Puglia IGT

VINO ROSSO
RED WINE

Villa Rossi 12.5% 5.5 | 7 | 25
Sangiovese, Rubicone

Terre del Noce 12.5% 6.5 | 8.3 | 30
Merlot delle Dolomiti

PROSECCO
SPARKLING WINES

Cá del Console 11% 7.9 | 37
Prosecco Extra Dry

Cá del Console 11% 7.9 | 37
Prosecco Rosé