



APERITIVO

- Our Bread & Focaccia** (V) 4.9
With E.V. Olive Oil & Balsamic Vinegar.
- Marinated Castelvetrano Olives** (GF) (V) 4.9
With Garlic, Orange Zest & Rosemary.
- Crocchette Nduja** (S) 7.5
Calabrian Spicy Sausage, Potato & Truffle Honey Mayo.
- Supplì al Telefono** (V) 4.9
Deep Fried Tomato Rice Ball with Mozzarella Heart.
- Fried Zucchini** (V) 7
Golden Fried Courgettes.

ANTIPASTI

- Bruschetta** (V) 8.5
Toasted Focaccia with Tomato, Garlic & Basil.
ADD BUFFALO MOZZARELLA +2.9 or BURRATA (V) +2.9
- Mozzarella in Carozza** 10.5
Fried, Melted Buffalo Mozzarella.
- Minestrone** (GF) (V) 10.5
Hearty Italian Soup with Seasonal Vegetables.
- Uova al Purgatorio** (S) 9.5
Fried Eggs in Arrabbiata Sauce, served with Toasted Bread.
- Fritto Misto** 16.5
Fried Fresh Squid & Shell-on Prawns with Gremolata Mayo.
- Caprese di Burrata** (V) (GF) 13
With Heritage Tomatoes & Basil.
- Homemade Polpetta** 9.9
Beef or Chicken Meatballs, served with Wholewheat Focaccia.

SIDES & SALADS

- House Salad** (GF) (V) 7
With Heritage Tomatoes & Red Onion.
ADD BUFFALO MOZZARELLA, OR BURRATA (V) +2.9
- Garlic & Rosemary Potatoes** (V) 7
Baked with Sea Salt.
- Handmade Chips** (V) 6
With Mayo.
- Pan-fried Broccoli** (V) (S) 7
With Garlic & Chilli.

PERFECT HOMEMADE PASTA IN 3 EASY STEPS

1 CHOOSE YOUR SAUCE ALL (GF)

White

- Ajo, Oio e Peperoncino** (V) (S) 13
Simplicity at its best! An Italian Blend of Garlic, Chilli, Parsley & Italian E.V. Olive Oil. Best with Spaghetti.
- Creamy Mushroom** (V) 15
Our Best Seller made with Stewed Wild Mushrooms, Onion & Thyme.
ADD CRISPY GUANCIALE +2.5 or POLPETTE (not GF) +4.9
- Basil Pesto** 15.9
Homemade Superior Pesto, with Basil, Garlic, Pecorino, E.V Olive Oil & Pine Nuts. Best with Gnocchi.

- Cacio e Pepe** 14
A Warm, Creamy Blend of Pecorino Romano Cheese & Freshly Cracked Black Pepper.

- Gricia** 16
Romans Favourite, with Guanciale, White Wine, Black Pepper & Pecorino Romano Cheese.

- Carbonara** 16.9
Authentic Roman Recipe Rich & Savoury. With Guanciale, Egg, Black Pepper & Pecorino. Best with Tonnarelli.

- Vongole** 19.9
Fresh Clams with Garlic, Parsley, E.V. Olive Oil and White Wine. The Italian Classic! Best with Tonnarelli.

Tomato

- Tomato & Basil** (V) 13
Classic, Flavourful Tomato Sauce with Fresh Basil.
ADD POLPETTE (not GF) +4.9
- Arrabbiata** (V) (S) 13.9
Pan-fried Chilli & Garlic in a Tomato Sauce with Basil & Parsley to light up your day!
- Bolognese** 16
The Ever Popular! Beef and Veal Ragù with a Light Onion, Carrot & Celery Soffritto.

- Pork Sausage Ragù** 16.9
Tasty Ragù made with Fennel Sausages from Tuscany, slow cooked in White Wine & Tomato. For a level up taste!

- Amatriciana** 16.9
The Ultimate Roman Sauce. Rich Tomato Base with Crispy Guanciale. Pecorino Romano Cheese needed!

- Seafood** (S) 21
Taking you to the Seaside! Shell-on Prawns, Mussels & Clams with Garlic, Chilli & Fresh Tomato.

2 ADD YOUR PASTA

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

3 TOP WITH CHEESE ALL (GF)

- Parmigiano Reggiano**
- Pecorino Romano**
- ParVeggio** (V)
- Burrata** (V) +2.9
- Buffalo Mozzarella** +2.9

RAVIOLI

- Spinach & Ricotta** (V) 15.9
With Butter & Sage.
- Parma Ham & Parmesan** 17.9
With Butter & Parmesan Cream.
- Spicy 'Nduja & Ricotta** (S) 19
With Pink Mascarpone & Tomato Sauce.
- Truffle & Mushrooms** (V) 19
In Creamy Mushroom Sauce.
- Braised Beef** 19
With Tomato & Basil.

...AND BAKED

- Aubergine alla Parmigiana** (V) 17.5
Layers of Tender Aubergine with Tomato Sauce, Basil & Vegetarian Cheese.
- Classic Lasagna** 19.5
Deliciously Baked Pasta Layers with Bolognese Ragù, Béchamel & Mozzarella.

LUNCH DEAL

Monday to Friday 11am to 4pm

Pasta*, Side & Drink 15.95
Choose any Pasta with a side of Handmade Chips, Side Salad, or Bread & Focaccia. Served with any Soft Drink. (Seafood Pastas & Ravioli excluded).

UPGRADE TO AN ALCOHOLIC DRINK +5.5
125ml Glass of House Red, White, Rosé Wine or Pint of Birra Moretti.

*120g of Pasta.
T's & C's apply see here for detail: remoli.co.uk/terms-conditions/

(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.

Please Note: A discretionary optional 12.5% service charge will be added to your bill to be fully distributed to our hard working team.