



APERITIVO

- Our Homemade Focaccia** (V) 5.9
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.
- Suppli al Telefono** 5.5
Deep Fried Tomato Rice Ball with Mozzarella Heart.
- Fried Zucchini** (V) 7.5
Golden Fried Courgettes.

ANTIPASTI

- Bruschetta** (V) 9.5
Toasted Focaccia with Tomato, Garlic & Basil.
ADD BUFFALO MOZZARELLA +2.9 or BURRATA (V) +2.9
- Mozzarella in Carrozza** 10.5
Fried, Melted Buffalo Mozzarella.
- Minestrone** (GF) (V) 11.5
Hearty Italian Soup with Seasonal Vegetables.
- Fritto Misto** 16.5
Fried Fresh Squid & Shell-on Prawns with Gremolata Mayo.
- Caprese di Burrata** (V) (GF) 13.5
With Heritage Tomatoes & Basil.
- Homemade Polpetta** 12
Beef or Chicken Meatballs, served with Wholewheat Focaccia.

SIDES & SALADS

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

PERFECT HOMEMADE PASTA IN 3 EASY STEPS

1 CHOOSE YOUR SAUCE ALL (GF)

Tomato

Tomato & Basil (V) 13.5
Classic, Flavourful Tomato Sauce with Fresh Basil.
ADD POLPETTE (not GF) +5.5

Arrabbiata (V) (S) 14.5
Pan-fried Chilli & Garlic in a Tomato Sauce
with Basil & Parsley to light up your day!

Bolognese 18.5
The Ever Popular! Beef Ragù with a Light Onion,
Carrot & Celery Soffritto.

Pork Sausage Ragù 18.5
Tasty Ragù made with Fennel Sausages
from Tuscany, slow cooked in White Wine
& Tomato. For a level up taste!

Amatriciana 18.5
The Ultimate Roman Sauce.
Rich Tomato Base with Crispy Guanciale.
Pecorino Romano Cheese needed!

Seafood (S) 24
Taking you to the Seaside!
Shell-on Prawns, Mussels & Clams
with Garlic, Chilli, Fresh Tomato
& a dash of Brandy.

White

Ajo, Oio e Peperoncino (V) (S) 13.5
Simplicity at its best! An Italian Blend of Garlic,
Chilli, Parsley & Italian E.V. Olive Oil.
Best with Spaghetti.

Creamy Mushroom (V) 16.5
Our Best Seller made with Stewed Wild Mushrooms,
Onion & Thyme.
ADD CRISPY GUANCIALE +2.5 or POLPETTE (not GF) +5.5

Basil Pesto 17.5
Homemade Superior Pesto, with Basil, Garlic, Pecorino,
E.V Olive Oil & Pine Nuts. Best with Gnocchi.

Cacio e Pepe 16.5
A Warm, Creamy Blend of Pecorino Romano Cheese
& Freshly Cracked Black Pepper.

Gricia 17.5
Romans Favourite, with Guanciale, White Wine,
Black Pepper & Pecorino Romano Cheese.

Carbonara 18.5
Authentic Roman Recipe Rich & Savoury.
With Guanciale, Egg, Black Pepper & Pecorino.
Best with Tonnarelli.

Vongole 22
Fresh Clams with Garlic, Parsley, E.V. Olive Oil
and White Wine. The Italian Classic!
Best with Tonnarelli.

3 TOP WITH CHEESE ALL (GF)

Parmigiano Reggiano

Pecorino Romano

ParVeggio (V)

Burrata (V) +2.9

Buffalo Mozzarella +2.9

2 ADD YOUR PASTA

Tonnarelli (V)

Fusilli

Maccheroncini

Paccheri (V)

Tagliatelle

Wholewheat (V)

Spaghetti

Potato Gnocchi (GF) (V)

Gluten Free* +1.5

**Allergen Note: Our gluten-free pasta is prepared in a kitchen where flour is present. While we take care to minimise cross-contamination, we cannot guarantee it is completely gluten-free.*

RAVIOLI

Spinach & Ricotta (V) 19
With Butter & Sage.

Wild Boar 22
With Butter & Sage.

Truffle & Mushrooms (V) 22
In Creamy Mushroom Sauce.

Beef Shin 22
4-hours Slow-cooked Beef Shin, Fresh Tomato, Shallot,
Almond Flakes & Burrata Cheese.

...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 16.95

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

UPGRADE TO AN ALCOHOLIC DRINK +5.9

125ml Glass of House Red, White, Rosé Wine or
Pint of Birra Moretti.

*120g of Pasta.

(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.

T's & C's apply see here for detail:
remoli.co.uk/terms-conditions/

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



We are Halal Friendly List certified. Scan the QR code for details.