

A festive Christmas menu advertisement featuring various Italian dishes and green-wrapped gifts on a wooden table. The central focus is a bruschetta topped with diced tomatoes, basil, and olive oil, served on a white plate. Surrounding it are other dishes: a bowl of ravioli with cheese and herbs, a bowl of spaghetti with clams, a bowl of pasta with a red sauce, a bowl of olives, and a tray of fried appetizers. Several green-wrapped gifts with dark green ribbons are scattered around the food. The word "CHRISTMAS" is written in large, white, outlined letters, and "MENU" is written in smaller, white, solid letters below it. The word "Remoli" is written in a white, cursive script at the bottom. The background is a rustic wooden table with scattered white snowflake decorations.

CHRISTMAS

MENU

Remoli

A FAMILY CHRISTMAS AT REMOLI

A festive Italian feast served family-style to share for the whole table.

£55pp

Welcome glass of prosecco included.

STARTERS

Our Homemade Focaccia (V)

Freshly baked rosemary focaccia served warm with olive oil and balsamic vinegar.

Roasted Carrot Salad with Goat's Cheese (V)

Tender roasted carrots, goat's cheese, rocket, red onion and fresh mint.

Truffle & Mushroom Arancini (V)

Crispy risotto balls with mushroom and truffle served with honey mayo.

CHRISTMAS SIGNATURE DISHES

Vitello Tonnato

Traditional Piedmontese recipe featuring thinly sliced veal, served with tuna and caper sauce, served cold.

Aubergine Parmigiana (V)

Layers of tender aubergines with tomato and basil sauce, baked with vegetarian cheese.

MAINS

Truffle & Mushroom Ravioli (V)

Homemade ravioli with truffle, mushroom and creamy mushroom sauce.

Paccheri with Seafood (S)

Served with fresh shell-on prawns, clams and mussels in garlic, chilli and fresh tomato sauce.

Classic Beef Meatballs

Traditional tender beef meatballs served in a rich tomato sauce.

DESSERTS

Torta Caprese (V) (GF)

Traditional Italian chocolate and almond cake, rich and moist with a delicate texture.

Tiramisu Remoli

Our signature Remoli tiramisu, with coffee-soaked savoiardi, mascarpone cream and a dusting of cocoa.

Amalfi Lemon Cheesecake

Creamy, velvety cheesecake with vibrant Amalfi lemon, a buttery biscuit base and a glossy lemon finish.

Coffee & 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.

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

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