

FOOD
LIVING ITALIAN
BAR REMO
RUSTIC FOOD & PIZZA

WE'VE BEEN RUNNING MOM AND POP STYLE FAMILY ITALIAN RESTAURANTS FOR OVER
HALF A CENTURY IN THIS GREAT CITY.
WE'VE ALWAYS BEEN INDEPENDENT AND ALWAYS WILL BE,
IT'S THE WAY WE LIKE IT.
IT'S A FAMILY THING WITH US!

STARTERS

SOUP OF THE DAY	6
GNOCCHO FRITTO WITH PROSCIUTTO SAN DANIELE	8
CALAMARI FRITTI FRIED SQUID, COURGETTES	9
SUPPLI' RISOTTO BALLS, CHEESE, TOMATO SAUCE	6
BOCCONCINI FRIED BREADED BABY BUFFALA MOZZARELLA	7
INSALATA TRICOLORE AVOCADO, TOMATO, MOZZARELLA	8
BURRATA WITH CHERRY TOMATOES & PESTO (V)	8
BRUSCHETTA MIX TOMATO, BASIL, PARMA HAM & BURRATA, BUFALA & PESTO (V)	7
CARPACCIO DI MANZO RAW BEEF SLICES, PARMESAN, MUSHROOMS, ROCKET, LEMON DRESSING	8.5
MELANZANE PARMIGIANA AUBERGINES, TOMATO, MOZZARELLA, PARMESAN CHEESE	8.5

REMO'S BOARDS

IDEAL FOR 2 OR 4 TO SIT AROUND AND GET A TASTE OF THE KITCHEN

ITALIAN ANTIPASTO SELECTION OF ITALIAN CURED MEATS, WITH BUFALA & PARMESAN	FOR 2 OR 4	17	30
FRITTO—CALAMARI RINGS, PRAWNS, SES BASS, ZUCCHINE CHIPS		18	32
REMO MISTO — SUPPLI, BURRATA, PARMESAN ZUCCHINE CHIPS, CALAMARI, PARMA HAM		17	30

PIZZA

MARGHERITA — TOMATO, MOZZARELLA, BASIL (V)	9
DIAVOLA — TOMATO, MOZZARELLA, SPICY 'NDUJA SAUSAGE, SALAMI, PEPPERS	12
VEGETARIANA — TOMATO, MOZZARELLA, PEPPERS, SPINACH, ARTICHOKE, MUSHROOMS (V)	11
QUATTRO STAGIONI — TOMATO, MOZZARELLA, HAM, SPICY SALAMI, MUSHROOMS, OLIVES	12
CAMPAGNOLA — TOMATO, MOZZARELLA, SPICY SALAMI, OLIVES, PROVOLONE, ARTICHOKE	12
POLLO — TOMATO, MOZZARELLA, CHICKEN, RED ONIONS, PEPPERS, CHILLI	12
BOSCAIOLA E TARTUFO — MOZZARELLA, ITALIAN SAUSAGE, PORCINI & TRUFFLE	16
CALZONE LUCA — FOLDED PIZZA, MOZZARELLA, PORCINI MUSHROOMS, HAM	12
ELSA — TOMATO, MOZZARELLA, PARMA HAM, ROCKET, PARMESAN	13
BURRATA - TOMATO, BURRATA, ROCKET, CHERRY TOMATOES & BASIL SALSA (V)	13

EXTRA TOPPINGS 50¢ TO 3 GLUTEN FREE -WE ALWAYS STOCK GLUTEN FREE PIZZA

SALADS

CHICKEN CAESAR SALAD with BABY GEM, PARMESAN, CROUTONS, ANCHOVIES, DRESSING	13
SMOKED SALMON SALAD with AVOCADO, PRAWNS, MARIE ROSE DRESSING, MIXED LEAVES, PLUM TOMATOES	14

BITES & BREAD

MIXED MARINATED OLIVES (V)	4.4
FOCACCIA AL ROSMARINO WITH OLIVE OIL & BALSAMIC (V)	4.5
GARLIC BREAD TOMATO SAUCE, GARLIC (V)	4.5
HOMEMADE BREAD WITH OLIVE OIL & BALSAMIC (V)	3
GNOCCHO FRITTO	3

MAIN'S

POLLO CREMA E FUNGHI with VEGETABLES, SAUTÉ POTATOES	15
POLLO ALLA MILANESE WITH VEGETABLES, SAUTÉ POTATOES OR SPAGHETTI NAPOLI	15
GRILLED CHICKEN BREAST, WITH MIXED SALAD, AVOCADO, YOGURT & MINT DRESSING	15
BISTECCA DUE SAPORI — SIRLOIN STEAK, PEPPERCORN SAUCE, VEGETABLES, SAUTÉ POTATOES	23
TAGLIATA DI MANZO — SIRLOIN STEAK, ROCKET, SHAVED PARMESAN, BALSAMIC	23
SALTIMBOCCA ALLA ROMANA VEAL WITH PARMA HAM, SAGE, VEGETABLES, SAUTÉ POTATOES	16
COTOLETTA DI VITELLO ALLA MILANESE WITH VEGETABLES, SAUTÉ POTATOES OR SPAGHETTI NAPOLI	17
GAMBERONI — 5 OR 8 PAN FRIED KING PRAWNS, CHILLI, GARLIC, WHITE WINE, SPINACH, CHERRY TOMATO	12 / 19
SALMONE ALLA GRIGLIA GINGER, SPRING ONIONS, STIR FRIED VEGETABLES, BASMATI RICE (allow 15 minutes cooking time)	15

SIDES

TOMATO WITH RED ONIONS (V)	4.5	SPINACI (V)	4.5
ROCKET, PARMESAN, BALSAMIC (V)	4.5	PARMESAN ZUCCHINE CHIPS (V)	5
MIXED LEAF, TOMATOES, CUCUMBER, BALSAMIC, EX VIRGIN OLIVE OIL	4	CHIPS (V)	4
TENDER STEM BROCCOLI, CHILLI & GARLIC (V)	4.5	SAUTÉ POTATOES (V)	4

PASTA

LASAGNE AL FORNO WITH BEEF RAGU & BÉCHAMEL SAUCE	13
MACCHERONI PORCINI MUSHROOMS & TRUFFLE (V)	17
PACCHERI PICCANTI WITH SPICY 'NDUJA SAUSAGE, BROCCOLI, TOMATO	14
PENNETTE NORMA WITH AUBERGINE, TOMATO SAUCE & SICILIAN RICOTTA (V)	11
SPAGHETTI CARBONARA WITH PANCETTA, CREAM, EGG, PARMESAN	13
FETTUCCINE POLLO WITH CHICKEN, CHERRY TOMATOES, PESTO, CREAM SAUCE	13
GNOCCHI WITH PESTO, CRUNCHY CALAMARI & CHERRY TOMATOES (N)	13
RISOTTO PORCINI WITH WILD MUSHROOMS (V)	13
SPAGHETTI BOLOGNESE WITH TRADITIONAL BEEF RAGU'	13
LINGUINE WITH VONGOLE, CHERRY TOMATO & CHILLI IN WHITE WINE SAUCE	14
LINGUINE BROCCOLI & PANCETTA WITH CHILLIES, GARLIC, OLIVE OIL	12
PENNETTE SALMONE WITH CREAM & COURGETTES	12
LINGUINE GAMBERONI WITH KING PRAWNS, CHERRY TOMATOES, SPINACH, TOMATO SAUCE	14
LINGUINE FRUTTI DI MARE WITH SEAFOOD, WHITE WINE & A TOUCH OF TOMATO SAUCE	14
TORTELLONI WITH RICOTTA & SPINACH, IN AURORA SAUCE (V)	13

FOOD ALLERGIES AND INTOLERANCES

PLEASE SPEAK TO OUR STAFF ABOUT THE INGREDIENTS IN YOUR MEAL WHEN MAKING YOUR ORDER, THANK YOU

WE WANT YOU TO LOVE YOUR FOOD, WE ARE HAPPY TO CREATE YOUR DISH JUST THE WAY YOUR MAMMA WOULD WANT YOU TO HAVE IT.

GLUTEN FREE — WE ALWAYS STOCK GLUTEN FREE PASTA, CHOSE YOUR SAUCE, ALLOW 15 MINUTES COOKING TIME

PRICES ARE INCLUSIVE OF VAT.& AN OPTIONAL SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

(V): VEGETARIAN, (N): NUTS.

AVAILABLE

