## Antipasti

Bread & Focaccia V Homemade focaccia and bread served with extra virgin olive oil	£2.50
Olives (V) (F) A selection of the best Italian olives	£2.90
Deep Fried Arancini Ask our lovely staff for the seasonal filling	£6.50
Bruschetta V Homemade toasted bread with chopped tomatoes, pickled vegetables and balsamic vinegar	£5.80
Burrata Cheese & Parma Ham ©F Creamy cows cheese from Puglia served with Parma ham	£7.90
Caprese with Fried Buffalo Mozzarella Deep fried buffalo mozzarella, tomato and basil	£7.90
Seafood Salad ©F Octopus, cuttlefish, shrimp, black olives and capers	£9.00
Octopus GF Pan fried octopus served with potato, cherry tomatoes and salted ricotta	£11.00
Fritto Misto Deep fried calamari, whiebait and prawns	£9.00
Antipasto Remoli to share (2 people) Salumi and cheese selection, arancini, burrata cheese, mixed bruschetta, bread and focaccia	£16.00

#### Traditional Dishes

Borlotti Beans & Italian Sausage Stew Stewed borlotti beans and Tuscan fennel sausages in a white wine and tomato sauce. Gratinated with pecorino cheese, served with toasted bread

Crostino with Chicken Liver £8.50 One of the best Tuscan dishes made with chicken liver marinated for 24 hours in olive oil and herbs then pan fried with shallots, almond flakes and a drizzle of marsala liquor, served on toasted bread with basil pesto

Melanzane alla Parmigiana GF £10.50 Baked aubergine in a tomato and basil sauce, buffalo mozzarella and parmesan

Beef Lasagna £11.00 The most well known Italian dish made with beef ragu. bechamel and baked with parmesan

Roast Chicken GF £13.00 Roast baby chicken marinated for 24 hours in paprika, chilli and mixed fresh herbs, served with mixed salad and roast potatoes

Lamb Chops GF £16.00 Pan fried lamb chops marinated for 24 hours in paprika, garlic and fennel seeds, served with mixed salad and roast potatoes

Saltimbocca alla Romana Panati Bread crumbed veal escalope with parma ham, sage and scamorza cheese

Zuppa di Pesce GF Stewed seabass, squid, cuttlefish, octopus, prawns, mussels, clams with olives, capers, potato and tomato

Bistecca alla Griolia GF 450g T-bone steak served with roasted potato and mixed salad on the side

£14.50

£14.00

£19.50

£8.80

£11.00

go large for £3.50 extra

Eatin/out Cook at Home

Egg Free Maccheroncini V Fusilli Gluten Free +£1.10 @F

Potato Gnocchi (V)

Filled

Choose your Pasta, choose your Sauce then top with Cheese

Eat in / out Cook at Home £5.90 £3.50

Spinach & Ricotta Ham & Parmesan Truffle & Mushroom 🗸 Pumpkin & Potato 🏸 Aubergine & Roast Tomato 🗸

Spinach or Beetroot or Pumpkin Potato Gnocchi 🕔



Tagliatelle

## Sauce

#### White Based Sauce Butter & Sage V GF £3.00 Basil Pesto GF £4.50 Basil leaves, garlic, pine nuts, parmesan and pecorino cheese with extra virgin olive oil Cheese Sauce ©F Our cheese sauce is made with gorgonzola, pecorino and parmesan cheese all melted into single cream with a touch of nutmeg £4.00 Creamy Mushroom V GF £4.20 One of our best sellers, made with a mixture of wild mushrooms cooked with stewed onion and thyme in single and double cream Chicken, Mushroom & Peas @F £4.50 and green peas in a creamy sauce Pancetta & Creamy Mushroom ©F Pancetta, mixed mushrooms and thyme with single and double cream £4.80

#### Tomato Based Sauce

Tomato & Basil (V) ©F) Pure and simple – onion, fresh tomato from Sarno and fresh basil. This is also a vegan option	£3.00
Arrabbiata (spicy) © © Ancient Roman recipe with pan fried chilli and garlic in a tomato sauce with basil. This is also a vegan option	£3.10
Cherry Tomato & Ricotta V © Garlic, cherry tomato and fresh ricotta cheese	£3.80
Beef Bolognese ©F The ever popular combination of beef mince mixed with a light onion, carrot, celery, herbs and tomato sauce	£4.70
Siciliana (V) GF Aubergine, courgette, cherry tomato, capers and black olives	£4.20
Italian Pork Sausage Ragu Tasty ragu made with delicious Tuscan sausages cooked in white wine and tomato sauce with herbs and black pepper	£4.90
Seafood Sauce (spicy)	£7.90

## 3. Cheese

Parmigiano Reggiano Pecorino Romano

free

Salted Ricotta V £1.50 Buffalo Mozzarella £2.00 £3.50 Burrata

A Potato Gnocchi with Tomato & Basil (V)

B Spinach Ravioli with

C Pappardella & Sausage £9.70

D Aubergine Ravioli with Cherry Tomato & Ricotta Sauce V

E Pumpkin Ravioli with Cheese Sauce

F Truffle Ravioli with

#### Simone Remoli's Signature Dishes

Oxtail Agnolotti with Oxtail Sauce £13.00

Tagliatelle with Red Prawns £14.00

Fresh Lobster Linguine (spicy) £19.00

#### Roman Dishes

Spaghetti Carbonara £9.50 Authentic Roman sauce made with guanciale, black pepper, Italian egg and pecorino Romano cheese

Maccheroncini Gricia £9.00 Another brilliant Roman sauce made with guanciale, white wine, black pepper and pecorino Romano cheese

Spaghetti Cacio e Pepe Black pepper, olive oil and pecorino Romano cheese £8.50

Spaghetti Ajo, Oio e Peperoncino (spicy) V Simplicity at its best! Fresh chilli & garlic soffrito with extra virgin olive oil & chopped parsley £7.50

Maccheroncini all'Amatriciana £9.00 Simone Remoli's favourite Roman dish with Guanciale red wine, tomato sauce and pecorino Romano

Gluten Free option available

go large for £3.50 extra







Keep it Social















Sides and Salads

Mixed Salad Leaves (V) GF) £3.50 Roasted Potato with Garlic & Rosemary V © £4.50 Spinach with Garlic & Chillies (V) GF £4.50 Buffalo Mozzarella, Mixed Salad Leaves £6.50 & Cherry Tomatoes @F

Insalata di Pollo

Chicken salad, with bread crouton, parmesan cheese, sweetcorn and green olives

Insalatona Remoli ©F
Mixed salad leaves with artichokes, roasted cherry tomato, black olives, tuna and boiled egg

We are allergens expert; please ask the staff for our allergens meny.

#### Cocktails

Ask the staff for your favourite Long Drink. If not on the menu below - we'll make it for you, if we can.

Aperol or Campari Spritz Aperol or Campari, Prosecco topped with Soda	£7.50	
<b>Virgin Mojito</b> Lime, Seasonal Fruit, Brown Sugar, Mint, Apple Juice & Sc	<b>£6.50</b> da	
Negroni Gin, Campari & Red Vermouth	£7.50	
Mojito Rum, Soda, Lime, Brown Sugar & Fresh Mint Leaves	£7.50	
Strawberry Caipiroska Vodka, Strawberries, Lime & Brown Sugar	£7.50	
Cosmopolitan Vodka, Cointreau, Cranberry Juice & Lime	£7.50	
Espresso Martini Vodka, Kahlua, Single Espresso & Sugar Syrup	£7.50	
<b>Pina Colada</b> 3cl Rum Bianco, 9cl Succo Ananas, 3cl Crema di Cocco, I Fetta di Ananas & Chiaccio Tritato	£8.50	
Long Island Ice Tea 1.5cl Gin, 1.5cl Rum Bianco, 1.5cl Tequila, 1.5cl Triple Sec, 1.5cl Vodka & Coca Cola a Completare	£8.00	

### Soft Drinks

San Pellegrino Sparkling Water	£2.50
Acqua Panna Still Water	£2.50
Coca Cola / Diet Coke (Glass Bottle)	£2.50
7 up	£2.00
S.Pellegrino (Aranciata, Limonata, Chinotto)	£2.00
Lemon or Peach Iced Tea	£2.00
Santal Juice (Orange, Peach, Pear, Apple)	£2.50

#### Beers

Peroni Nastro Azzurro 5%	£4.50
Moretti 4.6%	£5.50
Gran Moretti Toscana (500ml) 5.8%	£6.50
Menabrea Ambrata (Red Beer) 5%	£5.00
Cider 5%	£5.80
	Half Pint / Pint

£2.90/£5.50

Draught Lager Menabrea 5%

Our wines were hand selected by us after personally visiting the vineyards in Italy and trying over 350 different varieties. Enjoy!

Red Wine	75cl bottle/175ml glass
Nero d'Avola (13%) Sicilia The most important red wine grape in Sicily with an aroma of cherry and black pepper alongside sensational fruitiness	£19.00 / £5.90
Montepulciano d'Abruzzo (13%) Scents of blueberry and fresh violets are followed by a hint of ripe blackcurrants with good tannins and a long finish	£23.00 / £6.00
Merlot (13%) Friuli Aromas of ripe red fruits and flowers. Soft, smooth, delicate tannins and good acidity	£26.00 / £6.50
Sangiovese (13.5%) Toscana Intense & full, scents of violets, cherries & wild berries. Good structure with a long persistent finish	£27.00 / £7.00
Barbera d'Asti (14.5%) Piemonte A violet bouquet, dry in flavour, well-balanced and full-bodied	£28.00 / £7.25
Primitivo del Salento (14.5%) Puglia Full bodied, warm and velvety plum flavour, mature fruitiness and sweet tannins	£30.00 / £7.50
Brunello di Montalcino (14%) Toscana Rich, intense bouquet of raspberries and blackberries backed by notes of vanilla with an elegant and balanced finish	£48.00

White Wine	75cl bottle/175ml glass
Chardonnay (13%) Sicilia Full and fragrant flavour with a warmth typical of Sicilian white wines	£18.00 / £4.90
Pecorino (13%) Abruzzo Scents of peach, sage and broom flower. Great balance with a pleasantly bitterish finish	£23.00 / £6.00
Pinot Grigio (12.5%) Friuli Fresh and youthful, hints of acacia flowers and subtle spicy tones	£24.00 / £6.75
Sauvignon (12.5%) Friuli Fresh and youthful, hints of wild flowers, mineral notes with subtle almond tones	£24.00/£6.50
Vermentino di Gallura (13.5%) Sardegna Refreshing bouquet of white blossom and a fresh fruity flavour	£28.00 / £7.00

Rosé Wine	75cl bottle/175ml glass
Pinot Grigio "Blush" Rosé (12%) Veneto Hints of summer fruits followed by a soft, fresh and zesty flavour	£21.00 / £5.90

Prosecco Brut (11%) Veneto
Aromatic intensity of wisteria and apple flowers with a hint of sweet almond

Branches: Westfield Stratford City · Finsbury Park · Ealing Broadway www.pastaremoli.co.yk

# Parta Remoli

Authentic Handmade Pasta



#### Homemade Desserts

Tiramisu Remoli Delicious traditional dessert, made of co cream and savoiardi biscuits	£4.90 ffee, mascarpone
Fruit Tart With a custard base and seasonal fruit of	£4.50 on top
Sicilian Cannolo From Sicily, a sweet pastry tube filled w chocolate chips & fruit candied on top.	£4.50 bith fresh ricotta, Just delicious!
Baked Cheesecake Please ask our staff for the seasonal fla	£4.90 avour
Basil Pannacotta with Caprese Chocolate Cake (Gluten Free) Just Fantastic!	£6.90

#### Gelati

#### Choose from Strawberry, Pistachio, Vanilla, Chocolate, Lemon or Coffee

1 Scoop	£2.50
2 Scoops	£4.00
3 Scoops	£5.00
Affogato al Café A scoop of Vanilla gelato & espresso	£4.50
Strawberry & Prosecco Sorbet	£4.50



# Kids Meny

£6.50



Spaghetti • Fusilli • Maccheroncini

2. Choose your Sauce

Bolognese · Tomato & Basil · Cheese Sauce · Creamy Mushrooms · Basil Pesto

3. Choose your Cheese

Parmesan · Pecorino

4. Choose your Drink

Apple · Peach · Pear · Orange Juice

5. Choose your Ice Cream Scoop

Chocolate · Pistachio · Strawberry · Vanilla