

ANTIPASTI

BURRATA (V) Burrata mozzarella, grilled marinated aubergine, sun dried plum tomatoes and a touch of pesto	8,5
CARPACCIO DI MANZO Raw thinly sliced fillets of beef, shaved Parmesan, mushrooms, rocket, lemon and extra virgin olive oil dressing	8,5
FEGATO DI POLLO Chicken liver with honey, balsamic vinegar and baby spinach	8
PROSCIUTTO E MELONE Thin slices of Doc Parma ham and melon	10
TAGLIERE ALL'ITALIANA Elsa's favourite salumi with chunks of Parmesan, buffalo mozzarella, marinated artichokes, sundried tomatoes and porcini mushrooms	FOR 1 11 FOR 2 14
CALAMARI FRITTI CON ZUCCHINI Deep-fried squid and courgettes served with homemade tartar sauce	8
ZUPPA DEL GIORNO Homemade soup of the day	6

ALL ANTIPASTI CAN BE SERVED AS MAIN COURSES FOR AN ADDITIONAL £3

PANE E SFIZI

SUPPLI' Crispy risotto balls, two cheese melt, fresh garden peas with a pomodoro dip	8
BOCCONCINI FRITTI Deep fried breaded baby mozzarella di buffala, with a spicy tomato sauce	7
BAR REMO BRUSCHETTA (V) Homemade ciabatta bread with tomato sauce, Garlic and fior di latte mozzarella grilled	FOR 1 4 FOR 2 6
BRUSCHETTA (V) Toasted bread with fresh chopped plum tomatoes, garlic, olives and buffalo Mozzarella	FOR 1 4 FOR 2 6
FOCACCINA (V) Rosemary pizza bread with extra virgin olive oil	4,5
FOCACCINA AL PESTO Pizza bread with home made pesto sauce (n)	5,5
PANE DI PIZZA E AGLIO (V) Pizza bread with garlic, oregano, pomodoro sauce	4,9
PANE Home made bread served extra virgine olive oil & balsamic	3
PECORINO CHEESEFE, TRUFFLE HONEY (V) served with a bowl of roasted nuts with thin crispy Sardinian bread	8.5
OLIVETTE (V) Mixed marinated olives *please watch out for the very occasional olive stone*	4,4



PIZZE

PIZZA MARGHERITA (V) Tomato sauce, fior di latte mozzarella, extra virgin olive oil and fresh basil	8,5
PIZZA AMERICANA Tomato sauce, fior di latte mozzarella, spicy salami, peppers and chillies	9,5
PIZZA VEGETARIANA (V) Tomato sauce, fior di latte mozzarella, peppers, spinach, artichokes and mushrooms	9,5
PIZZA QUATTRO STAGIONI Tomato sauce, fior di latte mozzarella, ham, spicy salami, mushrooms and pitted black olives	10,5
PIZZA CAMPAGNOLA Tomato sauce, fior di latte mozzarella, spicy salami, pitted Black olives, provolone, cheese and artichokes	10
PIZZA POLLO Tomato sauce, fior di latte mozzarella, torn roasted chicken strips, red onions, roasted peppers and a touch of chilli	11,5
PIZZA BOSCAIOLA Fior di latte mozzarella, Italian sausage, and porcini mushrooms	13,5
PIZZA QUATTRO FORMAGGI Fior di latte mozzarella, gorgonzola, emmental, parmigano,	9,5
CALZONE LUCA Folded filled pizza with fior di latte mozzarella, porcini mushrooms, ham	11,5
PIZZA MAX Tomato sauce, fior di latte mozzarella, spicy salami, rocket, chillies	10
PIZZA ELSA Tomato sauce, fior di latte mozzarella, doc parma ham, rocket, shaved parmesan	12
PIZZA CAPRICCIOSA Tomato sauce, fior di latte mozzarella, ham, artichokes, free range egg	9,5
PIZZA HAWAII Tomato sauce, fior di latte mozzarella, pineapple, ham	9

EXTRA TOPPINGS 50p to 3£

PANINI

PANINO ELSA Doc parma ham, buffalo mozzarella, rocket and shaved parmesan, in homemade focaccine bread	8
PANINO BAR REMO Crispy breadcrumbed chicken breast, lettuce, tomato, mayonnaise and Swiss cheese in homemade focaccine bread	8,5
PANINO VEGETARIANA (V) Grilled aubergine, goats cheese, sweet roasted pepper and rocekt in homemade focaccine bread	7

RISTORANTE & PIZZERIA EST 1921

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.

(V): VEGETARIAN, (N): NUTS. AN OPTIONAL SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

PASTA

	STARTER	MAIN
PACCHERI BOLOGNESE Traditional beef ragu'	10	12
PENNETTE STRACCETTI DI MANZO Thin strips of beef, tossed with peppers, garlic chilli and fresh pomodoro sauce	10	12
LINGUINE BROCCOLI E PANCETTA Pancetta, broccoli, chillies, garlic and olive oil	9	10
FETTUCCINE CAPE SANTE E FUNGHI Fresh egg pasta with scallops, wild mushrooms and a light pomodoro, chilli and garlic sauce	12	14
PENNETTE SALMONE Cream, smoked salmon dill, courgettes	9	11
LINGUINE GAMBERONI Tiger prawns, cherry tomatoes, baby spinach, olive oil in a garlic, pomodoro and white wine sauce	11	13
LINGUINE FRUTTI DI MARE Sea food, garlic, white wine and a touch of tomato sauce	12	14
RAVIOLI AURORA (V) Ricotta spinach, in a tomato and cream sauce	10	12
LASAGNE AL FORNO Layers of pasta oven baked, meat, and béchamel sauce		11,5
BUCATINI AMATRICIANA Pancetta and onions in a pomodoro sauce	9	11
PACCHER PROVINCIALE Spicy Italian sausage, pecorino cheese in a light tomato sauce	8	10
PENNETTE NORMA Aubergine, basil, Buffalo mozzarella in a tomato sauce	8	10
SPAGHETTI CARBONARA Pancetta, cream, egg yolk and Parmesan cheese	9	11
FETTUCCINE POLLO Strips of chicken, cherry tomatoes, a touch of pesto and cream sauce	9	11
GNOCCHETTI SORRENTINA Tomato sauce, fresh basil, buffalo mozzarella	9	11
GNOCCHETTI SALSICCIA E FUNGHI PORCINI Italian sausage, porcini mushrooms in a red wine and cream sauce	10	12

GLUTEN FREE - WE ALWAYS STOCK GLUTEN FREE PASTA,
CHOOSE YOUR SAUCE, ALLOW 15 MINUTES COOKING TIME

RISOTTO

	STARTER	MAIN
RISOTTO PORCINI (V) Wild mushrooms risotto	11	13
RISOTTO FRUTTI DI MARE Sea food risotto with tomato, garlic and white wine sauce	12	14

PESCE

SALMONE ALLA GRIGLIA Grilled oriental salmon with ginger & spring onions, stir fried vegetables and soy served with basmati rice (allow 15 minutes cooking time)		15
GAMBERONI Five or eight pan fried king prawns with chilli, garlic and white wine served on a bed of baby spinach and cherry tomatoes	12	19

CARNE

POLLO CREMA E FUNGHI Chicken breast cooked with mushroom and cream, - fresh market vegetables and sauté potatoes		15
POLLO ALLA DIAVOLA Spicy chicken breast with fresh chillies and tomato sauce, - fresh market vegetables and sauté potatoes		15
POLLO ALLA MILANESE Crispy breadcrumb chicken breast, with either- fresh market vegetables & sauté potatoes Or spaghetti Napoli		15
BISTECCA DUE SAPORI Char-grilled Sirloin steak with two peppercorn sauce, - fresh market vegetables and sauté potatoes		18
TAGLIATA DI MANZO Char-grilled Sirloin steak sliced on a bed of rocket, shaved Parmesan, with balsamic vinegar		18
SALTIMBOCCA ALLA ROMANA Medallions of veal with Parma ham & sage, - fresh market vegetables and sauté potatoes		16
COTOLETTA DI VITELLO ALLA MILANESE Pan fried crispy escalope of veal in breadcrumbs, with either - fresh market vegetables & sauté potatoes Or spaghetti Napoli		17

INSALATE

	STARTER	MAIN
CHICKEN CAESAR SALAD Roasted chicken, baby gem lettuce, shaved parmesan, croutons, anchovies and Caesar dressing	10	13
SMOKED SALMON SALAD Thin slices of Scotch smoked salmon, avocado, prawns with marie rose dressing, with mixed leaves, plum tomatoes	11	14
INSALATA TRICOLORE Avocado, plum tomato, buffalo mozzarella, with extra virgin olive oil and a fresh basil pesto	7	10
INSALATA MISTA (V) Mixed leaves, Plum tomatoes, cucumber, balsamic & extra virgin olive oil		4
INSALATA DI POMODORO E CIPOLLA Heritage tomato salad with red onions (V)		4,5
INSALATA DI RUCOLA (V) Rocket salad, shaved Parmesan, extra virgin olive oil and balsamic		4,5
INSALATA REMO (V)(N) Wild Italian leaves, shaved Parmesan, pine nuts, pesto dressing(n)		4,5

CONTORNI

VERDURE GRIGLiate (V) Char grilled Mediterranean vegetables		4,5
TENDER-STEM BROCCOLI (V) with chilli & toasted garlic		4,5
FRENCH BEANS & MANGETOUT (V)(N) with hazelnuts & hazelnuts oil		4,5
SPINACI (V) Buttered spinach		4,5
PATATE FRITTE Hand cut chips		3,2
SAUTÉ POTATOES		3,2

