

# PRIVATE DINING ROOM

## MENU



### STARTERS

#### BRUSCHETTA AI CARCIOFI (GFO) (VG)

*Sautéed Artichoke, Garlic, Thyme,  
Parsley, Sourdough*

#### ARANCINI ALLO ZAFFERANO (V)

*Saffron Mayo, Grana Padano*

#### INSALATA DI INDIVIA (GF)

*Yellow and Red Endive, Pears, Gorgonzola,  
Candied Walnuts, Lemon Dressing*

#### BURRATA (V) (GF)

*Heritage Tomato, Roasted Tomato Dressing, Basil*

#### BRUSCHETTA AL POMODORO (VG) (GFO)

*Marinated Tomatoes, Garlic, Basil, Balsamic, Sourdough*

### MAINS

#### BIGOLI AL POMODORO (VGO) (V) (GFO)

*Thick Spaghetti Pasta, Tomato Sauce, Stracciatella, Basil Pesto*

#### TONNARELLI ALLA CACIO & PEPE (GFO)

*Square Shaped Spaghetti, Pecorino Romano Dop, Black Pepper*

#### MARGHERITA (VGO) (GFO)

*Tomato, Fior Di Latte, Basil, Grana Padano*

#### SUPREMA DI POLLO (GF)

*Chicken Supreme, Butternut Squash Purée, Mixed Wild Mushroom, Red Wine Jus*

#### NASELLO

*Herbed Crusted Hake, Cherry Tomato, Olives & White Wine Sauce*

### DESSERTS

#### DELIZIA AL LIMONE

*Sponge Cake, Almond, Lemon Curd,  
Lemon Gel*

#### CANNOLO SICILIANO

*Ricotta, Chocolate, Pistachio*

#### PANNA COTTA (GF)

*Vanilla Panna Cotta, Almond Crumble,  
Orange Segments, Cointreau*

#### AFFOGATO

*Vanilla Gelato & Espresso*

#### TIRAMISU

*Marsala Egg Whipped Cream, Lady Fingers, Coffee, Cocoa Powder*

(V) - Vegetarian (VG) - Vegan (VGO) - Vegan Option Available (GFO) - Gluten Free Option Available (GF) - Gluten Free

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 12.5% will be added to your bill

# PRIVATE DINING ROOM

## MENU

£60

### STARTERS

#### CARPACCIO DI MANZO (GF)

*Sirloin, Rocket, Grana Padano, Balsamic Glaze*

#### BURRATA (V) (GF)

*Heritage Tomato, Roasted Tomato Dressing, Basil*

#### CALAMARI FRITTI

*Fried Marinated Fresh Squid, Lime Mayo*

#### INSALATA DI INDIVIA (GF)

*Yellow and Red Endive, Pears, Gorgonzola, Candied Walnuts, Lemon Dressing*

#### CAPELANTE (GF)

*Hand Dive Scallops, Butternut Squash Purée, Samphire, Hazelnut, Brown Butter*

### MAINS

#### BIGOLI AL POMODORO (VGO) (V) (GFO)

*Thick Spaghetti Pasta, Tomato Sauce, Stracciatella, Basil Pesto*

#### NASELLO

*Herbed Crusted Hake, Cherry Tomato, Olives & White Wine Sauce*

#### LASAGNE AL FORNO

*Layers of Pasta with Slow Cooked Ragu, Béchamel Sauce, Grana Padano*

#### SUPREMA DI POLLO (GF)

*Chicken Supreme, Butternut Squash Purée, Mixed Wild Mushroom, Red Wine Jus*

#### BRANZINO (GF)

*Pan Fried Sea Bass Fillet, Cauliflower Purée, Capers, Lemon, Samphire, Parsley Oil*

### DESSERTS

#### DELIZIA AL LIMONE

*Sponge Cake, Almond, Lemon Curd, Lemon Gel*

#### CANNOLO SICILIANO

*Ricotta, Chocolate, Pistachio*

#### PANNA COTTA (GF)

*Vanilla Panna Cotta, Almond Crumble, Orange Segments, Cointreau*

#### AFFOGATO

*Vanilla Gelato & Espresso*

#### TIRAMISU

*Marsala Egg Whipped Cream, Lady Fingers, Coffee, Cocoa Powder*

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# PRIVATE DINING ROOM

## MENU

£70

### STARTERS

#### CARPACCIO DI MANZO (GF)

*Sirloin, Rocket, Grana Padano, Balsamic Glaze*

#### BURRATA (V) (GF)

*Heritage Tomato, Roasted Tomato Dressing, Basil*

#### CALAMARI FRITTI

*Fried Marinated Fresh Squid, Lime Mayo*

#### INSALATA DI POLPO (GF)

*Octopus, Mixed Olives, Cherry Tomato, Celery, Lime Mayo*

#### CAPELANTE (GF)

*Hand Dive Scallops, Butternut Squash Purée, Samphire, Hazelnut, Brown Butter*

### MAINS

#### RISOTTO AI FUNGHI (GF) (VGO)

*Carnaroli Rice, Wild Mushrooms, Grana Padano, Parsley Oil*

#### BRANZINO (GF)

*Pan Fried Sea Bass Fillet, Cauliflower Purée, Capers, Lemon, Samphire, Parsley Oil*

#### GAMBERONI ALLA BUSARA (GF)

*Grilled Prawns, Cherry Tomato, Chilli, Garlic & White Wine Sauce*

#### VITELLO ALLA MILANESE

*Veal Chop, Breaded, Lemon, Thyme, Grana Padano, Braised Cavolo Nero*

#### FILETTO AL PEPE VERDE 6oz (GF)

*Beef Fillet, Braised Shallots, Green Peppercorn Sauce*

### DESSERTS

#### DELIZIA AL LIMONE

*Sponge Cake, Almond, Lemon Curd, Lemon Gel*

#### CANNOLO SICILIANO

*Ricotta, Chocolate, Pistachio*

#### PANNA COTTA (GF)

*Vanilla Panna Cotta, Almond Crumble, Orange Segments, Cointreau*

#### AFFOGATO

*Vanilla Gelato & Espresso*

#### TIRAMISU

*Marsala Egg Whipped Cream, Lady Fingers, Coffee, Cocoa Powder*

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The logo for Sanremo Restaurant features a central, ornate letter 'S' enclosed within a decorative, crown-like frame. Below this emblem, the word 'Sanremo' is written in a classic, elegant serif typeface. A thin horizontal line is positioned directly under the word, and the word 'RESTAURANT' is printed in a smaller, clean, uppercase sans-serif font centered below the line.

Sanremo  
RESTAURANT