



Ricotta, chocolate, pistachio

With liquid salted caramel centre

Marsala egg, whipped cream, lady fingers, coffee, cocoa powder

Pizza base, chocolate and hazelnut cream, berries compôte

Chocolate flaked bar, vanilla ice cream

Cherry gel, icing sugar, berries coulis, amaretto crumb

Espresso, vanilla ice cream

Passion fruit purée, meringue

Selection of cheeses, pecorino with chillies, baked ricotta, caciocavallo, mixed crackers, seasonal chutney

Sicilian pistachio cake

Traditional Italian dessert served with fresh fruits

GELATO & SORBETTI

(Two Scoops) £6.50

Chocolate | Strawberry | Vanilla

Lemon | *Mango* | *Raspberry*



❧ GIFT VOUCHERS ❧

Our Gifts vouchers are the perfect present for friends and family to celebrate a special occasion or just to say thank you. Available to purchase at the restaurant or online.

(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



Here at Sanremo we are proud of all our handmade Pasta and Pizza Doughs uniquely crafted especially for you.

Our dough is stretched by hand and is made from a mixture of different Italian flours, and then slowly proved for 72 hours to maximise the flavour and ensure a light and unique crust to our pizza.



SIGNATURE COCKTAILS

Sanremo Favourites

Gin, italicus, lillet blanc, chartreuse liqueur

Tequila, italicus, triple sec, lime juice

Raspberry infused gin, aperol, campari, agave lemon juice

Amaro montenegro, passoa, spiced rum infused ginger, cucumber, lemon juice

Strawberry gin, sugar syrup, lemon juice, prosecco

Prosecco, limoncello, soda water

Prosecco, sarti rosa, soda water

MOCKTAILS

Non-alcoholic cocktails 0 proof, 100% delicious

Fresh peach pureé, earl grey tea, lemon juice

Lemon juice, sugar, soda water

Passion fruit, pineapple, vanilla, nozeco

Ginger, lemon juice, soda water

Lyres amaretti, lemon juice, orange juice

Crodino, grapefruit soda

Soda water, strawberry purée,

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FOR THE TABLE | CICCCHETTI

BREAD BASKET (GFOA, VG) £5.50
Selection of homemade breads

OLIVE MARINATE (GF, V, VG) £4.50
Marinated olives

POLENTA FRITTI (GFOA) £6.50
Grana padano

**QUATTRO FORMAGGI
E TARTUFO**
*Garlic bread with 4
cheeses and truffle oil*
£11.95

PIZZETTA GARLIC BREAD (V) £5.50
Pizza dough, garlic. Add cheese £2

ZUCCHINI FRITTI (VGOA) £8
Crispy courgette with herbed yoghurt

ARANCINI FUNGHI £7
Wild mushroom arancini, truffle mayo, grana padano

ANTIPASTI

CALAMARI FRITTI £14.95
Fried marinated fresh squid, lime, lime mayonnaise

FRITTO MISTO £15.95
*Fried marinated fresh squid, tiger prawns,
white bites, lime, lime mayonnaise*

OYSTERS (GF)

Choose from
Shallot vinaigrette
Leek & apple herb oil
Chargrilled nduja butter
£4.50 Each

BRUSCHETTA POMODORO
(GFOA, V, VGOA) £7.50
Heirloom tomato, garlic, baguette, basil, olive oil

BRUSCHETTA FUNGHI
(GFOA, V, VGOA) £7.50
Sautéed wild mushrooms, garlic

FUNGHI RIPIENI AL FORNO £11
*Stuffed mushrooms with parmesan &
breadcrumbs, served with truffle
mayonnaise, grana padano crisp*

CARPACCIO DI MANZO (GF) £16
*Pickled wild mushrooms, truffle mayonnaise,
parmesan crisp, micro cress*

PANZEROTTI £9
*Fried calzone, vegetable ragù,
tomato sauce*

**PIZZETTA SALMONE
AFFUMICATO** £13.95
*Pizza dough, smoked salmon,
sour cream, pickled shallots & capers*

**PIZZETTA PROSCIUTTO
DI PARMA** £12.95
*Pizza dough, stracciatella cheese,
figs, balsamic glaze*

BURRATA (V, GF) £14
*Roasted squash, endives, figs,
pumpkin seeds, balsamic dressing*

CARCIOFI FRITTI (V) £13.50
Crispy fried artichokes, garlic aioli

ZUPPA DEL GIORNO (V, VG, GFO) £7.5
Please ask your server

TO SHARE

**GRAN PIATTO DI
FRUTTI DI MARE (GF)** £120
*Half lobster, mussels, clams, oysters,
king prawns, tabasco, rum sauce,
comeback sauce*

OSCIETRA CAVIAR £60
*10g, blinis, crème fraîche,
grated egg, brunoises shallot,
chives, salted crisps*

**SANREMO
ANTIPASTO**
(GFOA) £45

Large plate of antipasti representing
the original taste of Italy
*Charcuterie, selection of cheeses,
pecorino with chillies,
caciocavallo, asiago dop,
mixed crackers, seasonal chutney
& homemade bread, olives*

SECONDI

SUPREMA DI POLLO (GFOA) £20
*Chicken supreme, wild mushroom, baby
onions, red wine mustard reduction*

GUANCIA BRASATA (GF) £22
*Slow cooked beef cheeks, braised cavolo
nero with chilli & mustard, celeriac
purée, red wine jus, celeriac crisp*

SALMONE (GFOA) £22
*Crispy polenta cake, sautéed spinach,
tarragon mustard cream sauce*

FILETTO DI CERVO (GFOA) £28
*Venison fillet, baby turnips, broccoli purée,
baby carrots, fondant potato, red
wine reduction*

IMPEPATA DI COZZE (GFO) £21
*Mussels cooked in white wine,
black pepper & lemon sauce, chilli,
grilled bread*

Signature Dishes
For Two to Share

(Choose 2 side dishes of your choice)

BRANZINO AL SALE (GF) £75
Salted crust, wild caught sea bream

FIorentina 35oz (GF) £85
T-bone steak, peppercorn sauce, red wine jus

**SELEZIONE DI PESCE
GRIGLIATO (GF)** (Market Price)
Selection of grilled fish
(Add Half Lobster (GF) £45)
Garlic butter, parsley

BISTECCA DI COSTATA (GFOA) £34
*10oz rib eye steak, cognac
cream sauce, charred creamy leeks*

FILETTO AL PEPE VERDE 6oz (GFOA) £30
Beef fillet, braised shallots, green peppercorn sauce

TRUFFLED CHICKEN (GFOA) £24.5
*Roast half-chicken served in a creamy
mascarpone truffle sauce, sautéed
mushrooms, parsley & garlic*

**PAN SEARED SEA BREAM
FILLET** £23
*Creamy fregola, tarragon, langoustine bisque,
garlic pesto prawn, pink salmon caviar*

SOLE & VONGOLE (GFOA) £27.95
*Whole, on the bone, lemon sole served with
a gavi di gavi wine sauce, clams,
samphire, parsley & amalfi lemon*

POLLO MILANESE £18
*Thinly-beaten chicken, bread-crumbed &
fried served with rocket salad, datterini
tomatoes & grated parmesan*

SALADS

Add Chicken £4 | Add Tiger prawns £7

PEAR & GORGONZOLA
(V, GFOA) £16.50

*Toasted walnuts, sundried tomato,
mustard olive oil dressing, rocket,
cracked black pepper*

**INSALATA DI FORMAGGIONI
DI CAPRA (GF, V, VGOA)** £15.50

*Caramelized goat's cheese, cherry
tomato, crostini, caramelized onion,
balsamic dressing*

**INSALATA DI
CESARE (GFOA)** £15

*Caesar salad, crostini,
grana padano,
anchovy dressing*

**BEETROOT
SALMON (GF)** £13

*Beetroot-marinated salmon with
orange mayonnaise, served
with a fennel & orange slaw*

PASTE E RISOTTI

All of our pasta dishes are homemade

RAVIOLI RICOTTA (V) £18

*Filled pasta with ricotta and sautéed spinach,
sage & brown butter sauce, amaretti biscuit crumble*

RIGATONI PICCANTI AL BASILICO (VOA, GFOA) £17

Crushed chilli, tomato fondue, basil, grana padano

POLPETTE DI CARNE PER LINGUINE (GFOA) £16.50

Meatballs, rich tomato sauce, basil, grana padano

RISOTTO ALLO ZAFFERANO E GAMBERI TIGRE (GF) £23

Tiger prawns, saffron, chilli, lemon, cilantro

RISOTTO AL GORGONZOLA E NOCI (GF) £17

Marjoram, toasted walnuts, mascarpone, gorgonzola

CARBONARA (GFOA) £17

Rigatoni pasta, egg yolk, pecorino romano dop, guanciale, black pepper

TAGLIATELLE AL RAGÙ DI VERDURE (GFOA, V, VGOA) £16.50

Vegetable ragù, tomato sauce, basil

TAGLIATELLE ALLA BOLOGNESE (GFOA) £18

Egg pasta with slow cooked ragù, grana padano

LINGUINE MARINARA (GFOA) £22

*Spaghetti pasta, prawns, mussels, squid, white wine,
tomato sauce, garlic, parsley, chilli*

LASAGNE AL FORNO £19

Layers of pasta with slow cooked ragù, béchamel sauce, grana padano

RAVIOLI ARAGOSTA GAMBERI (GFOA) £24

Filled pasta with prawns, lobster and crab, mascarpone, bisque sauce, chilli

TAGLIATELLE ALFREDO £19

Chicken, mushrooms in a creamy sauce

The (GFO) of the above dishes will be done with gluten free penne pasta

PIZZE

ALL OF OUR PIZZAS CAN BE GLUTEN FREE

ROMA BIANCA £19

Grana padano, mozzarella, guanciale, eggs, pecorino

CAPOCOLLO £16.50

Tomato sauce, buffalo mozzarella

PIZZA DEL PESCATORE £19.50

Mixed seafood, tomato sauce, mozzarella, lemon

POLLO £18

Sautéed peppers, chicken, tomato sauce, mozzarella

MARGHERITA (VOA) £15

Tomato sauce, mozzarella, basil, grana padano

**QUATTRO
STAGIONI**

*Smoked ham, olives,
wild mushrooms,
artichokes,
tomato sauce,
mozzarella*

£22

DIABOLO PICANTE £18.50

Spicy chorizo, mozzarella, tomato sauce, bird's eye chillies

FUNGHI (V, VGOA) £16

Wild mushrooms, tomato sauce, mozzarella, parsley

AUTUNNO (V) £18.50

*White sauce, gorgonzola, walnuts, balsamic
radicchio, roasted pumpkin, pecorino*

CALZONE £20

Smoked ham, wild mushrooms, tomato sauce, mozzarella

TOPPINGS

£2: Mixed Olives | Red Onion | Roasted Potato | Rocket | Cherry Tomato | Mushroom | Confit Garlic | Fresh Chilli

£3: 'Nduja | Pepperoni | Anchovies | Extra Mozzarella | Gorgonzola | Scamorza

£4: Prosciutto Crudo Di Parma Dop | Mortedella | Smoked Ham | Burrata | Chicken

SIDES & SAUCES

FRIES (GFOA) £5.50

SEASONAL VEGETABLES (GF, V, VGOA) £5

TRUFFLE FRIES (GFOA) £7.95

Grana padano

ROCKET SALAD (GF) £6

*Shaved grano padano, balsamic glaze,
cherry tomato*

SAUCES

£3.50

PEPPERCORN SAUCE (GF)

RED WINE SAUCE (GF)

COGNAC CREAM SAUCE

BRAISED SAVOY CABBAGE (GF) £6

Pancetta and onions

TENDER STEM BROCCOLI (GF, VGOA) £6

Grana padano, chilli oil

PIZZETTA GARLIC BREAD £5.50

*Pizza dough, garlic
Add cheese £2*

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