

DOLCI

CANNOLO SICILIANO £7.50
Ricotta, chocolate, pistachio

MINI CHOCOLATE TRUFFLES (GF, V) £5.50
With liquid salted caramel centre

TIRAMISU £8
Marsala egg, whipped cream, lady fingers, coffee, cocoa powder

PIZZA NUTELLA (GFO) £12
Pizza base, chocolate & hazelnut cream, berries compôte

FORMAGGI (GFOA) £14
Selection of Italian Cheeses, mited crackers, seasonal chutney, grapes, celery, apple

CHOCOLATE BROWNIE (GF, VGOA, V) £8.50
Chocolate flaked bar, vanilla ice cream

RUM BABA (V) £8.50
Sponge soaked with rum syrup, chantilly cream, freeze dried raspberries

AFFOGATO AL CAFFÈ (V, GF) £7.50
Espresso, chocolate flaked bar, vanilla ice cream

AMALFI SUNDAE (GF) £10
*Lemon sorbet, whipped mascarpone cream, lemon gel, sugared lemon thyme
(Add: limoncello shot for £2)*

MANGO PANNA COTTA (GF) £8
Mango & mint salsa, biscuit

GELATO & SORBETTI
(Two Scoops) £6.50

DOLCE ICE CREAM (GFO, V)
Chocolate | Strawberry | Vanilla

SORBET (GF, VG)
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

APEROL SPRITZ £11.50
Prosecco, Aperol, Soda water

LIMOCELLO SPRITZ £12.50
Prosecco, Limoncello, Soda water

CAMPARI SPRITZ £11
Prosecco, Campari, Soda water

SARTI SPRITZ £12.50
Prosecco, Sarti Rossa, Soda water

MELON SPRITZ £10.50
Prosecco, Midori, Soda water

SANREMO SPRITZ £11.50
Prosecco, Soda Grapefruit, Gin, Strawberry Syrup

CAIPIROSKA AT SANREMO £9.50
Raki, Lime Wedges, Raspberry Purée, Top-Up Soda Grapefruit

MOCKTAILS/LEMONADES

POP STAR MARTINI £7.75
Pineapple Juice, Lemon Juice, Passion Fruit Purée, Vanilla Syrup, Egg White

VIRGIN AMARETO SOUR £7.75
Lyres Amaretti 0%, Lemon Juice, Sugar Syrup, Egg White

SANREMO SPRITZ MOCKTAIL £7.25
Soda Grapefruit, Lime Juice, Strawberry Syrup, Raspberry Syrup

HOMEMADE LEMONADE £6.25
Lemon Juice, Sugar Syrup, Top-Up Soda Water

STRAWBERRY HOMEMADE LEMONADE £6.50
Strawberry Syrup, Lime Wedges, Top-Up Soda Water

RASPBERRY HOMEMADE LEMONADE £6.50
Raspberry Purée, Lime Wedges, Top-Up Soda Water

SOUR CHERRY HOMEMADE LEMONADE £6.50
Sour Cherry Syrup, Lemon Juice, Top-Up Soda Water

WATERMELON HOMEMADE LEMONADE £6.50
Watermelon Syrup, Lime Wedges, Top-Up Soda Water

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FOR THE TABLE | CICHETTI

- 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 & truffle oil
£14.95

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

OYSTERS (GF)
Choose from
Shallot vinaigrette
Leek & apple herb oil
Char-grilled nduja butter
£4.50 Each

- BRUSCHETTA POMODORO (GFOA, V, VGOA) £7.50**
Heirloom tomato, garlic, baguette, basil, olive oil
- TIGER PRAWNS (GFOA) £12**
Tomato fondue, sun blushed tomato, garlic, grilled bread
- 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, straciatella 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) £7.50
Please ask your server

OCTOPUS CARPACCIO (GF) £16.50
Orange, dill, lemon vinaigrette

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

SEA BREAM AL CARTOCCIO (GF) £26
Cooked in baking paper served with roast baby potatoes

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

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, brunoise shallots, 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

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

LINGUINE VONGOLE (GFOA) £22.50
Clams, chilli, garlic, lemon, parsley

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

RIGATONI PESTO (V, GFOA) £18
Fried courgettes, rocket pesto, pine nuts

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

FLORENTINE £17.50
Soft egg, spinach & parmesan

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 grana 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 (V) £5.50
Pizza dough, garlic Add: cheese £2

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