Sanremo
RESTAURANT

FOR PARTIES OVER 10

MINIMUM TWO COURSES PER PERSON

FOR THE TABLE | CICCHETTI

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

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

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

ANTIPASTI

ZUPPA DEL GIORNO (V, VG, GFO) £7.50
Please ask your server

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

CALAMARI FRITTI £14.95
Fried marinated fresh squid, lime mayonnaise

BURRATA (V, GF) £14
Creamy burrata, roasted butternut squash, radicchio, toasted hazelnuts, pomegranate, aged balsamic

CARPACCIO DI MANZO (GF) £16
Caperberries, truffle mayonnaise, horseradish, micro cress, olive oil, cracked black pepper

GAMBERONI ALL'AGLIO £14.50
King prawns, garlic & chilli butter, cherry tomatoes, white wine, grilled sourdough

POLPO ALLA GRIGLIA £16.50
Chargrilled octopus, saffron potato purée, roasted peppers, lemon & basil oil

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

PASTE E RISOTTI

RAVIOLI RICOTTA (V) £18
Filled pasta with ricotta and sautéed spinach, sage & brown butter sauce, chilli

LINGUINE MARINARA
(GFOA) £22
Spaghetti pasta, prawns, mussels, squid, white wine, tomato sauce, garlic, parsley, chilli

RISOTTO AI PORCINI
(VOA, VGOA, GFOA) £16.50
Carnaroli rice, porcini mushrooms, roasted garlic, thyme, aged parmesan, crispy sage

TAGLIATELLE ALLA BOLOGNESE (GFOA) £18
Egg pasta with slow cooked ragù, grana padano

LASAGNE AL FORNO £19
Layers of pasta with slow cooked ragù, béchamel sauce, grana padano

PIZZE

MARGHERITA (VOA) £15
Tomato sauce, mozzarella, basil, grana padano

DIAVOLO PICANTE £18.50
Spicy pepperoni, mozzarella, tomato sauce

ORTOLANA £18.50
Tomato, mozzarella, roasted courgette, aubergine, red peppers, artichokes, basil

SECONDI

COSTINE DI MANZO BRASATE (GFOA) £23
12-hour braised beef short ribs, potato purée, glazed heritage carrots, crispy onions, rich braising jus

TAGLIATA AL ROSMARINO (GFOA) £26
10oz sliced flat iron steak, rosemary polenta chips, roasted peppers, salsa verde

TRUFFLED CHICKEN (GFOA) £24.50
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

(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.

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SIDES

FRIES (GFOA) £5.50

TRUFFLE FRIES (GFOA) £7.95
Grana padano

PATATE AL ROSMARINO £6
Crispy roasted potatoes, rosemary, garlic, sea salt

TENDER STEM BROCCOLI (GF, VGOA) £6
Grana padano, chilli oil

ROCKET SALAD (GF) £6
Shaved grana padano, balsamic glaze, cherry tomato

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, mixed 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

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