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 compote

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 maserpone,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

Sanremo
RESTAURANT

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

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Sanremo
RESTAURANT

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 | 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

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

FIORI DI ZUCCA FRITTI (VGOA) **£8**
Crispy courgette flowers 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
Chargrilled nduja butter
£4.50 Each

BRUSCHETTA POMODORO (GFOA, V, VGOA) **£8.50**
Heirloom tomato, garlic, baguette, basil, olive oil

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

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

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

CAPESANTE AL TARTUFO £17
Seared scallops, Jerusalem artichoke purée, black truffle, crispy leeks, brown butter

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

PASTINACHE AL MISO (V, GFOA, VGOA) **£12**
Caramelised parsnips, tangy baby pear, miso pumpkin purée, crushed pistachio

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

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

PIZZETTA ROMANA £12.95
Pizza dough, mozzarella, tomato sauce, anchovies, oregano, capers

TO SHARE

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

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

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

PIZZETTA E PROSCIUTTO AFFUMICATO £13.95
Pizza dough, creamy burrata, smoked ham, crushed toasted pistachio

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

POACHED HALIBUT (GFOA) **£26**
Clams, diced artichokes & olives, dried olive crumb, dill, chilli & saffron sauce, basil oil

ORATA AL FORNO £27
Whole roasted sea bream, rosemary potatoes, fennel, cherry tomatoes, lemon & oregano dressing

TONNO ALLA GRIGLIA £27.50
Chargrilled tuna steak, roasted peppers, black olives, capers, chilli & salsa verde

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 bass

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

RIBEYE ALLA TOSCANA (GFOA) **£34**
10oz chargrilled ribeye, crispy garlic potatoes, roasted vine tomatoes, cognac cream sauce

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

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SALADS

Add: Chicken £4 | Add: Tiger prawns £7

PEAR & GORGONZOLA (VOA, GFOA) **£16.50**
Toasted walnuts, sundried tomato, mustard olive oil dressing, rocket, cracked black pepper

INSALATA DI CAVOLFIORE E CECI (GFOA, VGOA, VOA) **£16.95**
Roasted cauliflower, crispy chickpeas, sweet potato, baby spinach, pomegranate, toasted almonds, lemon tahini dressing

INSALATA DI TONNO ALLA GRIGLIA (GFOA) **£19.50**
Seared tuna, roasted aubergine, caponata vegetables, baby spinach, olives, capers & red wine vinaigrette

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, chilli

POLPETTE DI CARNE PER LINGUINE (GFOA) **£16.50**
Meatballs, rich tomato sauce, basil, grana padano

RISOTTO AI GAMBERI (GFOA) **£22**
King prawns, Amalfi lemon, shellfish bisque, cherry tomatoes, parsley oil

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

LINGUINE VONGOLE (GFOA) **£24**
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 DI ARAGOSTA (GFOA) **£24**
Lobster & prawn filled ravioli, saffron shellfish cream, cherry tomatoes, basil oil

TAGLIATELLE ALFREDO £19
Chicken, mushrooms in a creamy sauce

RIGATONI STRACCIATELLA £18.50
Tomato sauce, roasted cherry tomato, basil, creamy burrata, crushed pistachio

RIGATONI AI QUATTRO FORMAGGI £18
Gorgonzola, fontina, parmesan, mozzarella, black pepper, crispy sage

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

PIZZE

ALL OF OUR PIZZAS CAN BE GLUTEN FREE

POLLO PICCANTE £18
Tomato, mozzarella, roast chicken, smoked pancetta, roasted peppers, chilli

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

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

SALSICCIA E CIPOLLA £16.50
Tomato, mozzarella, fennel sausage, caramelised red onions, pecorino

ROSSO £19.95
Spicy pepperoni, schiacciata piccante, 'nduja, red onion, roasted peppers, fresh chilli, black olives, D.O.P. San Marzano tomatoes, wild oregano & rocket

QUATTRO STAGIONI
Smoked ham, olives, wild mushrooms, artichokes, tomato sauce, mozzarella
£22

DIAVOLO PICANTE £18.50
Spicy pepperoni, mozzarella, tomato sauce

AUTUNNO (VOA) **£18.50**
White sauce, gorgonzola, walnuts, balsamic radicchio, roasted pumpkin, pecorino

CALZONE £20
Smoked ham, wild mushrooms, tomato sauce, mozzarella

SALMONE E SPINACI £20.95
White base, mozzarella, hot-smoked salmon, baby spinach, mascarpone, lemon zest

PROSCIUTTO COTTO E CARCIOFI £17
Tomato, mozzarella, Italian cooked ham, artichokes, black olives, oregano

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 | Mortadella | Smoked Ham | Burrata | Chicken

SIDES & SAUCES

FRIES (GFOA) **£5.50**

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

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

FUNGHI TRIFOLATI £6.50
Sautéed wild mushrooms, garlic, parsley, white wine

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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