

A top-down view of a wooden table set for a Christmas meal. The table is decorated with several light green gift boxes tied with dark green ribbons. The food includes a bowl of ravioli with cheese and herbs, a plate of bruschetta topped with tomato and basil, a bowl of green olives, a plate of small fried items, a bowl of pasta with a red sauce, and a plate of clams. White snowflake graphics are scattered across the table. The word "CHRISTMAS" is written in large, white, outlined letters, and "MENU" is written in smaller, white, solid letters below it. The name "Remoli" is written in a white script font at the bottom.

CHRISTMAS

MENU

Remoli

A TASTE OF A ROMAN CHRISTMAS

£35pp

Sharing Style Menu

INCLUDES A WELCOME DRINK OF PROSECCO

STARTERS

Supplì alla Romana

Golden fried tomato risotto ball with a melting mozzarella center.

Carciofi alla Romana Salad

Tender Roman artichoke with crisp watercress, dressed lightly for freshness.

Baccalà Fritto

Fried salt cod, a popular Roman dish.

MAINS

Spinach & Ricotta Cannelloni

Baked spinach and ricotta cannelloni.

Carbonara Agnolotti

Agnolotti handmade filled with carbonara.

Saltimbocca alla Romana

Veal escalopes with prosciutto and sage, cooked in white wine.

Romanesco Broccoli

Italian broccoli with Chilli, Garlic and Anchovies.

Cacio e Pepe Roast Potatoes

Roast potatoes in cacio & pepe.

DESSERT

Christmas Panettone

Classic panettone served with a Tiramisu mascarpone cream.

 GLUTEN FREE  VEGAN  VEGETARIAN  SPICE LEVEL

Please inform our team if you have any dietary requirements, however we are unable to guarantee dishes are completely allergens free.
Please Note: A discretionary optional 12.5% service charge will be added to your bill to be fully distributed to our hard working team.

T's & C's apply see here for detail: remoli.co.uk/terms-conditions/

A TASTE OF A ROMAN CHRISTMAS

Vegetarian Option

£35pp

Sharing Style Menu

INCLUDES A WELCOME DRINK OF PROSECCO

STARTERS

Supplì alla Romana ✓

Golden fried tomato risotto ball with a melting mozzarella center.

Carciofi alla Romana Salad (V) (GF)

Tender Roman artichoke with crisp watercress, dressed lightly for freshness.

Fried Zucchini (V)

Golden Fried Courgettes.

MAINS

Baked Spinach & Ricotta Cannelloni ✓

Oven-baked pasta filled with creamy ricotta and spinach, finished with silky béchamel.

Burrata Agnolotti ✓

Agnolotti handmade filled with burrata, served with butter and sage sauce.

Aubergine Parmigiana ✓

Layered aubergine baked with tomato sauce, basil, and vegetarian cheese.

Romanesco Broccoli (V) (GF)

Sautéed with chilli and garlic and extra virgin olive oil.

Garlic & Rosemary Potatoes (V)

Baked with Sea Salt.

DESSERT

Christmas Panettone

Classic panettone served with a Tiramisu mascarpone cream.

(GF) GLUTEN FREE (V) VEGAN ✓ VEGETARIAN 🌶️ SPICE LEVEL

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