

# REMO'S CAFÉ VILLAGGIO

## EST. 2007

# BREAKFAST

07:00 - 11:30

### -POWER JUICES-

Turn over for our selection of freshly squeezed fruit & veg

## COLAZIONE/BREAKFAST

<b>(v) Eggs Any Style</b> Two eggs, toast & traditional onion 'n potato hash	-44-
<b>(v) The Mozz</b> Two poached eggs, rocket, roasted cherry tomatoes & asparagus spears topped with minted hollandaise, served on potato rösti	-62-
<b>(v) Marble Head Scrambled Eggs</b> Scrambled eggs, sweet corn, fresh rocket, Fontina cheese & toasted Rustico	-59-
<b>Smoked Salmon Omelette</b> With fresh rocket, spring onion & cream cheese dressing	-98-
<b>Open Omelette</b> With crispy bacon, tomato, peppers, Fontina cheese & fresh rocket	-84-
<b>Eggs Benedict</b> Parma ham, fresh rocket, poached eggs & minted hollandaise on toasted Rustico	-85-
<b>Eggs Onassis</b> Smoked salmon, fresh rocket, poached eggs & minted hollandaise on toasted Rustico	-92-
<b>(v) Fresh Avo on Rye</b> Seasoned avocado, served on toasted rye with a lemon wedge	-45-
<b>Mario's Mince</b> Homemade bolognese & Fontina cheese on toasted Rustico <i>Mario usually adds an egg for an extra -6-</i>	-68-
<b>(v) Île De Pain</b> Remo's homemade baked beans, spinach & poached eggs on toasted Rustico	-65-
<b>(v) Al Greco</b> Halloumi cheese, mushrooms, poached eggs, tzatziki & tomato salsa on toasted Rustico	-72-
<b>Sparrows</b> Poached eggs, crispy bacon, fresh rocket, onion, mushrooms & thyme-infused béchamel sauce on toasted Rustico	-84-
<b>Kippers</b> Smoked kippers, scrambled eggs, tomato, fresh rocket & a lemon wedge	-85-
<b>Steady Eddy</b> Scrambled eggs, fresh rocket, tomato salsa & grilled Chorizo on an Italian roll	-74-
<b>Franco's Morning Peri Livers</b> With fresh rocket, served on toasted Rustico	-58-
<b>French Toast</b> Made with Grana Duro country loaf & served with crispy bacon & maple syrup	-68-
<b>The Full Monty</b> Toast, eggs, tomato, beans, crispy bacon, Luganica sausage, mushroom & traditional onion 'n potato hash	-98-
<b>Artisanal Toast</b> With Bouril or Anchovy	-22-
<b>Toasties with waffer fries</b>	
(v) Fontina cheese & tomato	-42-
Bacon, egg & Fontina cheese	-54-
Hickory ham, Fontina cheese & tomato	-50-
<b>Croissant</b>	
(v) Plain	-25-
Bacon, egg & Fontina cheese	-70-
(v) Scrambled egg & Tomato	-52-
<b>(v) Pain Au Chocolat</b> A classic chocolate croissant	-32-

### Salutare/Healthy

**(v) Scotty's Oats -48-**  
Cooked oats, apple, cinnamon & roasted almond flakes & honey

**(v) Muesli -56-**  
Homemade honey glazed muesli, yoghurt & mixed fresh fruits & honey

**(v) Paw Paw -50-**  
Sliced paw paw, yoghurt, roasted almond flakes & honey

**(v) Fruit Salad -53-**  
Seasonal fresh fruit salad & yoghurt & honey

### CONTORNI/SIDES

Bolognese	-35-	Kipper	-45-	(v) Onion	-12-	(v) Mushrooms	-22-
Pancetta (40g)	-36-	Salmon (40g)	-45-	(v) Beans	-18-	(v) Fresh rocket	-20-
Luganica sausage	-20-	(v) Traditional potato 'n onion hash	-16-	(v) Tomato	-12-	(v) Minted hollandaise	-22-
Lamb sausage	-20-			(v) Avocado	-20-	(v) Fontina cheese	-25-

MEALS TO SHARE WILL BE CHARGED AS HALF PORTIONS AT 75% - FRESH INGREDIENTS ARE SUBJECT TO AVAILABILITY  
CHILDREN ARE WELCOME UNDER ADULT SUPERVISION - ALLERGEN WARNING: BOTH NUTS AND SHELLFISH PRODUCTS ARE USED IN OUR KITCHEN  
RIGHT OF ADMISSION RESERVED - WWW.REMOS.CO.ZA

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## BREAKFAST

07:00 - 11:30

### Morning Cocktails

<b>Mimosa</b>	-58-
Fresh orange juice & Prosecco	
<b>Virgin Mary</b>	-38-
Tomato cocktail, Tabasco, Worcestershire sauce, salt, pepper, celery & olives	
<b>Bloody Mary</b>	-56-
Single shot of vodka, tomato cocktail, Tabasco, Worcestershire sauce, salt, pepper, celery & olives	

### CAFFÈ

#### SPECIALITY COFFEES

<b>Caffè Corretto</b>	-40-
Short espresso served with a shot of Grappa Alla Ruta on the side	
<b>Irish</b>	-42-
Short espresso with a shot of whiskey, topped with hot water & whipped cream	
<b>Valdo</b>	-46-
Short espresso with a shot of white chocolate grappa, topped with hot frothed milk	

#### REGULAR COFFEES

<b>Espresso</b>	-20-
Single shot	
<b>Doppio Espresso</b>	-24-
Double shot	
<b>Macchiato</b>	-21-
Single shot topped with hot frothed milk	
<b>Cappuccino</b>	-22-
Single shot topped with hot frothed milk	
<b>Latte</b>	-25-
Hot frothed milk served with a single shot on the side	
<b>Americano</b>	-21-
Single shot topped up with hot water	
<b>Mocha</b>	-28-
Single shot blended with chocolate milk	
<b>Bambinoccino</b>	-8-
Espresso cup filled with warm frothed milk & topped with cocoa sprinkles for the kids	

\*All caffè available in Decaf and Skinny\*

### TEAS

#### SPECIALITY TEAS

<b>Imperial Lapsang Souchong</b>	-25-
A black tea of Fujian origin; full bodied, smoky & earthy	
<b>Moroccan Mint</b>	-25-
A green tea of North African origin with Saharan mint	
<b>Vanilla Bourbon</b>	-25-
A red tea of South African origin with rich vanilla	
<b>Red Cappuccino</b>	-26-
Rooibos tea made with an espresso machine	

#### REGULAR TEAS

A choice of English Breakfast, Earl Grey, Ceylon, Rooibos, Green, Chamomile & Jasmine

<b>For one</b>	-18-
<b>For two</b>	-32-

### HOT BEVERAGES

<b>Hot chocolate</b>	-26-
<b>Milo</b>	-25-
<b>Horlicks</b>	-25-
<b>Chai latte</b>	-26-

### POWER JUICES

Add ginger for an extra -6-  
Add a wheat grass shot for an extra -15-

<b>The Regulars</b> (Straight up or mixed)	-38-
Orange Apple Pear Pineapple	
<b>Our Recommended Blends</b>	-40-
<b>Ginger Ninja</b> (Our crew's choice)	
Pineapple, apple, ginger & mint	
<b>Green Machine</b> (The immune booster)	
Apple, pear, spinach, cucumber, celery & lemon	
<b>Sweet Beets</b> (The cholesterol killer)	
Beetroot, carrot, celery, cucumber & pear	
<b>Mighty Pine</b> (Manganese boost for your bones)	
Pineapple, spinach, mint & strawberry	
<b>Veggies-A-Plenty</b> (Antioxidant pack)	
Spinach, broccoli, celery, carrot & apple	
<b>Orange County</b> (Vitamin C boost)	
Orange, carrot & basil	

### AQUA

#### Lurisia -Piedmont, Italy-

Natural spring water bottled at source, the Fonte Santa Barbera di Lurisia

Available in still and sparkling

<b>330ml</b>	-35-
<b>500ml</b>	-42-
<b>750ml</b>	-50-

#### ITALIAN NATURAL SODA DRINKS

##### Lurisia -Piedmonte, Italy- -45-

100% Natural flavoured soda, no artificial colourants, no preservatives

<b>Gazzosa</b>	
Amalfi Sfusato lemon flavour	
<b>Aranciata</b>	
Gorgano orange flavour	
<b>Acqua Tonica</b>	
Natural dry tonic water	
<b>Chinotto</b>	
Myrtle-leaf orange flavour	

##### Niasca Portofino -Portofino, Italy- -34-

natural lemonade made with lemons from tigullio

<b>Mandarino</b>	
Infusion of Tigullio mandarins & iris flowers	
<b>Festivo</b>	
Infusion of Cedar, bitter orange, vanilla, apple & bitter herbs	

##### Baladin -Piozzo, Italy- -44-

100% Natural flavoured soda, no artificial colourants, no preservatives

<b>Cola</b>	
With Kola nuts from Sierra Leone, 100% natural cola	
<b>Spuma Nera</b>	
Chinotto with rhubarb, vanilla & orange zest infusion	



# REMO'S CAFÉ VILLAGGIO

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LUNCH/PRANZO : 11:30 - 17:00  
DINNER/TCENA : 17:00 - 23:00

## ANTIPASTI DELLA TERRA

Meats - Prosciutto crudo, Salame, Mortadella, Black Forest Ham  
Cheeses - Fontina, French Raclette, Drunken Pecorino, Manchino, Taleggio, Gorgonzola, Asiago  
Single board - Choice of two -72-  
Misto for two - Choice of four -145-  
Grande piatto misto - Platter of all meats & cheeses -350-

## CAFÉ LIGHTS

## STARTERS AND CASUAL MEALS

<b>Soup of the Day</b>	-5Q-
Ask your server for today's preparation	
(u) <b>Carciofi Fritti</b>	-80-
Crumbed artichokes served with a homemade basil mayo dressing	
<b>The Esca</b>	-86-
Whole prawns sautéed in white wine, chili flakes & butter served on rocket with an avocado salsa & fresh lemon	
<b>Calamari Piccoli/Grandi (with Zucchini Fries)</b>	-75-/-135-
Grilled calamari with zucchini ribbons & zesty lemon butter sauce	
(u) <b>Halloumi Fingers</b>	-58-
Polenta-crumbed halloumi fingers, served with basil mayo & a sweet chili dipping sauce	
<b>Carpaccio di Franco</b>	-85-
Thin slices of beef fillet, Cannellini beans, fresh rocket & Parmesan shavings, garnished with balsamic reduction & mayo dressing	
<b>Carpaccio di Salmone</b>	-96-
Three Streams smoked salmon topped with Friket cheese, crisp lettuce, capers & red onion relish	
<b>Salmon Fish Cakes</b>	-115-
Grilled Norwegian and smoked salmon fish cakes served with wilted spinach & spicy braised lentils	
<b>Peri Livers</b>	-60-
Served with toasted Rustico	
(u) <b>Grilled Aubergine</b>	-55-
Grilled aubergine slices & roasted peppers marinated in garlic, chili, olive oil, vinegar & parsley	
(u) <b>Arugula Salad</b>	-58-
Fresh rocket & Parmesan shavings with a light drizzle of olive oil, served with a lemon wedge Add grilled chicken breast -30- Go Greek -20-	
<b>Chorizo e Patate</b>	-78-
Pan fried spicy Chorizo & potato, tossed with grilled red onion, garlic & smoked paprika, topped with French Raclette cheese	
(u) <b>Arancini</b>	-52-
Gorgonzola-stuffed risotto balls served with fresh rocket, basil pesto & a drizzle of balsamic reduction	



<b>Old School Fish &amp; Chips</b>	-95-
Beer-battered hake fillet served with shoestring fries, panfried garlic peas, fresh lemon & tartare sauce	
<b>Grilled Norwegian Salmon</b>	-180-
Grilled Norwegian salmon served with broccoli "al dente", a lemon wedge & zesty lemon butter sauce	
<b>Catch of the Day</b>	-5Q-
Ask your server about our fresh fish of the day	
<b>Oysters</b>	-5Q-
Ask your server about today's preparation	

## SECONDI

### MAIN MEALS

<b>Popeye's Pollo</b>	-95-
Grilled chicken breast, sautéed spinach & a warm salad of broccoli, red onion, cherry tomato & Fontina cheese; served with lemon butter sauce	
<b>Calamari alla Pina</b>	-145-
Calamari braised with Chorizo, Mamma's Sauce, Cannellini beans, cherry tomatoes & chili; served on risotto cakes	
<b>The Kassler</b>	-105-
Kassler pork chop, spinach, roasted pepper mash & apple sauce	
<b>Chicken Assaggi</b>	-110-
Grilled chicken breast, wood-fire-roasted vegetables, peppadews, pine nut & feta pesto, zucchini fries & balsamic reduction	
<b>Lamb Shank</b>	-190-
Red wine & tomato-braised lamb shank, roasted pepper mash, wood-fire-roasted vegetables & Port wine sauce	
(u) <b>Melanzane alla Parmigiana</b>	-95-
Baked aubergines layered with Mamma's Sauce, Mozzarella & Parmesan cheese	
<b>Nonna's Pot Pie</b>	-5Q-
Ask your server about today's filling	
<b>Veal Piemontese</b>	-165-
Crumbed veal schnitzel, Italian-style braised cabbage, sautéed potatoes & a Fontina cheese sauce on the side	

## HOUSE-MADE BURGERS

<b>Sliders</b>	-88-
3 Mini burgers with homemade beef patties, Fontina cheese, grilled onion & sweet chili mayo	
<b>Remo's Original Gourmet</b>	-118-
Homemade beef patty, crispy bacon, tomato, grilled onion & lettuce with a mushroom & Fontina cheese sauce	
<b>Al Capo</b>	-98-
Grilled Chorizo & chicken breast, grilled onion & smashed avocado	

## FROM THE GRILL

Aged beef cuts from the grill. All weights specified are raw weights, as a result, a 10% variance may occur during cooking.

<b>Steak Frites</b>	-175-
Grilled salt & pepper rump served with truffle & Parmesan fries & béarnaise sauce	
<b>Fillet -200g/300g-</b>	-140-/-180-
<b>Mamba Fillet (200g / 300g)</b>	-165-/-210-
Beef fillet medallions served on wood fire roasted vegetables and sautéed spinach. Topped with peppercorn sauce and a garnish of zucchini fries	

## CONTORNI/SIDE DISHES

(u) <b>Shoestring Fries</b>	-25-	(u) <b>Zucchini Fries</b>	-30-	(u) <b>Italian-Style Cabbage</b>	-20-
Thinly-sliced fries		Italian-style fried zucchini		Slow cooked in Mamma's Sauce	
(u) <b>Pocket of Rocket</b>	-35-	(u) <b>Butternut</b>	-22-		
With Grana shavings		Oven-roasted with cinnamon			
(u) <b>Broccoli</b>	-20-	(u) <b>Spinach</b> if available	-30-		
Steamed & seasoned		Wilted with garlic & seasoned			

## SALSE/SAUCES

all side sauces -22- All sauces prepared fresh, in-house

(u) <b>Mushroom</b>	(u) <b>Béarnaise sauce</b>
Cream-based with Dijon mustard	Béarnaise sauce with tarragon
(u) <b>Peppercorn</b>	
Black peppercorn sauce	

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DINNER/CENA : 17:00 - 23:00

## PIZZA FORNO A LEGNA

### Focaccia

- (v) With extra virgin olive oil, garlic & rosemary -50-
- (v) With olives, Danish feta & red onion marmalade -62-
- (v) With Mozzarella, Pecorino, rosemary & black pepper -74-

### The Teo Musso

Chicken, mushrooms, red onion marmalade, garlic & rosemary -95-

### (v) Bergamo

Taleggio cheese, mushrooms, marinated peppers & garlic -110-

### Rimini

Prawns, calamari, fresh rocket & lemon zest -158-

### (v) Doc Holiday

Olives, artichokes, mushrooms & garlic -102-

### Greggo

Crispy bacon, avo & Danish feta -110-

### Don Vito

Chicken, peppadews, Danish feta & avo -115-

### Siciliana

Anchovies, capers, olives, garlic & oregano -98-

### Balls of Fire

Homemade meatballs, marinated peppers & chili -110-

### Brie and Bacon

Brie cheese, crispy bacon & cranberry jam -108-

### Carne

Crispy bacon, Italian salame & Luganica sausage -128-

### Parma e Rucola

Parma ham, fresh rocket & Grana Padano shavings -125-

### Corsicano

Chorizo, Gorgonzola Dolce al Latte & onion marmalade -125-

### Maximiliano

Crispy Pancetta, whole marinated chillies, Ricotta cheese & rocket -122-

### The Mack

Italian salame, red onion & jalapeños -105-

### Bambino Pizzas

(v) Margherita -52-

Tomato & Mozzarella

Regina -70-

Black Forest ham & mushrooms

Hawaiian -70-

Black Forest ham & pineapple

Mario's -62-

Homemade beef bolognese

## TOASTIES

### Toasties with Waffer Fries

(v) Fontina cheese & tomato -42-

Bacon, egg & Fontina cheese -54-

Hickory Ham, Fontina cheese & tomato -50-

## PASTA

### ATTENZIONE!

ALTHOUGH YOU ARE FREE TO CHOOSE YOUR PREFERRED TYPE OF PASTA, CAREFUL CONSIDERATION WAS MADE WHEN MATCHING OUR TYPES OF PASTA WITH THEIR RESPECTIVE SAUCES. A GLUTEN FREE OPTION AVAILABLE, PLEASE ALLOW EXTRA TIME FOR COOKING; ADD -20-

### Pasta della Costa -150-

Calamari & prawn tails tossed with cherry tomatoes, lemon juice, garlic & linguini

### Spaghetti alla Puttanesca -98-

A typical Southern Italian dish of tomatoes, olive oil, capers, anchovies & olives, tossed with spaghetti

### Risotto con Zucca e Pancetta -100-

Butternut risotto topped with crispy Pancetta, Gorgonzola, fried sage & extra virgin olive oil

### Gnocchi con Polpette -98-

Homemade potato gnocchi and polpetti meatballs in Mamma's Sauce topped with melted Grana Padano

### Cliff's Mac & Cheese -88-

Made with casarecce pasta & bacon, topped with grilled cheese & tomato slices

### (v) Pasta con Funghi -105-

Tagliatelli pasta tossed in mushrooms, garlic, onion, white wine, thyme, a dash of fresh cream, truffe oil & Grana Padano

### (v) Aglio e Olio -58-

Garlic, extra virgin olive oil & chili tossed with spaghetti Extra calamari -48- Extra prawns -50- Extra chicken -30-

### River Café -155-

Peeled prawn tails sautéed with zucchini, white wine, tomato paste, chili & cream, finished off with a squeeze of lemon, Parmesan & fresh Italian parsley

### Larry's Lasagna -97-

Layered sheet pasta & Mamma's bolognese sauce with béchamel sauce & Mozzarella cheese

### Renzo's -95-

Bacon, marinated peppers, chili, Mamma's Sauce & a dash of fresh cream tossed with penne

### Joey Zasa -105-

Braised lamb in a red wine, onion, tomato & veal stock reduction, accompanied by garden fresh peas & rosemary, served with Rigatoni pasta

### Tagliatelle alla Bolognese -90-

Homemade beef bolognese sauce tossed in tagliatelle pasta

## INSALATE

### Lafayette Street -88-

A warm salad of grilled chicken strips, tossed in marinated corn, red onion, rocket, cherry tomatoes, Danish feta, basil leaves & avocado

### (v) Nonna's Deli Salad -92-

Chopped avocado, Bocconcini di Mozzarella, cherry tomatoes, couscous, marinated zucchini, sweet & sour butternut & roasted peppers; tossed with a lemon, honey & mustard dressing

### (v) Butternut & Feta Salad -80-

Sweet & sour roasted butternut with Danish feta, rocket, Cannellini beans, toasted sesame seeds & avocado salsa

### (v) Pear and Gorgonzola Salad -98-

Pear, Gorgonzola Dolce al Latte, red onion, lettuce & sesame brittle, drizzled in a homemade lemon, honey & mustard dressing

### Remo's Chicken Caesar -95-

Tossed grilled chicken, crispy Pancetta ham, croutons & lettuce, topped with a poached egg & Remo's famous Caesar dressing

### Insalata Fortunata -105-

Smoked salmon topped with avocado, mixed leaves, capers & red onion, dressed with homemade Caesar dressing

### Maltagliata -94-

Grilled beef fillet strips, fresh rocket, sesame seeds & a lemon, honey & mustard dressing, accompanied by a lemon wedge