

Remo's Café Originale

BREAKFAST

07:00 - 11:30

-POWER JUICES-

Turn over for our selection of freshly squeezed fruit & veg

Colazione/Breakfast

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

Salutare/Healthy

(v) Scotty's Oats -48-	(v) Muesli -56-
Cooked oats, apple, cinnamon & roasted almond flakes & honey	Homemade honey glazed muesli, yoghurt & mixed fresh fruits & honey
(v) Paw Paw -50-	(v) Fruit Salad -53-
Sliced paw paw, yoghurt, roasted almond flakes & honey	Seasonal fresh fruit salad & yoghurt & honey

Contorni/Sides

Bolognese	-35-	Kipper	-45-	(v) Onion	-12-	(v) Mushrooms	-22-
Pancetta (4og)	-36-	Salmon (4og)	-45-	(v) Beans	-18-	(v) Fresh rocket	-20-
Luganica sausage	-20-	(v) Traditional potato	-16-	(v) Tomato	-12-	(v) Minted hollandaise	-22-
Lamb sausage	-20-	'n onion hash		(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
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Morning Cocktails

Mimosa -58-
Fresh orange juice & Prosecco

Virgin Mary -38-
Tomato cocktail, Tabasco, Worcestershire sauce, salt, pepper, celery & olives

Bloody Mary -56-
Single shot of vodka, tomato cocktail, Tabasco, Worcestershire sauce, salt, pepper, celery & olives

Caffè

SPECIALITY COFFEES

Caffè Corretto -40-
Short espresso served with a shot of Grappa Alla Ruta on the side

Irish -42-
Short espresso with a shot of whiskey, topped with hot water & whipped cream

Valdo -46-
Short espresso with a shot of white chocolate grappa, topped with hot frothed milk

REGULAR COFFEES

Espresso -20-
Single shot

Doppio Espresso -24-
Double shot

Macchiato -21-
Single shot topped with hot frothed milk

Cappuccino -22-
Single shot topped with hot frothed milk

Latte -25-
Hot frothed milk served with a single shot on the side

Americano -21-
Single shot topped up with hot water

Mocha -28-
Single shot blended with chocolate milk

Bambinoccino -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

Imperial Lapsang Souchong -25-
A black tea of Fujian origin; full bodied, smoky & earthy

Moroccan Mint -25-
A green tea of North African origin with Saharan mint

Vanilla Bourbon -25-
A red tea of South African origin with rich vanilla

Red Cappuccino -25-
Rooibos tea made with an espresso machine

REGULAR TEAS

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

For one -18-

For two -32-

Hot Beverages

Hot chocolate -26-

Milo -25-

Horlicks -25-

Chai latte -26-

Power Juices

Add ginger for an extra -5-
Add a wheat grass shot for an extra -15-

THE REGULARS (STRAIGHT UP OR MIXED) -38-

Orange

Apple

Pear

Pineapple

OUR RECOMMENDED BLENDS -40-

Ginger Ninja

(Our crews choice)

Pineapple, apple, ginger & mint

Green Machine

(The immune booster)

Apple, pear, spinach, cucumber, celery & lemon

Sweet Beets

(The cholesterol killer)

Beetroot, carrot, celery, cucumber & pear

Mighty Pine

(Manganese boost for your bones)

Pineapple, spinach, mint & strawberry

Veggies-A-Plenty

(Antioxidant pack)

Spinach, broccoli, celery, carrot & apple

Orange County

(Vitamin C boost)

Orange, carrot & basil

Aqua

Lurisia -Piedmont, Italy-

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

Available in still and sparkling

330ml -35- 500ml -42- 750ml -50-

Italian Natural Soda Drinks

Lurisia -Piedmont, Italy- -45-

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

Gazzosa

Sfusato lemon flavour

Aranciata

Gorgano orange flavour

Acqua Tonica

Natural dry tonic water

Chinotto

Myrtle-leaf orange flavour

Niasca Portofino -Portofino, Italy- -34-

Limonata

natural lemonade made with lemons from tigullio

Mandarino

Infusion of Tigullio mandarins & iris flowers

Festivo

Infusion of Cedar, bitter orange, vanilla, apple & bitter herbs

Baladin -Piozzo, Italy- -44-

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

Cola

With Kola nuts from Sierra Leone, 100% natural cola

Ginger

With sweet & bitter orange peel from Gargano

THE PASTA Factory

Nothing says Italy like its food, and nothing says "Italian food" like pasta.

Pasta is an integral part of every Italian kitchen and so we, at Remo's Originale have decided to celebrate and pay homage to this hero of the dinner table by opening our very own Pasta Factory. From stocking high-quality imported Italian pasta to hand-crafting fresh pasta offerings, the Pasta Factory will bring the world of pasta to your table in new and exciting ways. At the Pasta Factory, not only will you find the classics such as spaghetti and penne, but also lesser known varieties that are rarely found outside of Italy.

Purchase a pack to take home or sample a pasta dish from our specials board.



Cliff's Mac & Cheese

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

-88-



(v) Ravioli

Homemade fresh ravioli pockets filled with spinach & Ricotta, gently tossed in sage butter

-95-



Tagliatelle Alla Bolognese

Homemade beef bolognese sauce tossed in homemade fresh tagliatelle pasta

-90-



(v) Aglio e Olio

Garlic, olive oil & chili tossed with Rummo spaghetti

Extra calamari -48- Extra prawns -50- Extra chicken -30-

-58-



Renzo's

Bacon, marinated peppers, chili, Mamma's Sauce & cream tossed with homemade fresh penne

-95-



Larry's Lasagna

Layered homemade fresh sheet pasta, béchamel sauce, Mamma's Sauce, bolognese & Mozzarella cheese

-97-



River Café

Prawns, tomato paste, zucchini strips & a dash of cream, lightly tossed in garlic, chili & white wine, & served with Rummo linguine

-155-

Pizzas

Focaccia

(v) With extra virgin olive oil, garlic & rosemary

-50-

(v) With olives, Danish feta & red onion marmalade

-62-

The Teo Musso

Chicken, mushroom, red onion marmalade, garlic & rosemary

-95-

Doc Holiday

Olives, artichokes, mushrooms & garlic

-102-

Greggo

Crispy bacon, avo & Danish feta

-110-

Don Vito

Chicken, peppadews, Danish feta & avo

-115-

Classic Napoletana

Anchovies, capers, olives & cherry tomatoes

-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-

Bambini

All our food is freshly prepared, making it hearty and wholesome for your little ones

Pasta

Good Ol' Mac 'n Cheese -58-

Macaroni, béchamel sauce, bacon & cheese

Spaghetti and Meatballs -65-

Homemade beef meatballs & Mamma's Sauce

Pizzas

(v) Margherita -50-

Tomato & Mozzarella

Regina -70-

Black Forest ham & mushrooms

Hawaiian -70-

Black Forest ham & pineapple

Mario's -62-

Homemade beef bolognese

Meals

Chicken Strips and Chips -55-

Crumbed chicken breast & hand-cut chips

Fish and Chips -68-

Batter-fried fish & hand-cut chips

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LUNCH

11:30 - 15:00

Café Lights

Soup of the Day	-SQ-
Ask your server for today's preparation	
The Esca	-86-
Whole prawns sautéed in white wine, chili flakes & butter served on rocket with an avocado salsa & fresh lemon	
Calamari Piccolo/Grande	-75-/-145-
Grilled calamari with zucchini ribbons & zesty lemon butter sauce Grande served with zucchini fries	
(v) Halloumi Fingers	-58-
Polenta-crumbed Halloumi fingers, served with basil mayo & a sweet chilli dipping sauce	
Carpaccio di Franco	-85-
Thin slices of beef fillet, Cannellini beans, fresh rocket & Parmesan shavings, garnished with balsamic reduction & mayonnaise dressing	
Salmon Fish Cakes	-115-
Grilled Norwegian & smoked salmon fish cakes served with wilted spinach & spicy braised lentils	
Peri Livers	-60-
Served with toasted Rustico	
(v) Rugula Salad	-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-	

Piadinina

Italian flatbread sandwiches prepared with stoneground flour. Served with a choice of shoestring fries or side salad.

(v) Melanzane e Peperoni	-68-
Aubergines, marinated peppers & Mozzarella	
Salame e Basilico	-76-
Salami, basil, olives & Mozzarella	
(v) Con Verdura	-68-
Spinach, mushrooms, Gorgonzola Dolce Latte & Mozzarella	
Pollo e Pomodori	-70-
Chicken, sundried tomato tapenade, mayo, Fontina cheese & rocket	
Primo	-88-
Chicken, avo, rocket & feta	

Insalata

(v) Butternut & Feta Salad	-80-
Sweet & sour roasted butternut with Danish feta, rocket, Cannellini beans, toasted sesame seeds & avocado salsa	
(v) Pear & Gorgonzola Salad	-98-
Pear, Gorgonzola Dolce di Latte, red onion, lettuce & sesame brittle, drizzled in a homemade lemon, honey & mustard dressing	
Remo's Chicken Caesar	-95-
Tossed grilled chicken, crispy Pancetta, 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	

Secondi

Fillet (250g)	-155-
Served with a choice of side dish & mushroom sauce	
Grilled Norwegian Salmon	-180-
Grilled Norwegian salmon served with broccoli "al dente," a lemon wedge & zesty lemon butter sauce	
Old School Fish and Chips	-95-
Beer battered hake fillet served with shoestring fries, pan-fried garlic peas, fresh lemon & tartare sauce	
Popeye's Pollo	-95-
Grilled chicken breast, sautéed spinach & a warm salad of broccoli, red onion, cherry tomato & Fontina cheese; served with lemon butter sauce	
Chicken Assaggi	-110-
Grilled chicken breast, wood-fire-roasted vegetables, peppadews, pine nut & feta pesto, zucchini fries & balsamic reduction	
(v) Melanzane alla Parmigiana	-95-
Baked aubergine layered with Mamma's Sauce, Mozzarella & Parmesan cheese	
Remo's Original Gourmet Burger	-118-
Homemade beef patty, crispy bacon, tomato, grilled onion & lettuce with a mushroom & Fontina cheese sauce	

Contorni/ Side Dish

(v) Shoestring Fries	-25-
Thinly-sliced fries	
(v) Zucchini Fries	-30-
Italian-style fried zucchini	
(v) Spinach (if available)	-30-
Wilted with garlic & seasoned	

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Menu Delle Bivande

Apertivo & Digestivo

Campari & Soda	-45-
Campari, soda water, lemon	
Ramazotti Amaro/Bianco	-25-
Fernet Branca/Mente	-38-
Limoncello	-25-
Grappa Ruta	-30-
Grappa Nonino	-35-
Grappa Alexander	-35-
Grappa Tardiva	-40-
Grappa Infused Liguers	-30-
Fior di Latte / Nero / Gianduia / Limoncino	
Frangelico	-25-

Cocktails

Aperol Spritz	-70-
Aperol, Prosecco & a slice of orange	
Negroni	-58-
Classic stir of Martini Rosso, Campari & Tanqueray London Dry Gin, garnished with an orange slice & served on the rocks	
Cosmopolitan	-55-
Ciroc vodka, triple sec, cranberry juice & a splash of lime	
Slick Mojito	-46-
White rum, sugar syrup, mint, lime & a charge of soda	

Imported Italian Craft Beers

<u>BALADIN SPICED</u>	330ml/750ml
Isaac	-70-/-178-
Its creamy head, intentionally cloudy apricot colour & scent of yeast and citrus, all blend into spicy harmonies of coriander & peeled oranges that call you from the glass; refreshing to the palate, Isaac has a light body & is very easy to drink	
<u>BALADIN HOPPY</u>	
Nazionale	-70-/-178-
Nazionale is the first 100% Italian beer made with Italian ingredients; Italian water, barley malt, hops, yeasts and two Italian spices, bergamot and coriander, which combine to create harmony and originality	
Super Bitter	-70-/-178-
True to its Baladin identity, this amber ale strikes a perfect balance with notes of caramel, hints of dried fruit & bitter hops	
Open Rock 'n Roll	-70-/-178-
A beer whose freshness & different types of pepper blend with the aromas and bitterness of hops in a "musical crescendo". A true drink 'n roll experience that will certainly attract a host of aficionados	

White

	<u>Bottle</u>
Ken Forrester Petit Sauvignon Blanc	-125-
-Stellenbosch-	
Haute Cabriere White Blend	-215-
-Franschhoek- (Chardonnay & Pinot Noir)	
Weltevrede Vanilla Chardonnay	-135-
-Robertson-	
Colli di Poianis Sauvignon	-215-
-Friuli, Venezia Giulia-	
Brezza Bianco	-285-
-Umbria, Italy- (Chardonnay, Pinot Grigio & Grochetto)	
Fazi Battaglia Verdiccio	-245-
-Marche, Italy-	

Red

Helderberg Cabernet Sauvignon	-150-
-Stellenbosch-	
Villiera Merlot	-170-
-Stellenbosch-	
Idiom Rosso di Stellenbosch Red Blend	-190-
-Hermanus- (Nebbiolo, Barbera, Zinfandel & Sangiovese)	
Bastianich Vigne Orsone Refosco	-375-
-Friuli, Italy-	
Colli di Poianis Schioppettino	-275-
-Friuli, Venezia Giulia, Italy-	
Fazi Battaglia Sangiovese	-245-
-Marche, Italy-	

Rosé

Bastianich Rosato di Refosco	-385-
-Friuli, Venezia Giulia, Italy-	
Brezza Rosato	-285-
-Umbria, Italy-	
Dégrendel Rosé	-135-
-Durbanville-	
Mateus Rosé	-175-
-Portugal-	

Bubbles

	<u>Bottle</u>
Serafini e Vidotto Bollicine di Prosecco	-330-
-Veneto, Italy-	
Trevisiol Rosé Brut Spumante	-350-
-Treviso, Italy-	
Lambrusco Castelvetro Fini	-225-
-Modena, Italy-	

Port

60ml Serving

Overgaaauw Cape Vintage Port	-30-
-Vlottenburg-	



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