

Remo's Café Libertà

BREAKFAST

07:00 - 11:30

Colazione/Breakfast

(v)Eggs Any Style	-44-
Two eggs, toast & traditional onion 'n potato hash	
(v)The Mozz	-65-
Two poached eggs, rocket, roasted cherry tomatoes & asparagus spears topped with minted Hollandaise, served on a potato rösti	
(v)Marble Head Scrambled Eggs	-60-
Scrambled eggs, sweet corn, fresh rocket, Fontina cheese & toasted Village Ciabatta	
Smoked Salmon Omelette	-105-
Fresh rocket, spring onion & cream cheese dressing	
Open Omelette	-90-
Crispy bacon, tomato, peppers, Fontina cheese & fresh rocket	
Eggs Benedict	-85-
Parma ham, fresh rocket, poached eggs & minted Hollandaise on toasted Village Ciabatta	
Eggs Onassis	-95-
Smoked salmon, fresh rocket, poached eggs & minted Hollandaise on toasted Village Ciabatta	
(v)Fresh Avo on Poilâne	-45-
Seasoned avocado, served on toasted Poilâne with a lemon wedge	
Mario's Mince	-70-
Homemade Bolognese & Fontina cheese on toasted Village Ciabatta	
Mario usually adds an egg for an extra -6-	
(v)Île De Païñ	-65-
Remo's homemade baked beans, spinach & poached eggs on toasted Village Ciabatta	
(v)Al Greco	-78-
Halloumi, mushrooms, poached eggs, tzatziki & tomato salsa on toasted Village Ciabatta	

Contorni / Sides

Bolognese	-38-
Pancetta (4og)	-36-
Luganica sausage	-30-
Lamb sausage	-22-
Kipper	-45-
Salmon (4og)	-45-
(v) Traditional potato 'n onion hash	-16-
(v) Onion	-12-
(v) Beans	-20-
(v) Tomato	-12-
(v) Avocado	-20-
(v) Mushrooms	-22-
(v) Fresh rocket	-20-
(v) Minted Hollandaise	-22-
(v) Fontina cheese	-25-

POWER JUICES

Turn over for our selection of freshly squeezed fruit & veg

Sparrows	-84-
Poached eggs, crispy bacon, fresh rocket, onion, mushrooms & thyme-infused béchamel sauce on toasted Village Ciabatta	
Kippers	-85-
Smoked kippers, scrambled eggs, tomato, fresh rocket & a lemon wedge	
Steady Eddy	-75-
Scrambled eggs, fresh rocket, tomato salsa & grilled Chorizo on an Italian roll	
Franco's Morning Peri Livers	-60-
With fresh rocket, served on toasted Village Ciabatta	
French Toast	-68-
Made with Remo's country loaf & served with crispy bacon & maple syrup	
The Full Monty	-105-
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	-44-
Bacon, egg & Fontina cheese	-56-
Hickory ham, Fontina cheese & tomato	-52-
Croissant	
(v)Plain, with cheese & jam	-26-
Bacon, egg & Fontina cheese	-75-
(v)Scrambled egg & tomato	-55-
(v)Pain Au Chocolat	-32-
A classic chocolate croissant	

Salutare/Healthy

Scotty's Oats	-48-
Cooked oats, apple, cinnamon & roasted almond flakes & honey	
Paw Paw	-50-
Sliced paw paw, yoghurt, roasted almond flakes & honey	
Muesli	-56-
Homemade honey glazed muesli, yoghurt & mixed fresh fruits & honey	
Fruit Salad	-54-
Seasonal fresh fruit salad & yoghurt & honey	

Morning Cocktails

- Mimosa

Fresh orange juice & Prosecco

-58-
- Virgin Mary

Tomato cocktail, Tabasco, Worcestershire sauce, salt, pepper, celery & olives

-38-
- Bloody Mary

A single shot of vodka, tomato cocktail, Tabasco, Worcestershire sauce, salt, pepper, celery & olives

-56-

Caffè

SPECIALITY COFFEES

- Caffè Corretto

Short espresso served with a shot of Grappa Alla Ruta on the side

-40-
- Irish

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

-42-
- Valdo

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

-46-

REGULAR COFFEES

- Espresso

Single shot

-20-
- Doppio Espresso

Double shot

-24-
- Macchiato

Single shot topped with hot frothed milk

-21-
- Cappuccino

Single shot topped with hot frothed milk

-22-
- Latte

Hot frothed milk served with a single shot on the side

-25-
- Americano

Single shot topped up with hot water

-21-
- Mocha

Single shot blended with chocolate milk

-28-
- Bambinoccino

Espresso cup filled with warm frothed milk & topped with cocoa sprinkles for the kids

-8-

All caffè available in Decaf and Skinny

Hot Beverages

- Hot Chocolate

-26-
- Milo

-25-
- Horlicks

-25-
- Chai Latte

-26-

Aqua

Lurisia -Piedmont, Italy-

Natural spring water bottled at source, the Mount Pigma in Lurisia Fonte Santa Barbara, Italy

Available in still and sparkling

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

- 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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Teas

SPECIALITY TEAS

- Imperial Lapsang Souchong

A black tea of Fujian origin, full bodied, smoky & earthy

-25-
- Moroccan Mint

A green tea of north African origin with Saharan mint

-25-
- Vanilla Bourbon

A red tea of South African origin with rich vanilla

-25-
- Red Cappuccino

Rooibos tea made with an espresso machine

-26-

REGULAR TEAS

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

- For one

-18-
- For two

-32-

Power Juices

Add ginger for an extra -5-
Add a wheat grass shot for an extra -20-

THE REGULARS (STRAIGHT-UP OR MIXED) -38-

- Orange
- Apple
- Pear
- Pineapple

OUR RECOMMENDED BLENDS -40-

Ginger Ninja

(The digestive aid of our crew)

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

Italian Natural Soda Drinks

Lurisia - Piedmont - -45-

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

Gazzosa

Amalfi Sfusato lemon flavour

Aranciata

Gargano orange flavour

Acqua Tonica

Natural dry tonic water

Chinotto

Myrtle-leaf orange flavour

Niasca Portofino - Portofino - -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 - -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

Remo's Café Libertà

LUNCH
11:30 - 14:00

est. 2007

Starters / Café Lights

Soup of the Day

Ask your server for today's preparation

Piatto Misto

Meats

Prosciutto di Parma
Prosciutto di San Daniele
Prosciutto Cotto
Salame Ferrarese
Mortadella
Bresaola

-SQ-

Carpaccio

Manzo

Fresh sliced beef fillet, rocket salad, shaved Grana Padano, lemon & extra virgin olive oil dressing

-90-

Di Coppa

Sliced imported Italian Coppa served with cherry tomatoes, rocket & a balsamic dressing

-75-

Di Salmone

Sliced "Three Streams Smoked Salmon", cherry tomatoes, chives, capers & marinated red onions served with a saffron dressing

-105-

Cheeses

(v) Mozzarella di Bufala
(v) Fontina
(v) Asiago
(v) Grana Padano DOP

-25-

-25-

-35-

-30-

Mozzarella di bufala

(v) Di Bufala

Imported Buffalo Mozzarella with buffalo milk, served with grissini

-95-

Con Prosciutto

Imported Buffalo Mozzarella & Italian Parma Ham

-135-

(v) Alla Caprese

Imported Buffalo Mozzarella with tomato, fresh basil & balsamic vinegar reduction

-115-

Calamari Piccoli / Grandi

-80- / -148-

Grilled with zucchini ribbons & zesty lemon butter sauce

Halloumi Fingers

-60-

Polenta-crumbed halloumi fingers, served with a basil mayo & a sweet chili dipping sauce

Peri Livers

-60-

Served with toasted Village Ciabatta

Piadinass

Grilled Italian flatbread sandwiches

Parma e Rucola

-78-

Parma ham, rocket, Fontina cheese & homemade mayo

Genoa

-75-

Salami, pesto, tomato & rocket

Salsiccia e Patate

-82-

Luganica sausage & potato, with Fontina cheese & homemade mayo

(v) Caponata

-75-

Braised aubergine, tomato, rocket & Asiago cheese

Sides / Sauces

Sauteéd Spinach

-30-

Wilted & seasoned with garlic

Shoestring Fries

-25-

Thinly-sliced fries

Roasted Butternut

-25-

Oven-roasted with cinnamon

Zucchini Fries

-30-

Italian-style fried zucchini

Pocket of Rocket

-35-

With Grana shavings

Roast Veg

-30-

Roasted seasonal veg

Pepper Sauce

-24-

Roasted black peppercorn sauce

Braised Lentils

-35-

Lentils braised in tomato

Mushroom Sauce

-24-

Creamed mushroom sauce

Salmon Fish Cakes

-115-

Grilled Norwegian and smoked salmon fish cakes, served with wilted spinach & spicy braised lentils

Fritto Misto

-95-

Deep-fried calamari, zucchini & mushrooms served with chili tomato sauce

Arancini

-65-

Arborio rice balls filled with artichokes and Mozzarella. served with a homemade garlic aioli

Sliders

-90-

3 mini burgers with homemade beef patties, Fontina cheese, bacon jam, onion & chorizo

(v) Bruschetta con Caponata

-60-

Garlic-rubbed toasted bread topped with aubergine braised in tomato, capers, onion & celery

Insalate

Remo's Chicken Caesar

-96-

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

Pear & Gorgonzola Salad

-98-

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

Maltagliata

-95-

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

Insalata Fortunata

-108-

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

Otto

-90-

Brown and wild rice, avocado, tomato, mint, parsley, spring onion, rocket, lemon juice & olive oil

Insalata di Pollo

-98-

Cos lettuce, roasted free-range chicken, cucumber, cherry tomato, croutons, avo & French dressing

Rucola

-65-

Dressed rocket with cherry tomatoes & red onion

Pizza

Pizza alla Bufala

Our Pizza di Bufalas are made in the authentic, traditional Neapolitan style. The dough is made using high-grade “00” flour & naturally leavened over a 72-hour process. The base is hand-stretched & topped with a homemade pizza sauce, imported buffalo milk Mozzarella and the finest quality ingredients.

Caprese

Basil, fresh tomato & Buffalo Mozzarella

-130-

Napolitana

Anchovies, capers, oregano & Buffalo Mozzarella

-135-

Prosciutto

Parma ham, rocket, Grana Padano & Buffalo Mozzarella

-155-

Focaccia

With extra virgin olive oil, garlic & rosemary

-50-

With olives, Danish feta & red onion marmalade

-70-

With Mozzarella, Pecorino, rosemary & black pepper

-75-

Greggio

Crispy bacon, avo & Danish feta

-115-

Don Vitto

Chicken, peppadews, Danish feta & avo

-115-

Brie and Bacon

Brie cheese, crispy bacon & cranberry jam

-110-

Balls of Fire

Homemade meatballs, marinated peppers & chilli

-114-

Carne

Crispy bacon, Italian salame & Luganica sausage

-130-

Rimini

Prawns, calamari, fresh rocket & lemon zest

-158-

Funghi

Mushrooms, roasted garlic & thyme

-85-

Joyce & Denice

Olives, artichokes & rocket

-97-

Verde

Spinach, zucchini, basil pesto & rocket

-88-

Pasta



Our pasta Fresca options are made with fresh homemade pasta produced in-house.

Aglio e Olio



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

-58-

Renzo's

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

-96-

River Café

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

-160-

Larry's Lasagna



Layered sheet pasta & Mamma's Bolognese Sauce with béchamel & Mozzarella cheese

-98-

Pasta con Funghi



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

-110-

Mamma's

Classic

Remo's classic Neapolitan tomato sauce tossed in penne pasta

-64-

Arrabiata

With cherry tomatoes & a hint of chili

-65-

Mozzarella & basil

Tossed with Buffalo Mozzarella & fresh basil leaves

-110-

Tagliatelle Bolognese



Homemade beef Bolognese sauce tossed in tagliatelle pasta

-94-

Seafood Risotto

Seafood stock-braised Arborio rice, cooked with prawns, calamari, green peas & fresh parsley

-155-

Scoglio



Spaghetti tossed with calamari, prawns, anchovies, white wine, cherry tomato & a touch of chili

-152-

Secondi

Alla Gigla

In an effort to adopt the ethical consumption of meat here at Remo's Libertà, we have adopted the “nose to tail” concept of using all cuts derived from a single animal. With this in mind our grill selection is based on what cuts are available from our local butcher. Please ask your server about today's grill cut of the day and how it has been prepared.

The Kassler

Pork Kassler chop, spinach, roasted pepper mash & apple sauce

-110-

Chicken Assaggi

Grilled chicken breast, wood-fire-roasted vegetables, peppadew, pine nut & feta pesto, zucchini fries & balsamic reduction

-120-

Parmigiana con Melanzane

Baked aubergine layered with Mamma's Sauce, Mozzarella & Parmesan

-100-

Veal alla Piemontese

Crumbed veal schnitzel, Italian-style braised cabbage, sautéed potatoes & a Fontina cheese sauce on the side

-165-

Lamb Shank

Red wine- & tomato-braised lamb shank, roasted pepper mash, wood fire roasted vegetables & Port wine sauce

-190-

Remo's Original Gourmet

Homemade beef patty, crispy bacon / macon, tomato, grilled onion & lettuce with a mushroom & Fontina cheese sauce

-118-

Grilled Norwegian Salmon (250g)

Grilled Norwegian salmon served with broccoli “al dente”, a lemon wedge & zesty lemon butter sauce a

-190-

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MENU DELLE BIVANDE

Drinks Menu

Italian Craft Beers

The reason that the brand Baladin & its uniquely mastered craft beers are regarded as the finest in Italy, is simple. According to their creator & master brewer Teo Musso, it is because they have continued with tradition by using early brewing methods, unusual cereals, & the best hops & barley together with a combination of original spices.

Spiced

330ml / 750ml



Isaac

-75- / -178-

Isaac's creamy head, intentionally cloudy apricot colour & scent of yeast & citrus, all blend into spicy harmonies of coriander & peeled oranges. Refreshing to the palate, Isaac has a light body and is very easy to drink.



Nora

-178-

Nora is warm orange-amber in colour, complemented by a tall head that releases notes of Eastern aromas, ginger & citrus fruit.

Pure Malt



Elixir

-178-

Elixir is a demi-sec ale with a unique personality. It is made with yeasts derived from those used for Islay Whiskies; it has a beautiful amber colour & a thick head. Dry & slightly winey, it is characterised by sensual notes of fruit & caramel.

Hoppy



Nazionale

-75- / -178-

Nazionale is the first 100% Italian beer made with Italian ingredients: Italian water, barley malt, hops, yeasts & two Italian spices, bergamot & coriander. All combine to create harmony & originality.



Super Bitter

-75- / -178-

True to its Baladin heritage, this amber ale strikes a perfect balance with notes of caramel, hints of dried fruit, & bitter hops.



Open Rock 'n Roll

-75- / -178-

Freshness & the skilful use of 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.

Top-Fermented

500ml



Xyauyù (Pronunciation: see-l-you)

-1 000-

Xyauyù, known as a "Couch Beer" or barley wine is a living top-fermented beer which, after being exposed to the air of the Langhe area & resting for a long period of time, becomes a new & unique product. When poured it has no head & no gas; it has a clear, full amber brownish colour with copper reflections. It is very intense, with aromas of dried candied fruit & strong, harmonious notes that bring Madeira wines to mind.



By The Glass

Our glass selection changes frequently to offer our patrons the opportunity to explore various cultivars & styles of wine-making from recognised Italian-producing wineries in South Africa and Italy. Please ask your server which wines we are pouring today.

White Wine of the Day

(125ml taster / 250ml serving)

Rosé Wine of the Day

(125ml taster / 250ml serving)

Red Wine of the Day

(125ml taster / 250ml serving)

Sparkling White of the Day

(150ml serving)

Semi Sweet of the Day

(125ml taster / 250ml serving)

Sparkling Wines

800. Serafini e Vidotto Bollicine di Prosecco - Veneto -

-330-

Offering aromas of apples, pears & melons with a fresh floral acacia note on the nose, its palate is fresh, fruity, soft & pleasant with a round flavourful finish

801. Trevisiol Valdobbiadene Prosecco Superiore Brut - Veneto -

-440-

Fresh citrus fruit aromas on the nose, with a soft elegant finish

802. Bottega Millesimato Brut - Veneto -

-230-

Fruity & flowery with scents of apple & exotic fruit, it has a dry & elegant fruit finish

803. Bottega Gold Prosecco - Veneto -

-820-

Clear, characteristic, fruity & flowery with scents of Golden Delicious apple, Williams pear, acacia flowers & lily of the valley; absolutely delicious

804. Bottega Diamond - Veneto -

-840-

A Pinot Nero Spumante that is dry, velvety & harmonious, with a persistent aftertaste & hints of fresh yellow fruit & spices

805. Ferrari Brut - Trentino Alto-Adige -

-685-

A fresh & intense bouquet, with a broad fruity note of ripe Golden Delicious apples, white flowers & a delicate scent of yeast

806. Ferrari Giulio Ferrari - Trentino Alto-Adige -

-2 300-

An intense & complex bouquet, with marked minerality, & enriched with exotic scents; hints of white chocolate and hazelnut give way to balsamic notes

807. Bottega Rosé Brut - Veneto -

-385-

Pinot Nero & Raboso

With aromas of Golden Delicious apples & wild berries, mainly raspberries & currants, it is soft, fresh & lively

808. Trevisiol Rosé Brut Cuvée Edoardo - Veneto -

-350-

Pinot Noir, Chardonnay & Glera

Rose petals & soft stone fruits appear on the nose; the finish is delicate

809. Bottega Gold Muscato Dolce - Veneto -

-800-

A pronounced nose of roses with hints of apricot & peach; pleasant & sweet with notes of candied apple & sweet peach

810. Fini Lambrusco Grasparossa di Castelvetro - Lombardia -

-180-

An off-dry leaning towards semi-sweet, lightly sparkling red wine made from Grasparossa grapes; it is semi-sweet with low acidity, no tannins, & is light bodied with low alcohol

*** WE DO NOT OFFER BYO OR CORKAGE ***

White Wines

Pinot Grigio

- 900. Terra del Capo Pinot Grigio - Franschhoek -** -130-
With light peach & golden apple aromas, its palate is light with subtle hints of nectarine
- 901. Merwida Pinot Grigio - Breedekloof -** -160-
An easy-drinking, delicately fragrant & mildly floral wine with light citrus flavours
- 902. Idiom Heritage Series Bianco di Stellenbosch - Stellenbosch -** -190-
Flavours of white pear, green melon & pineapple; with a fresh, crisp acidity
- 903. Colutta Eco Pinot Grigio - Friuli Venezia Giulia -** -385-
Peach & rose petal, enhanced with fresh notes of tropical fruits; the palate is assertive yet gentle, & full bodied
- 904. Bidoli Le Alte Pinot Grigio - Friuli Venezia Giulia -** -270-
A delicate nose with hints of peaches & melons; these fruity aromas follow through to the palate, which has a dry finish
- 906. Bastianich Vigne Orsone Pinot Grigio - Friuli Venezia Giulia -** -410-
Round & full-bodied; it has a good mineral & acidic structure, with hints of apple & pear

Friulano

- 907. Bastianich Vigne Orsone Friulano - Friuli Venezia Giulia -** -410-
Medium in body, with ripe pear flavours; it finishes with a slight almond edge
- 909. Bidoli Friulano - Friuli Venezia Giulia -** -270-
Floral aromas, with a palate that is unmistakably soft & velvety; it has a dry finish with a hint of almonds

Sauvignon

- 910. Dalla Cia Sauvignon Blanc - Stellenbosch -** -200-
A gentle bouquet of sweet Cape gooseberries & ripe figs with hints of minerality; it is crisp on the palate with a well-balanced mouth feel & low acidity
- 911. Bidoli Le Alte Sauvignon Blanc - Friuli Venezia Giulia -** -270-
Notes of fresh tomato leaves, boxwood, passion fruit, grapefruit & sage

Chardonnay

- 913. Dalla Cia Chardonnay - Stellenbosch -** -265-
A fragrant bouquet of honey, orange-blossom & flintiness with hints of baked bread; the palate is elegantly balanced thanks to a small addition of barrel-fermented Chardonnay
- 914. Colli di Poianis Chardonnay - Friuli Venezia Giulia -** -200-
Scents of grapefruit and apricot on the nose, with a widening palate of delicate fruits

Other White Varietals

- 915. Fontana Fredda Gavi di Gavi Cortese - Piedmont -** -380-
An ample nose with an intense bouquet featuring floral notes, vanilla, lemon & apples; & an elegant finish
- 916. Fazi Battaglia Titulus Verdicchio - Marche -** -245-
The nose is dominated by green apple & citrus fruit, with an inkling of fennel; light-bodied, with zesty acidity keeping it bright & refreshing

White Wines

White Blends

918. Zenato Soave Classico - Veneto -

-245-

Garganega & Chardonnay

Mineral & spice notes; a great balance with a lingering finish

919. Lungarotti Brezza Bianco - Umbria -

-285-

Grechetto, Chardonnay & Pinot Grigio

Notes of white fruit together with delicate floral aromas; it is soft & fruity with a crisp, refreshing finish

920. Falesco Est! Est!! Est!!! - Lazio -

-215-

Trebbiano, Malvasia & Roschetto

Fine aromatic characteristics of floral & fruit; with a clean finish on the palate

921. Bastianich Vespa Bianco - Friuli Venezia Giulia -

-800-

Sauvignon, Chardonnay & Picolit

This full bodied white has a balance of minerality and citrus notes; it has great expressions of wild flowers, honey & pear as it opens up

Semi Sweet

970. De Krans Muscato Perlé - Calitzdorp -

-110-

Fresh tropical fruit flavours of litchi & apricot, enhanced by a hint of Muscat; it has an alluring freshness of tropical fruit, Muscat & honey, with a fresh taste of fruit & exotic spice

Rosé Wines

922. Morgenster Italian Collection Caruso - Somerset West -

-205-

Sangiovese

On the nose there is an introduction of sweet guava, red cherries, candyfloss, & hints of ripe tomato & rooibos tea

923. Lungarotti Brezza Rosé - Umbria -

-285-

Sangiovese

Hints of rose, wisteria & star anise followed by a raspberry finish

924. Falesco Vitiano Rosé - Lazio -

-215-

Montepulciano, Sangiovese & Merlot

Fragrant aromas of fresh fruit that complement its long finish

925. Bastianich Rosato di Refosco - Friuli Venezia Giulia -

-385-

Refosco

Notes of rose petal, fresh strawberries, violets & orange peel; it has a fresh & clean finish with great body

Red Wines

Nebbiolo

- 926. Morgenster Italian Collection Nabucco Nebbiolo - Somerset West -** **-645-**
Sweet red & black cherries, rose petal notes & hints of ripe tomato & cinnamon spice, with a balanced finish
- 927. Steenberg Nebbiolo - Constantia -** **-380-**
Dried prunes, apricots, rose petals & potpourri on the nose; its soft oaky notes support the wine well & add weight to the finish
- 928. Fontanafredda Ebbio Langhe Nebbiolo - Piemonte -** **-470-**
A deep nose with traces of withered flowers, such as roses and, above-all, geraniums; it is warm, soft well-balanced & lingers in the mouth
- 929. Borgogno No Name Nebbiolo - Piemonte -** **-935-**
Alluring wafts of dried cherry, crushed roses, raspberry & woody spice segue into a silken palate showing red fruits, liquorice, tobacco & balsamic
- 930. Vietti Perbacco Nebbiolo - Piemonte -** **-540-**
Offers up generous fruit along with menthol, spices & hard candy, showing notable intensity while retaining an essentially mid-weight style; it is strong, intense & powerful

Barolo

- 931. Fontanafredda Serralunga Barolo - Piemonte -** **-1 175-**
An intense nose with overtones of vanilla, spices, withered roses & underbrush; the taste is dry, but soft, full-bodied, velvety & well balanced
- 932. Enrico Serafino Barolo - Piemonte -** **-885-**
An intensely elegant nose, with red fruit & spicy notes of liquorice & vanilla; the palate is smooth with a fresh finish
- 933. Vietti Barolo Lazzarito - Piemonte -** **-3 900-**
Richly rounded with a robust & velvety texture; intensely aromatic with hints of figs & plums; elegant with soft & sweet tannins, followed by a long finish.

Barbera

- 934. Altydgedacht Barbera - Durbanville -** **-265-**
A nose exuding dark fruit & toasty oak aromas; the velvety entry on the palate is rounded off with a variety of fruit flavours & oaky sweetness

Barbera

- 935. Idiom 900 Series Barbera - Stellenbosch -** **-855-**
Boisterous fruity aromas & flavours of dried apricots & prunes abound with notes of spice & tobacco from the barrique treatment add to the mix; a rich wine with a vibrant finish

Red Wines

936. Braida La Monella Barbera - Piemonte -

-330-

Commanding aromas of fresh, dark fruits; on the palate is it lively & fresh; it has a soft tannin finish

937. Fontanafredda Briccotondo Barbera d'Asti - Piemonte -

-310-

The nose is packed with black fruit, especially blackberries & plums, with slight spicy overtones hinting at black pepper & cinnamon; it has a lingering finish

938. Enrico Serafino Barbera d'Asti - Piemonte -

-270-

An explosive nose of wild cherries & floral perfumes is complemented by a well-structured finish on the palate

939. Morgenster NU Series 1 Sangiovese - Somerset West -

-195-

Powerful cherry & raspberry flavours abound, wrapped in coffee, almond & vanilla undertones; it has a good tannin structure

940. Domaine des Dieux Sangiovese - Hemel-en-Aarde -

-285-

A rich, textural wine of ripe tannins; hints of violet & aniseed blend into the dominant, dark cherry nose

941. Terra del Capo Sangiovese - Franschhoek -

-195-

Blueberries & plums on the nose give way to blackberries and spice; it is deliciously succulent and juicy in the mouth

942. Idiom Sangiovese - Stellenbosch -

-430-

Stewed prune & dried apricot with hints of earthy tones on the nose; an elegantly balanced wine with smooth tannins

943. La Mozza Morellino di Scansano Maremma - Toscana -

-350-

Juicy dark fruit mingled with spice & liquorice on the palate; a soft, textured finish

944. Poggio al Lupo Morellino di Scansano Sangiovese - Toscana -

-455-

Hints of leather & tobacco leaf appear in a fresh plum & black cherry nose; it has ample tannin structure in the finish

Sangiovese

945. Fazi Battaglia Rutilus Sangiovese - Marche -

-245-

Intense bouquet of fruit, delicate, with a light structure; youthful, well balanced & rich in fruit with a silky, creamy texture

946. Badia a Coltibuono Toscano Sangiovese - Toscana -

-260-

An easy drinking Tuscan Sangiovese with red berry fruit flavours; it is sharp and fresh

Dolcetto

947. Enrico Serafino Dolcetto d'Alba - Piemonte -

-330-

A classic Piemontese representation of fruity aromas of cherry & plum; it finishes with a slight almond edge

Red Wines

948. Briccotondo Dolcetto - Piemonte -

-310-

It is fruity, very intense & has a persistent fruit aroma; it is dry, well-balanced and velvety; bright fruit flavours are accented by notes of almonds

Other Red Varietals

949. Dalla Cia Classico Cabernet Sauvignon - Stellenbosch -

-325-

A gentle bouquet of sweet blueberry, cassis, cherry & a hint of spiced cedar-wood, on the palate it delivers a well-structured & velvety feel

950. Dalla Cia Pinot Noir - Stellenbosch -

-1 250-

Hints of black cherry, wild strawberry, musk & delicate smokiness; the feel is layered & velvety, showing complexity

951. Colli di Poianis Merlot - Friuli Venezia Giulia -

-200-

Your entry into Friulian wines: hints of Morella cherry, raspberries & black berries; the palate is dry, soft & long lasting

952. Bastianich Vigne Orsone Refosco - Friuli Venezia Giulia -

-375-

The initial impact is soft, with ripe wild berries; it has soft round tannins, with great length on the palate

953. Vigne di Pallino Chianti Classico - Toscana -

-455-

Mixed berries & plum dominate the nose; it has well-balanced flavours & tannins

954. Masciarelli Montepulciano d'Abruzzo - Abruzzo -

-285-

Layers of dark cherry, plum, spice & forest floor; an elegant palate of berries & currants

956. Feudo Maccari Nero d'Avola - Sicily -

-405-

Full nose of plums, prunes and blackberries; it has a fruit-leading palate & lasting finish

Red Blends

957. Bouchard Finlayson Hannibal - Hermanus -

-600-

Sangiovese, Pinot Noir, Mourvedre, Nebbiolo, Shiraz & Barbera

Spicy red fruit aromas, faint vanilla, root beer whiffs, with cherry & violet notes; lovely integration, slightly chewy tannins, youthful & evolving

958. La Vierge Satyricon - Hemel-en-Aarde -

-210-

Sangiovese, Barbera & Nebbiolo

Shows the tea leaf character of Sangiovese, the red fruit & spice of the Nebbiolo, & the bright cherry fruit character of the Barbera

959. Idiom Heritage Series Rosso di Stellenbosch - Stellenbosch -

-190-

Sangiovese & Barbera

Perfumed aromas are complemented by the characteristic, red cherry Barbera influence; it has a soft finish with good tannin structure

Red Blends

960. Morgenster Italian Collection Tosca - Somerset West -

-435-

Sangiovese, Merlot & Cabernet Sauvignon

Fresh cranberries & flowery perfume, roasted tomatoes & cigar box, & deeper whiffs get you cloves & cinnamon spiciness; it has silky tannins & an elegant structure

Red Wines

961. Stelleykaya Hercules - Stellenbosch -

-235-

Sangiovese & Cabernet Sauvignon

A medium-bodied red with hints of blackcurrants & plums; ripe chewy tannins with earthiness typical of Sangiovese

962. Dalla Cia Teano - Stellenbosch -

-1 600-

Cabernet Sauvignon, Merlot, Petit Verdot & Sangiovese

Teano is a blend of classic Bordeaux varieties and the elegant Tuscan Sangiovese grape; it has a ripe, succulent mouthful of dark berries & smoky spice with hints of tobacco & warm earth

963. Bastianich Calabrone - Friuli Venezia Giulia -

-1 450-

Refosco, Schioppettino, Pignolo & Merlot

Strong aromas of coffee, spices and mature red fruits; the palate has power and grip; this is a rare taste experience

964. Bastianich Vespa Rosso - Friuli Venezia Giulia -

-900-

Merlot, Refosco, Cabernet Sauvignon & Cabernet Franc

A very fruit-forward red wine with hints of spicy & earthy notes that characterise Friulian reds

965. Lungarotti Brezza Rosso - Umbria -

-285-

Sangiovese & Merlot

It has green spices, pepper & cinnamon on the nose; it closes with buttery notes & a hint of black cherry

966. Falesco Et Me - Lazio -

-260-

Montepulciano, Sangiovese & Merlot

It has fresh dark fruits & spices on the nose; an easy, lingering finish on the palate

967. Serafini e Vidotto Phigaia - Treviso -

-600-

Merlot, Cabernet Franc & Cabernet Sauvignon

It is rich in fruity notes of Amarena cherries, sour cherries & blackcurrants, followed by elegant herbal nuances & fried pepper as well as coffee, vanilla beans & pink pepper

968. Dalla Cia Giorgio - Stellenbosch -

-600-

Cabernet Sauvignon, Merlot & Petit Verdot

The bouquet has hints of blueberries, cherries, violets, tobacco leaf and spicy cedar-wood; the feel is opulent with a generous, lingering aftertaste

969. Idiom "Bordeaux" - Stellenbosch -

-430-

Cabernet Sauvignon, Merlot, Petit Verdot & Cabernet Franc

A full-bodied blend with elegant black truffle, raspberry, cigar box and dark chocolate aromas; it is full-bodied & complex with fine tannins

971. Toscana, Orma Toscana

-1 500-

Cabernet Franc, Merlot & Cabernet Sauvignon

This Bordeaux-style blend has wonderful depth, power and intensity; the nose explodes with rich aromas of blackcurrant, liquorice, tobacco, ash and dark berries; it is carefully considered with a smooth finish of well-balanced tannins

Remo's Café Libertà

est. 2007

DESSERTS

Chocolate Grappa

Dark chocolate, hazelnut or white chocolate

Served chilled

Poured over a scoop of ice cream

-45-

Emma's Lemon Pots

Lemon-flavoured set custard cup served with short bread & meringue

-45-

Panna Cotta

Infused with camomile, served with frutta cotta & mixed berry coulis

-50-

Crème Brûlée

Rich coffee-infused custard base topped with a thin layer of caramel

-55-

Cake of the Day

Cakes are baked fresh daily in our bakery; ask your server for today's speciality cake

-45-

Chocolate Brownie

Couverture chocolate brownie served with black peppercorn ice cream & chocolate sauce

-48-

Gelato

Vanilla ice cream served with lady finger biscuit & chocolate sauce

-40-

Bread & Butter Pudding

Our version of bread & butter pudding made with butter and croissant & served with vanilla ice cream & hot fudge sauce

-50-

Ask your waiter for our Afters Trolley

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	

GRAPPA

537. Grappa Nonino	-35-
Single varietal Picolit	
538. Grappa Alla Ruta	-30-
Rue herb infused	
539. Grappa di Chianti	-30-
Distilled from Sangiovese Pomace	
560. Grappa Alexander	-45-
Triple distilled Muscato	
561. Grappa Tradiva	-62-
Dried grape pomace derived	
562. Grappa Bianco Aldo	-35-
Pinot & Glera blend	
563. Grappa Dalla Cia 10yr	-335-
Cabernet Sauvignon & Merlot pomace	
564. Grappa Dalla Cia Pinot / Chardonnay	-38-
Separate Pinot Noir and Chardonnay distillation before blending	
565. Grappa Nardini Riserva	-50-
Oak-barrel aged	

Remo's Café Libertà

est. 2007

WHISKIES OF DISTINCTION

Blended Scotch

Johnnie Walker Black Label -30-
White pepper / Hint of citrus / full & Rich

Johnnie Walker Gold Label Reserve -56-
Soft floral & vanilla tones / Sweet lingering finish

Johnnie Walker Platinum Label -90-
Dried Fruits / Malt / Complex with a smoky hint

Johnnie Walker Blue Label -210-
Smoke / Pepper / Rich spice

Compass Box Spice Tree -62-
Bold aromas of cinnamon & ginger / Sweet finish

Compass Box The Peat Monster -62-
Complex / Peaty & dominant smoke

Chivas Regal 12yr -35-
Rich fruity notes / Generous finish

Bells -18-
Rich, spiced & nutty / Easy finish

Speyside

Glenfiddich 12yr -42-
Pear and oak / Long & smooth finish

Glenfiddich 15yr -68-
Rich honey & vanilla / Smooth & rich, lingering finish

Glenfiddich 18yr -110-
Apple and Cinnamon / Rich finish with a hint of oak

Glenfiddich Rare Oak 26yr -405-
Sweet / Smokey / Hints of dried fruit

The Singleton of Dufftown 12yr -35-
Nutty with oak & coffee / Rich with good length

Glenlivet 12yr -42-
Smooth & balanced / Sweet summer fruits

Macallan Amber -95-
Rich & Fruity / Sultanas & dates on the nose

Macallan Ruby -430-
Rich & smooth / Hints of wedding cake & clove spice on the nose

Macallan Sienna 1824 Series -100-
Dried fruits & wood smoke / Long, balanced finish

Balvinie Double Wood 12yr -60-
Dry / Spicy / Warm finish

Speyside

Balvinie Double Wood 17yr -145-
Vanilla, honey & apple / Spicy finish with a hint of sweetness

Balvinie Port Wood 21yr -230-
Refined & creamy / Long & gentle finish

Highland

Glenmorangie The Original 10yr -45-
Creamy / Classic & fruity

Glenmorangie Lasanta 12yr -54-
Cinnamon & orange notes / Strong chocolate & hazelnut finish

Glenmorangie 18yr -105-
Honey & fig / Dry finish

Oban 14yr -80-
Balanced taste / Light smoke / Long fruit & oak finish

Islay

Bruichladdich The Classic Laddie -65-
Freshly-cut wild flowers / Closes with a hint of brown sugar & sweet malt

Lugavulin 16yr -88-
Big & powerful / Peaty with a fruit finish

Laphroaig 10yr -95-
Rich with strong notes of peat, smoke & seaweed / Bold finish

Lowland

Glenkinchie 12yr -60-
Gentle & warm / Fruity palate with medium-length Island

Talisker 10yr -55-
Peppery & smokey / Long finish of barley & malt

Irish

Jamerson Original -25-
Balanced / Spicy, nutty & vanilla notes

Tullamore Dew Original -22-
Fruity with light spice / Gentle & smooth finish

Japanese

Nikka Yoichi 10yr -60-
Fruity & smooth / Velvety on the palate

Nikka Miagikyo 12yr -60-
Vanilla with a hint of peat / Sweet & tangy finish

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COCKTAILS

Aperol Spritz

Aperol, Prosecco & orange; served tall

-70-

Cucumber and Elderflower Martini

Shake & strain of vodka, elderflower syrup, lemon juice, fresh cucumber & egg white

-55-

Whiskey Sourz

Gentle stir of Glen Grant whiskey, lemon juice, homemade sugar syrup & bitters

-54-

Corky Romano

Tanqueray gin, Ramazotti Amaro, passion fruit pulp & lemon juice;

Served short

-55-

Vodka Elderflower Sourz

Vodka, elderflower syrup, lemon juice, egg white & bitters; shaken & served short

-56-

Spiked Cherry Lemonade

A muddle of Makers Mark bourbon, lemon juice, homemade sugar syrup, Amarena cherries & bitters; charged with soda & served tall

-68-

Remo's Colada

Vodka, coconut syrup, lemon juice, Martini Bianco & pressed pineapple juice;

Served short

-58-

Crushed Cranberry

Vodka, cranberry juice, lemon juice, homemade sugar syrup, bitters & egg white; shaken & served short

-58-

Negroni

Classic stir of gin, Martini Rosso & Campari; served short & on the rocks

-62-

Italian Cab

Vodka, Aperol, SoCo, lemon juice, passion fruit, cranberry juice & pineapple juice; served tall

-55-