



**Dinner** Summer 2017

## Antipasti

<b>Polenta con Funghi Trifolati</b>	<b>13.50</b>
<i>Soft Polenta with Mixed Wild Mushrooms</i>	
<b>Capesante con Risotto di Cavolfiori al Salto Riduzione di Aragosta e Zaffertano con Porri Fritti</b>	<b>20.50</b>
<i>Seared Scallops Served with Cauliflower Risotto Crispy Cake in a Lobster Saffron Sauce with Fried Leeks</i>	
<b>Polpette di Granchio con Maionese di Peperoni Affumicati</b>	<b>19.50</b>
<i>Baked Crab Cakes Served with a Smoked Pepper Aioli Sauce</i>	
<b>Melanzane e Mozzarella Grattinate al Forno</b>	<b>15.50</b>
<i>Baked Eggplant and Mozzarella au Gratin with a Light Tomato Sauce</i>	
<b>Carciofi Arrostiti alla Veneziana</b>	<b>17.50</b>
<i>Roasted Baby Artichokes with a Green Parsley Sauce, Roasted Garlic, Black Olives and Pecorino Cheese</i>	
<b>Sardine alla Veneziana</b>	<b>16.50</b>
<i>Roasted Sardines with Vidalia Onions, Raisins and Pine Nuts in a Sweet and Sour Sauce</i>	
<b>La Classica Caprese</b>	<b>17.50</b>
<i>Fresh Imported Buffalo Mozzarella, Tomatoes, Basil and Olive Oil</i>	
<b>Carpaccio di Manzo Come Tradizione Vuole</b>	<b>17.50</b>
<i>Thinly Sliced Beef Carpaccio with Homemade Mustard-Mayo Sauce Parmesan Crumbles and Spicy Micro Arugola</i>	
<b>Polipo al Vapore con Patate al Prezzemolo e Fagioli di Spagna</b>	<b>18.50</b>
<i>Steamed Octopus with Parsley Flavored Boiled Potato and Butter Beans Drizzled with a Balsamic Dressing</i>	
<b>Tartara di Tonno con Avocado ed Erbette</b>	<b>19.50</b>
<i>Ahi Tuna Tartar Served with Avocado and Micro Fresh Herbs in a Light Lemon Olive Oil Dressing</i>	

### Remi Appetizer Suggestion For Two People

<b>Antipasto Misto all'Italiana</b>	<b>27.50</b>
<i>Assortments of Italian Cold Cuts with Parmesan and Pecorino Cheese served with Homemade Pickled Vegetables</i>	

## Insalate

<b>Insalata di Spinacino Ecologico, Prataioli e Pecorino Sardo</b>	<b>13.50</b>
<i>Organic Baby Spinach Salad Raw Bottom Mushrooms, Aged Sardinian Pecorino in a Green Apple-Shallot Dressing</i>	
<b>Barbabietole</b>	<b>13.50</b>
<i>Roasted Baby Beet, Mache, Haricot Verts, Grilled Leeks and Goat Cheese Served with a Hazelnut Mustard Dressing</i>	
<b>Pere, Endivia con Gorgonzola e Noci al Caramello al Miele di Mirto</b>	<b>13.50</b>
<i>Pear and Endive Salad with Gorgonzola Cheese and Caramelized Walnuts Drizzled with Honey</i>	
<b>Misticanza con Pomodorini a Ciliegia all'Olio di Frantoio e Aceto Vecchio di Mosto</b>	<b>10.50</b>
<i>Mixed Green Salad with Cherry Tomatoes, Tuscan Olive Oil and Aged Balsamic Vinaigrette</i>	
<b>Cesare con Crostone di Pane e Scaglie di Parmigiano</b>	<b>10.50</b>
<i>Classic Caesar Salad, Garlic Focaccia Croutons and Shaved Parmesan Cheese</i>	



## Primi Piatti

\* Homemade Pasta

<b>Capelli d' Angelo Integrali con Verdure di Stagione alla "Primavera"</b>	<b>26.50</b>
<i>Whole Wheat Angel Hair Pasta in a Garlic Olive Oil Sauce with Carrots, Asparagus, Zucchini, Green Peas, Fava Beans and Sun Dried Tomato Topped with Baked Herbed Goat Cheese</i>	
<b>Pappardelle al Telefono in Salsa Rosa</b>	<b>24.50</b>
<i>* Wide Ribbon Pasta "Pappardelle" in a Pink Tomato Sauce with Melted Mozzarella Cheese and Basil</i>	
<b>Bucatini all' Amatriciana</b>	<b>23.50</b>
<i>Long Bucatini Pasta with Onions, Bacon and Tomato Sauce Amatriciana Style</i>	
<b>Tagliatelle alla Bolognese</b>	<b>24.50</b>
<i>* Tagliatelle Pasta with Bolognese Sauce</i>	
<b>Ravioli di Ricotta e Spinaci "Burroro"</b>	<b>24.50</b>
<i>* Imported Sheep Ricotta and Spinach Filled Ravioli in a Tomato and Butter-Sage Sauce</i>	
<b>Spaghetti alle Vongole Veraci</b>	<b>27.50</b>
<i>Spaghetti with Clams, Roasted Garlic and White Wine</i>	
<b>Penne all'Arrabbiata</b>	<b>20.00</b>
<i>Penne in a Spicy Tomato Sauce</i>	
<b>Cappelletti alle 3 P, Panna, Prosciutto e Piselli</b>	<b>26.50</b>
<i>Roasted Veal and Parma Prosciutto Filled Cappelletti in a Cream Sauce with Italian Cooked Ham and Green Peas</i>	
<b>Tagliolini al Limone con Granseola ed Asparagi Arrosto</b>	<b>29.50</b>
<i>* Thin Tagliolini Pasta in a Lemon Sauce with Roasted Asparagus Tips and Lump Crab Meat</i>	
<b>Tortelli di Zucca e Mostarda alla Mantovana al Burro Fuso e Salvia</b>	<b>24.50</b>
<i>* Homemade Ravioli Filled with Roasted Pumpkin and Fruit Mustard in a Butter and Sage Sauce</i>	
<b>Gnocchi di Patate al Pomodoro Fresco e Bufala Profumati al Pesto di Basilico</b>	<b>24.50</b>
<i>* Potato Dumpling "Gnocchi" in a Fresh Tomato Sauce and Nuts Free Basil Pesto Topped with Buffalo Mozzarella</i>	
<b>Lasagna all'Emiliana</b>	<b>24.50</b>
<i>* Classic Meat and Cheese Lasagna Prepared Emiliana Style</i>	
<b>Tonnarelli Sciu Sciu alla Moda Napoletana</b>	<b>26.50</b>
<i>* Homemade Spaghetti "Chitarra" Style in a Spicy Tomato Sauce with Clams, Calamari and Shrimp</i>	
<b>Orecchiette Casereccie Aglio, Olio e Peperoncino con Salsiccia e Rapini</b>	<b>23.50</b>
<i>Little Shell "Orecchiette" in a Garlic, Olive Oil and Crushed Red Pepper Sauce with Sausage and Broccoli Rapa</i>	
<b>Cavatelli alla Pugliese con Ragù, Polpettine di Agnello e Parmigiano di Bufala Stagionato</b>	<b>26.50</b>
<i>* Large Ricotta Cavatelli in a Lamb Ragout with Meatballs and Aged Pecorino Cheese</i>	
<b>Risotto del Giorno</b>	<b>M.P</b>
<i>Risotto of the Day</i>	

**(GLUTEN FREE PASTA IS AVAILABLE)**



## Remi Classic Signature Dishes

<b>Garganelli alla Remi</b>	<b>25.50</b>
<i>*Garganelli with Garlic, Sauteed Shrimp and Medallions of Fried Zucchini in a Reduction of Balsamic Vinegar</i>	
<b>Ravioli Marco Polo Ripeni di Tonno Fresco</b>	<b>25.50</b>
<i>*Ravioli Marco Polo Filled with Fresh Tuna in a Light Tomato Sauce with Shaved Pecorino Cheese</i>	
<b>Spaghetti "REMI" Preparati "Al Dente"</b>	<b>23.50</b>
<i>Spaghetti "REMI" Prepared "Al Dente," Sauteed with Oven-Dried Tomatoes, Garlic and Hot Pepper</i>	
<b>Tonno Scottato ai Semi di Papaveri e Vegetali Misti al Forno</b>	<b>37.50</b>
<i>Seared Tuna Medium Rare, Seasoned with Poppy Seeds, Roasted Mixed Vegetables and a Balsamic Reduction</i>	
<b>Fegato alla Veneziana</b>	<b>27.50</b>
<i>Venetian Style Calf Liver Sauteed with Onions, Served on Polenta</i>	

## Entrée

<b>Pesce del Giorno</b>	<b>M.P</b>
<i>Fish of the Day</i>	
<b>Salmone dell'Atlantico con Scarola Ripassata in Salsa di Porri e Arance</b>	<b>34.50</b>
<i>Pan Seared Salmon in an Orange-Leek Sauce Served with Sautéed Escarole with Capers and Anchovies</i>	
<b>Branzino alla Mediterranea</b>	<b>39.50</b>
<i>Grilled Filet of Mediterranean Branzino with Chick Peas Pure, Black Olive Tapenade, Micro Arugola and Plum Tomato</i>	
<b>Ossobuco</b>	<b>45.00</b>
<i>Braised Veal Shank with Saffron Risotto</i>	
<b>Suprema di Pollo al Limone e Capperi con Scarola e Fagioli Cannellini</b>	<b>26.50</b>
<i>Sauteed Free Range Chicken Breast In a Lemon-Caper Sauce Served with Sauteed Cannellini Beans and Escarole</i>	
<b>Paillard di Pollo alla Griglia con Spinaci Saltati all' Aglio</b>	<b>24.50</b>
<i>Marinated and Grilled Breast of Chicken Paillard Served with Sauteed Spinach and Gold Roasted Garlic</i>	
<b>Cotoletta Classica Milanese con Rucola e Pomodori</b>	<b>46.50</b>
<i>Pounded and Breaded Veal Chop Topped with Arugula and Fresh Tomatoes Milanese Style</i>	
<b>Maialino in Pancetta in Salsa al Balsamico Servito con Risotto alla Parmigiana e Porri</b>	<b>32.50</b>
<i>Grilled Pancetta Wrapped Pork Tenderloin in a Balsamic Sauce Served with Leeks Flavored Parmesan Risotto</i>	
<b>Costolette di Agnello alla Griglia con Ragu' di Patate e Cipolline</b>	<b>42.50</b>
<i>Grilled Lamb Chops Served with Fingerling Potato and Roasted Pearl Onion Ragout</i>	
<b>Filetto di Manzo al Pepe Verde con Pure' di Patate e Spinacino all'Aglio</b>	<b>42.50</b>
<i>Grilled 8 Oz. Filet Mignon in a Green Pepper Corn Sauce Served with Mashed Potato and Garlic Spinach</i>	

### Side Order \$ 6

**Mashed Potatoes, Polenta, Sautéed Spinach, Crispy Roasted Rosemary Potatoes**



## Dolci

*All Desserts are made at Remi*

<b>Ciocolatissimo</b>	<b>12</b>
<i>Warm Soft Chocolate Cake with Homemade Vanilla Gelato</i> <b>(Approximate Cooking Time 15 Minutes)</b>	
<b>Crème Catalana</b>	<b>10</b>
<i>Crème Brulee</i>	
<b>Meringata all'Italiana con Crema e Frutti di Bosco Marinati alla Salsa di Lamponi</b>	<b>12</b>
<i>Italian Style Meringue Filled with Chantilly Cream and Mixed Berries Drizzled with Raspberry Sauce</i>	
<b>Tiramisu'</b>	<b>12</b>
<i>Lady Fingers Dipped in Espresso with Mascarpone Cheese</i>	
<b>Cheese Cake al Limoncello con Salsa al Mango</b>	<b>12</b>
<i>Limoncello Flavored Low Fat Yogurt Cheese Cake in a Light Mango Sauce</i>	
<b>Tortino Caldo di Ricotta e Limone con Cuore di Amarene</b>	<b>12</b>
<i>Warm Soft Ricotta Cheese Cake Filled with Sour Cherry Topped with Black Cherry Gelato</i> <b>(Approximate Cooking Time 15 Minutes)</b>	
<b>Semifreddo al Caffè in Salsa al Cioccolato</b>	<b>12</b>
<i>Coffee Flavored Semifreddo in a Light Chocolate Sauce</i>	
<b>Cookies Venetian Style (for two)</b>	<b>12</b>
<i>Plate of Assorted Cookies and Sweets</i>	
<b>Frutti di Bosco con Scelta di Gelato o al Naturale</b>	<b>15</b>
<i>Assortment of Mixed Berries Served Plain or with choice of Whipped Cream or Gelato</i>	
<b>Gelati e Sorbetti</b>	<b>10</b>
<i>Daily Selection of Homemade Sorbet or Ice Cream</i>	

### Cheeses

**(Plate of Four Cheeses \$ 15.00)**

Fontina D.O.P, Gorgonzola, Pecorino, Parmigiano Reggiano

Tea Box Selection \$ 3.75

Coffee \$ 2.50

Cappuccino \$ 4.50

Espresso \$ 3.50

**Executive Chef: Mirco Delvecchio**

**Chef de Cuisine: Julian Galindo Linare**

\*Consuming raw or undercooked meat, eggs, and/or fish may increase your risk of food illness,  
Especially if you have certain medical conditions  
Please notify your Server if you have any Food Allergies.

**Menu Items and Prices are Subject to Change - ©REMI NYC, NY**

**[www.remi-nyc.com](http://www.remi-nyc.com)**