



Lunch Spring 2017

Antipasti

Polenta con Funghi Trifolati	11.50
<i>Soft Polenta with Mixed Wild Mushrooms</i>	
Capesante con Risotto di Cavolfiori al Salto Riduzione di Aragosta e Zaffertano con Porri Fritti	19.50
<i>Seared Scallops Served with Cauliflower Risotto Crispy Cake in a Lobster Saffron Sauce with Fried Leeks</i>	
Polpette di Granchio con Maionese di Peperoni Affumicati	17.50
<i>Baked Crab Cakes Served with a Smoked Pepper Aioli Sauce</i>	
Melanzane e Mozzarella Grattinate al Forno	13.50
<i>Baked Eggplant and Mozzarella au Gratin with a Light Tomato Sauce</i>	
Carciofi Arrostiti alla Veneziana	14.50
<i>Roasted Baby Artichokes with a Green Parsley Sauce, Roasted Garlic, Black Olives and Pecorino Cheese</i>	
Sardine alla Veneziana	14.50
<i>Roasted Sardines with Vidalia Onions, Raisins and Pine Nuts in a Sweet and Sour Sauce</i>	
La Classica Caprese	15.50
<i>Fresh Imported Buffalo Mozzarella, Tomatoes, Basil and Olive Oil</i>	
Carpaccio di Manzo Come Tradizione Vuole	15.50
<i>Thinly Sliced Beef Carpaccio with Homemade Mustard-Mayo Sauce Parmesan Crumbles and Spicy Micro Arugola</i>	
Polipo al Vapore con Patate al Prezzemolo e Fagioli di Spagna	17.50
<i>Steamed Octopus with Parsley Flavored Boiled Potato and Butter Beans Drizzled with a Balsamic Dressing</i>	
Tartara di Tonno con Avocado ed Erbette	17.50
<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

Antipasto Misto all'Italiana	24.50
<i>Assortments of Italian Cold Cuts with Parmesan and Pecorino Cheese served with Homemade Pickled Vegetables</i>	

Insalate

Insalata di Spinacino Ecologico, Prataioli e Pecorino Sardo	11.50	
<i>Organic Baby Spinach Salad Raw Bottom Mushrooms, Aged Sardinian Pecorino in a Green Apple-Shallot Dressing</i>		
Barbabietole	11.50	
<i>Roasted Baby Beet, Mache, Haricot Verts, Grilled Leeks and Goat Cheese Served with a Hazelnut Mustard Dressing</i>		
Pere, Endivia con Gorgonzola e Noci al Caramello al Miele di Mirto	12.50	
<i>Pear and Endive Salad with Gorgonzola Cheese and Caramelized Walnuts Drizzled with Honey</i>		
Misticanza con Pomodorini a Ciliegia all'Olio di Frantoio e Aceto Vecchio di Mosto	9.50	
<i>Mixed Green Salad with Cherry Tomatoes, Tuscan Olive Oil and Aged Balsamic Vinaigrette</i>		
Cesare con Crostone di Pane e Scaglie di Parmigiano	9.50	
<i>Classic Caesar Salad, Garlic Focaccia Croutons and Shaved Parmesan Cheese</i>		
Add Chicken \$ 9	Add Shrimp \$ 12	Add Salmon \$ 12



Primi Piatti

* Homemade Pasta

Capelli d' Angelo Integrali con Verdure di Stagione alla "Primavera"	25.50
<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>	
Pappardelle al Telefono in Salsa Rosa	22.50
<i>* Wide Ribbon Pasta "Pappardelle" in a Pink Tomato Sauce with Melted Mozzarella Cheese and Basil</i>	
Bucatini all' Amatriciana	22.50
<i>Long Bucatini Pasta with Onions, Bacon and Tomato Sauce Amatriciana Style</i>	
Tagliatelle alla Bolognese	22.50
<i>* Tagliatelle Pasta with Bolognese Sauce</i>	
Ravioli di Ricotta e Spinaci "Burroro"	22.50
<i>* Imported Sheep Ricotta and Spinach Filled Ravioli in a Tomato and Butter-Sage Sauce</i>	
Spaghetti alle Vongole Veraci	25.50
<i>Spaghetti with Clams, Roasted Garlic and White Wine</i>	
Penne all'Arrabbiata	18.00
<i>Penne in a Spicy Tomato Sauce</i>	
Cappelletti alle 3 P, Panna, Prosciutto e Piselli	26.50
<i>Roasted Veal and Parma Prosciutto Filled Cappelletti in a Cream Sauce with Italian Cooked Ham and Green Peas</i>	
Tagliolini al Limone con Granseola ed Asparagi Arrosto	29.50
<i>* Thin Tagliolini Pasta in a Lemon Sauce with Roasted Asparagus Tips and Lump Crab Meat</i>	
Tortelli di Zucca e Mostarda alla Mantovana al Burro Fuso e Salvia	22.50
<i>* Homemade Ravioli Filled with Roasted Pumpkin and Fruit Mustard in a Butter and Sage Sauce</i>	
Gnocchi di Patate al Pomodoro Fresco e Bufala Profumati al Pesto di Basilico	23.50
<i>* Potato Dumpling "Gnocchi" in a Fresh Tomato Sauce and Nuts Free Basil Pesto Topped with Buffalo Mozzarella</i>	
Lasagna all'Emiliana	22.50
<i>* Classic Meat and Cheese Lasagna Prepared Emiliana Style</i>	
Tonnarelli Sciuè Sciuè alla Moda Napoletana	25.50
<i>* Homemade Spaghetti "Chitarra" Style in a Spicy Tomato Sauce with Clams, Calamari and Shrimp</i>	
Orecchiette Casereccie Aglio, Olio e Peperoncino con Salsiccia e Rapini	22.50
<i>* Little Shell "Orecchiette" in a Garlic, Olive Oil and Crushed Red Pepper Sauce with Sausage and Broccoli Rapa</i>	
Cavatelli alla Pugliese con Ragù , Polpettine di Agnello e Parmigiano di Bufala Stagionato	24.50
<i>* Large Ricotta Cavatelli in a Lamb Ragout with Meatballs and Aged Pecorino Cheese</i>	
Risotto del Giorno	M.P
<i>Risotto of the Day</i>	

(GLUTEN FREE PASTA IS AVAILABLE)



Remi Classic Signature Dishes

Garganelli alla Remi	22.50
<i>*Garganelli with Garlic, Sauteed Shrimp and Medallions of Fried Zucchini in a Reduction of Balsamic Vinegar</i>	
Ravioli Marco Polo Ripeni di Tonno Fresco	22.50
<i>*Ravioli Marco Polo Filled with Fresh Tuna in a Light Tomato Sauce with Shaved Pecorino Cheese</i>	
Spaghetti "REMI" Preparati "Al Dente"	20.50
<i>Spaghetti "REMI" Prepared "Al Dente," Sauteed with Oven-Dried Tomatoes, Garlic and Hot Pepper</i>	
Tonno Scottato ai Semi di Papaveri e Vegetali Misti al Forno	35.50
<i>Seared Tuna Medium Rare, Seasoned with Poppy Seeds, Roasted Mixed Vegetables and a Balsamic Reduction</i>	
Fegato alla Veneziana	24.50
<i>Venetian Style Calf Liver Sauteed with Onions, Served on Polenta</i>	

Entrée

Pesce del Giorno	M.P
<i>Fish of the Day</i>	
Salmone dell'Atlantico con Scarola Ripassata in Salsa di Porri e Arance	29.50
<i>Pan Seared Salmon in an Orange-Leek Sauce Served with Sautéed Escarole with Capers and Anchovies</i>	
Branzino alla Mediterranea	36.50
<i>Grilled Filet of Mediterranean Branzino with Chick Peas Pure, Black Olive Tapenade, Micro Arugola and Plum Tomato</i>	
Ossobuco	39.50
<i>Braised Veal Shank with Saffron Risotto</i>	
Suprema di Pollo al Limone e Capperi con Scarola e Fagioli Cannellini	22.50
<i>Sauteed Free Range Chicken Breast In a Lemon-Caper Sauce Served with Sauteed Cannellini Beans and Escarole</i>	
Paillard di Pollo alla Griglia con Spinaci Saltati all' Aglio	21.50
<i>Marinated and Grilled Breast of Chicken Paillard Served with Sauteed Spinach and Gold Roasted Garlic</i>	
Cotoletta Classica Milanese con Rucola e Pomodori	41.50
<i>Pounded and Breaded Veal Chop Topped with Arugola and Fresh Tomatoes Milanese Style</i>	
Maialino in Pancetta in Salsa al Balsamico Servito con Risotto alla Parmigiana e Porri	30.50
<i>Grilled Pancetta Wrapped Pork Tenderloin in a Balsamic Sauce Served with Leeks Flavored Parmesan Risotto</i>	
Costolette di Agnello alla Griglia con Ragù di Patate e Cipolline	39.50
<i>Grilled Lamb Chops Served with Fingerling Potato and Roasted Pearl Onion Ragout</i>	
Filetto di Manzo al Pepe Verde con Pure di Patate e Spinacino all'Aglio	39.50
<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

Ciocolatissimo	10
<i>Warm Soft Chocolate Cake with Homemade Vanilla Gelato</i>	
(Approximate Cooking Time 15 Minutes)	
Crème Catalana	9
<i>Crème Brulee</i>	
Meringata all'Italiana con Crema e Frutti di Bosco Marinati alla Salsa di Lamponi	10
<i>Italian Style Meringue Filled with Chantilly Cream and Mixed Berries Drizzled with Raspberry Sauce</i>	
Tiramisu'	10
<i>Lady Fingers Dipped in Espresso with Mascarpone Cheese</i>	
Cheese Cake al Limoncello con Salsa al Mango	10
<i>Limoncello Flavored Low Fat Yogurt Cheese Cake in a Light Mango Sauce</i>	
Tortino Caldo di Ricotta e Limone con Cuore di Amarene	10
<i>Warm Soft Ricotta Cheese Cake Filled with Sour Cherry Topped with Black Cherry Gelato</i>	
(Approximate Cooking Time 15 Minutes)	
Semifreddo al Caffè in Salsa al Cioccolato	10
<i>Coffee Flavored Semifreddo in a Light Chocolate Sauce</i>	
Cookies Venetian Style (for two)	12
<i>Plate of Assorted Cookies and Sweets</i>	
Frutti di Bosco con Scelta di Gelato o al Naturale	15
<i>Assortment of Mixed Berries Served Plain or with choice of Whipped Cream or Gelato</i>	
Gelati e Sorbetti	10
<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

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