



Dinner Summer 2019

Antipasti

Polenta con Funghi Trifolati	13.50
<i>Soft Polenta with Mixed Wild Mushrooms</i>	
Capesante con Risotto di Cavolfiori al Salto Riduzione di Aragosta e Zaffertano con Porri Fritti	21.50
<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	20.50
<i>Baked Crab Cakes Served with a Smoked Pepper Aioli Sauce</i>	
Melanzane e Mozzarella Grattinate al Forno	15.50
<i>Baked Eggplant and Mozzarella au Gratin with a Light Tomato Sauce</i>	
Carciofi Arrostiti alla Veneziana	17.50
<i>Roasted Baby Artichokes with a Green Parsley Sauce, Roasted Garlic, Black Olives and Pecorino Cheese</i>	
Sardine alla Veneziana	17.50
<i>Roasted Sardines with Vidalia Onions, Raisins and Pine Nuts in a Sweet and Sour Sauce</i>	
La Classica Caprese	17.50
<i>Fresh Imported Buffalo Mozzarella, Tomatoes, Basil and Olive Oil</i>	
Carpaccio di Manzo Come Tradizione Vuole	17.50
<i>Thinly Sliced Beef Carpaccio with Homemade Mustard-Mayo Sauce Parmesan Crumbles and Spicy Micro Arugola</i>	
Tartara di Tonno con Avocado ed Erbette	20.50
<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	28.50
<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	14.50
<i>Organic Baby Spinach Salad Raw Bottom Mushrooms, Aged Sardinian Pecorino in a Green Apple-Shallot Dressing</i>	
Barbabietole	14.50
<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	14.50
<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	11.50
<i>Mixed Green Salad with Cherry Tomatoes, Tuscan Olive Oil and Aged Balsamic Vinaigrette</i>	
Cesare con Crostone di Pane e Scaglie di Parmigiano	11.50
<i>Classic Caesar Salad, Garlic Focaccia Croutons and Shaved Parmesan Cheese</i>	



Primi Piatti

* Homemade Pasta

Capelli d' Angelo Integrali alla "Checca"	26.50
<i>*Whole Wheat Angel Hair Pasta in a Garlic Olive Oil Sauce with Diced Heirloom Tomato, Basil and Capers Topped with Fresh Bufalo Mozzarella</i>	
Pappardelle al Telefono in Salsa Rosa	24.50
<i>* Wide Ribbon Pasta "Pappardelle" in a Pink Tomato Sauce with Melted Mozzarella Cheese and Basil</i>	
Tagliatelle alla Bolognese	25.50
<i>* Tagliatelle Pasta with Bolognese Sauce</i>	
Ravioli di Ricotta e Spinaci "Burroro"	24.50
<i>* Imported Sheep Ricotta and Spinach Filled Ravioli in a Tomato and Butter-Sage Sauce</i>	
Spaghetti alle Vongole Veraci	28.50
<i>Spaghetti with Clams, Roasted Garlic and White Wine</i>	
Penne all'Arrabbiata	20.00
<i>Penne in a Spicy Tomato Sauce</i>	
Tagliolini al Limone con Granseola ed Asparagi Arrosto	31.50
<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	24.50
<i>* Homemade Ravioli Filled with Roasted Pumpkin and Fruit Mustard in a Butter and Sage Sauce</i>	
Gnocchi di Patate al Pomodoro Fresco con Mozzarella di Bufala	25.50
<i>* Potato Dumpling "Gnocchi" in a Fresh Tomato sauce Topped with Bufalo Mozzarella Cheese</i>	
Lasagna all'Emiliana	25.50
<i>* Classic Meat and Cheese Lasagna Prepared Emiliana Style</i>	
Tonnarelli Sciue Sciue alla Moda Napoletana	28.50
<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	25.50
<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	27.50
<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	27.50
<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	25.50
<i>*Ravioli Marco Polo Filled with Fresh Tuna in a Light Tomato Sauce with Shaved Pecorino Cheese</i>	
Spaghetti "REMI" Preparati "Al Dente"	23.50
<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	39.50
<i>Seared Tuna Medium Rare, Seasoned with Poppy Seeds, Roasted Mixed Vegetables and a Balsamic Reduction</i>	
Fegato alla Veneziana	27.50
<i>Venetian Style Calf Liver Sauteed with Onions, Served on Polenta</i>	

Entrée

Pesce del Giorno	M.P
<i>Fish of the Day</i>	
Salmon dell'Atlantico con Scarola Ripassata in Salsa di Porri e Arance	34.50
<i>Pan Seared Salmon in an Orange-Leek Sauce Served with Sautéed Escarole with Capers and Anchovies</i>	
Branzino alla Mediterranea	39.50
<i>Grilled Filet of Mediterranean Branzino with Chick Peas Pure, Black Olive Tapenade, Micro Arugola and Plum Tomato</i>	
Ossobuco	45.00
<i>Braised Veal Shank with Saffron Risotto</i>	
Suprema di Pollo al Limone e Capperi con Scarola e Fagioli Cannellini	27.50
<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	25.50
<i>Marinated and Grilled Breast of Chicken Paillard Served with Sauteed Spinach and Gold Roasted Garlic</i>	
Cotoletta Classica Milanese con Rucola e Pomodori	46.50
<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	33.50
<i>Grilled Pancetta Wrapped Pork Tenderloin in a Balsamic Sauce Served with Leeks Flavored Parmesan Risotto</i>	
Costolette di Agnello alla Griglia con Ragu' di Patate e Cipolline	43.50
<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	44.50
<i>Grilled 8 Oz. Filet Mignon in a Green Pepper Corn Sauce Served with Mashed Potato and Garlic Spinach</i>	

Side Order \$ 8

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



Dolci

All Desserts are made at Remi

Ciocolatissimo	14
<i>Warm Soft Chocolate Cake with Homemade Vanilla Gelato</i> (Approximate Cooking Time 15 Minutes)	
Crème Catalana	11
<i>Crème Brulee</i>	
Meringata all’Italiana con Crema e Frutti di Bosco Marinati alla Salsa di Lamponi	13
<i>Italian Style Meringue Filled with Chantilly Cream and Mixed Berries Drizzled with Raspberry Sauce</i>	
Tiramisu’	13
<i>Lady Fingers Dipped in Espresso with Mascarpone Cheese</i>	
Cheese Cake al Limoncello con Salsa al Mango	13
<i>Limoncello Flavored Low Fat Yogurt Cheese Cake in a Light Mango Sauce</i>	
Cookies Venetian Style (for two)	13
<i>Plate of Assorted Cookies and Sweets</i>	
Frutti di Bosco con Scelta di Gelato o al Naturale	17
<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

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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