

DINNER REMI

APPETIZERS

BURRATA 15

Heirloom Tomato, Basil Pesto, Sea Salt, Focaccia

FRIED GOAT CHEESE 15

Prosciutto, Honey, Pistachio

RICOTTA TARTINE* 15

House Made Ricotta, Roasted Tomato, Applewood Smoked Bacon, Arugula

BRUSCHETTA 14

Crimini and Shiitake Mushroom, Spinach, Garlic

SCALLOP CRUDO* GF 18

Citrus, Chive, Chili, Cucumber

MUSSELS PEI* GF 16

Red or White

PAN-ROASTED CLAMS* 15

White Beans, Kale, Portuguese Tomato Broth, Peasant Bread

CRAB CAKES* 18

Cherry Pepper Remoulade

GRILLED POLENTA* 16

Shrimp, Shallots, Chilli Butter

TRADITIONAL MEATBALLS* 16

Pomodoro, House Made Ricotta

BEEF CARPACCIO* GF 18

Red Pearl Onions, Capers, Olive Oil, Parmesan

PIZZETTA 16

Pesto, Ricotta, Tomato, Prosciutto

ROASTED EGGPLANT 15

Hummus, Tomato, Sweet Onion, Feta Cheese, Arugula, Crisps

SALADS

BABY RED & GREEN LEAF GF 14

Grated Parmesan, Lemon Vinaigrette

CAESAR 14

Brioche Crouton, Parmesan, Spanish Olive Oil

MEDITERRANEAN 14

Tomato, Feta, Olives, Red Onion, Cucumber, Red Wine Vinaigrette

ARTICHOKE SALAD 14

Arugula, Fried Artichoke, Olive Tapenade, Parmesan

FRISÉE 14

Blue Cheese, Walnuts, Slow Cooked Egg, Bacon Vinaigrette

Add Ons:

Shrimp 3.50/ea, Grilled Chicken 8, Salmon 12

ENTREES

SALMON* GF 30

Root Vegetable, Bacon, Mustard Pan Sauce

PAN-SEARED SCALLOPS* GF 30

Porcini Mushroom Risotto, Apples, Frisée

STATLER CHICKEN* GF 30

Yukon Gold Potatoes, Arugula, Pan Sauce

SHORT RIBS* 30

Smoked Gouda Mac n Cheese

NEW YORK STRIP* GF 36

Roasted Potatoes, Blue Cheese, Bourbon Sauce

BRAVO BURGER* 18

Feta Aioli, Romaine, Heirloom Tomato, Cheddar, House Cut Fries

VEAL MILANESE* 30

Tomato, Arugula, Shaved Parmesan, Lemon

PASTAS [ALL HOUSE MADE]

PAPPARDELLE BOLOGNESE 29

Parmesan, Basil

CIOPPINO* 34

Scallops, Clams, Mussels, Shrimp, Spicy Tomato Broth, Linguine

ANGEL HAIR* 30

Shrimp, Oregano, Capers, Feta, Pomodoro

LINGUINE AND CLAMS* 28

Red or White Wine

LOBSTER RAVIOLI* 32

Truffle Tarragon Cream

LINGUINE 28

Lemon, Garlic, Parmesan, Brussel Sprouts

WHITE PORK FETTUCCINE BOLOGNESE* 29

Roasted Sweet Potato, Apples

TOMATO FETTUCCINE* 34

Lobster, Scallops, Mussels, Asparagus, Lobster Cream

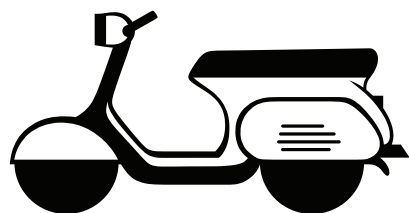
RICOTTA GNOCCHI 24

Pepitas, Currants, Squash, Brown Butter Sage

*Please convey any food allergies to your server before ordering

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

20% Gratuity will be added to parties of 6 or more.



WINES

SPARKLING

FREIXENET | PROSECCO

Veneto, Italy 12/45

COTE MAS DE LIMOUX | CREMANT BRUT

Languedoc - Roussillon, France 55

VEUVE CLICQUOT | CHAMPAGNE

Champagne, France 120

CHARLES HEIDSIECK

BRUT RESERVE | CHAMPAGNE

Champagne, France 120

VEUVE DU VERNAY | ROSE BRUT

France 12/45

REDS

ALBERT BICHOT HORIZON | PINOT NOIR

Loire Valley, France 12/42

KEN WRIGHT | PINOT NOIR

Willamette Valley, OR 17/62

DUTTON - GOLDFIELD "DUTTON RANCH" | PINOT NOIR

Russian River, CA 70

LUCE DELLA VITE LUCENTE | SUPER TUSCAN

Tuscany, Italy 17/61

COLOSI | NERO D'AVOLA

Sicily, Italy 41

PODERI LUIGI | DOLCETTO

Piedmont, Italy 50

LA MAIALINA "GERTRUDE" | SANGIOVESE

Tuscany, Italy 11/39

MONSANTO | CHIANTI CLASSICO RISERVA

Tuscany, Italy 64

ZACCAGNINI | MONTEPULCIANO

Abruzzo, Italy 12/46

DAMILANO LECINQUEVIGNE

BAROLO | NEBBIOLO

Piedmont, Italy 80

MARQUES DE RISCAL | RIOJA RESERVA

Rioja, Spain 15/55

PIATELLI | MALBEC RESERVE CAFAYATE

Salta, Argentina 11/38

J. LOHR LOS OSOS | MERLOT

Paso Robles, CA 12/44

DUCKHORN | MERLOT

Napa, CA 95

SPELLBOUND | CABERNET

CA 10/38

LIBERTY SCHOOL RESERVE | CABERNET

Paso Robles, CA 17/60

AUSTIN HOPE | CABERNET

Paso Robles, CA 120

ORIN SWIFT "8 YEARS IN THE DESERT" | CALIFORNIA BLEND

St. Helena, CA 80

TENET THE PUNDIT | SYRAH BLEND

Washington State 13/48

DOMAINE CHANTE CIGALE |

CHATEAUNEUF-DU-PAPE

Rhone Valley, France 75

ROSÉ

PASQUA "11 MINUTES" | ROSÉ BLEND

Veneto, Italy 11/40

WHISPERING ANGEL | ROSÉ BLEND

Provence, France 18/65

SILVERADO "BORRERO" | SANGIOVESE ROSA

Napa Valley, CA 60

WHITES

ARGIOLAS | VERMENTINO

Sardinia, Italy 12/40

LAGARIA | PINOT GRIGIO

Veneto, Italy 10/38

WILLAMETTE VALLEY VINEYARDS | PINOT GRIS

Oregon 42

LIEB CELLARS | ESTATE PINOT BLANC

North Fork, Long Island 14/48

TENUTA DELLE TERRA | ETNA BIANCO

Sicily, Italy 50

SAM SIMEON | VIOGNIER

Paso Robles, CA 42

SUAVIA SOAVE | CLASSICO

Veneto, Italy 11/42

DOMAINE LOUIS MOREAU | PETIT CHABLIS

Burgundy, France 17/62

RAEBURN | CHARDONNAY

Sonoma, CA 12/44

RODNEY STRONG "CHALK HILL" | CHARDONNAY

Sonoma, CA 14/52

SANTA MARGHERITA | PINOT GRIGIO

Alto Adige, Italy 60

SAN LEONARDO "VETTE" | SAUVIGNON BLANC

Trentino - Alto Adige, Italy 16/60

WHITEHAVEN | SAUVIGNON BLANC

Marlborough, New Zealand 13/48

THOMAS SCHMITT RIESLING ESTATE | RIESLING

Mosul, Germany 11/44

CA DEI FRATI | TURBIANA

Lugana, Italy 58

COCKTAILS

HOUSE MANHATTAN | High West Double Rye, Averna

Amaro, Orange Bitters, Luxardo Cherry 15

CAPPUCCINO MARTINI | V1 Vanilla Vodka, Lucano

Cafe, Bumbu Spiced Rum Cream, Fresh Espresso, Molé

Bitters, Cinnamon 15

ROSE SANGRIA | Lobetia Rosado, Rosemary, Aperol,

Prosecco, Grapefruit 14

POMEGRANATE SANGRIA | Ferrand Curacao, Rosado,

Hibiscus, Prosecco 14

MAPLE BOURBON SMASH | Four Roses,

Contratto, Mint, Pequot Maple Syrup, Lemon, Toasted

Almond Bitters 14

PAINKILLER | Canerock Spiced

Jamaican Rum, St Elizabeth's Allspice Dram,

Pineapple, Orange, Nutmeg 13

BEE'S KNEES | Barr Hill Gin, Thyme Infused Honey,

Lemon, Toasted Coriander 14

PISCO SOUR | La Coraveda Acholada, Mizu Shochu,

Aperol, Lemon, Aquafaba, Angostura Bitters 14

CAPE COD CRANBERRY FIZZ | Gin Lane "Victoria"

Pink Gin, House Made Cranberry Cordial, Lemon,

Rosemary, Sparkling Rosé 15

CARMINE | Titos, Muddled Citrus (Lemon/

Lime/Orange/Grapefruit), Seltzer 12

SPICY BLOOD ORANGE MARGARITA | Ojo De Tigré

Mezcal, Velvet Falernum, Thai Bird's Eye Chili 14

PALOMA | El Jimador Blanco, Byrrh Grand Quinquina,

Fiero, Grapefruit, Lime, San Pellegrino Pompelmo 13