



Appetizer

Shrimp Cocktail

Wild shrimp and New Zealand mussels over bed of greens served with cocktail sauce.
\$14.95

Burrata Special

Grilled artichokes heart marinated in a olive oil with roasted peppers topped with burrata cheese.
\$13.95

Main Course

Pork Ossobuco Alla Remo's

Braised pork ossobuco in a vegetables tomato sauce, served with mashed potatoes and string beans.
\$22.95

Surf and Turf

10oz grilled N.Y. steak marinated with Italian spices with two jumbo stuffed shrimp in a lemon white wine sauce served with load baked potato and snow peas..
\$24.95

Free Range Chicken

Roasted free range chicken with heirloom tomatoes, capers, hot cherry peppers, green peas and diced potatoes in a white wine lemon sauce served with string beans.
\$22.95

Cod Fish Livornese

Broiled wild cod fish with capers, olives in a lite fresh tomato sauce served with mashed potatoes and snow peas.
\$23.95

Bottle White Wine Special

Principessa Gavia
\$25.00

