
STARTERS

Warm Olives

Aromatics, Citrus, EVOO \$8

Burrata Antipasti

Select Cheese, Pepper Jelly, Marinated White Bean, Pickles, Olives, Bread \$22

Spring Vegetables

Housemade Ricotta, Calabrian Chili Vinaigrette \$14

Roasted Broccolini

Banga Cauda \$9

SALADS

Arugula Salad

Grapes, Apple, Pecorino, Sunflower Seeds White Balsamic Vinaigrette \$13

Italian Grain Salad

Fava, Ramps, Castelfranco, Parmesan, Pine Nuts Pistachio, EVOO \$14

MAINS

Mushroom Bolognese

Forest mushroom, Parmesan, Bucatini \$18

Pan Roasted Halibut

Local Fava Bean Puree, Yellow Peperonata \$29

Filet Mignon

Sweet Potato Gnocchi, Sautéed Spring Onion and Mizuna, Pickled Ramp Salsa Verde, Tempranillo Jus \$32

HOUSE COCKTAILS

San Remo Cocktail

Absolut Elyx, Chateau Aloe Liqueur, Peach Purée, Lemon Peychauds bitters

Brooklyn Cocktail #2

Rittenhouse Rye, Maraschino, Chamomile Grappa & Chai Infused Vermouth

Mi Tierra

Vida Mezcal, Tequila Cabeza, Jalapeño Infused Green Chartreuse & Lime

Best Hotel National in NYC

Cana Brava Rum, Apricot Liqueur, Fresh Pineapple & Lime

La Traviata

Fords Gin, House-Made Grapefruit Cordial & Prosecco

Bashful & Green

Charbay Green Tea Vodka, Falernum, Elderflower Liqueur & Cantaloupes

All Cocktails \$16

Champagne 26

Perrier Jouet Grand Brut Epernay, Champagne

Rose 16

Whispering Angel 2016, Cotes de Provence

Red Wine 14

Nero D'Avola Villa Pozzi 2015, Sicilia

Tempranillo Campo Viejo 2014, Rioja

Cabernet Sauvignon Kenwood Vineyards 2013, Sonoma County

White Wine 14

Sauvignon Blanc Josh Cellars 2015, California

Pinot Grigio Folonari 2015, Venezie

Beer

Pilsner Urquell ~ Peak organic IPA ~ Old Blue Last Beer \$8

@TheSanRemo

Dinner Menu