

EST. 2006

REMO'S

BRICK OVEN PIZZA COMPANY
www.remospizza.com

35 BEDFORD ST.
STAMFORD CT

The world's first pizzeria opened in Naples sometime around 1830. Pizzerias in this era usually included a large brick oven and a pizzaiolo (artist pizza maker trained by generation after generation in the craft) who would assemble all the pizzas on a marble counter top right before the customer's eyes.

This practice of using a brick oven to cook pizza gives an unmatched and unforgettable quality in every bite and Remo's Brick Oven Pizza Co. presents this same experience to you today!

"buon appetito"



APPETIZERS

SOUP	5.95
PASTA E FAGIOLI OR SOUP OF THE DAY	
MEATBALLS WITH RICOTTA	8.25
GORGONZOLA BREAD	8.75
CIABATTA BREAD WITH LIGHT CREAM GORGONZOLA SAUCE	
BRUSCHETTA	8.25
FRESH TOMATO AND FRESH MOZZARELLA	
ITALIAN ANTIPASTO	15.25
HAM, SALAMI, PROVOLONE, PROSCIUTTO DI PARMA, ITALIAN OLIVES AND FRESH MOZZARELLA	
GRILLED CALAMARI	15.25
GRILLED CALAMARI OVER MIX GREENS IN A LIGHT LEMON DRESSING	
SLICED FRESH MOZZARELLA	10.95
FRESH MOZZARELLA, TOMATO, BASIL WITH OLIVE OIL (WITH PROSCIUTTO DI PARMA ADD 4.95)	
MOZZARELLA FRITTA	8.95
FRIED MOZZARELLA WITH POMODORO SAUCE	
CLAMS OR CALAMARI, BIANCO OR ROSSO	14.50
SERVED IN A WHITE OR RED SAUCE	
CALAMARI FRITTI	14.75
FRIED CALAMARI WITH POMODORO SAUCE	
IMPEPATA DI COZZE	13.50
FRESH MUSSELS SERVED WITH A WHITE WINE SAUCE	
BROCCOLI RABE GARLIC & OIL	13.50
WITH SAUSAGE OR CHICKEN ADD 3.50	
ITALIAN CHICKEN TENDERS	9.25
WITH FRIES ADD 2.00	
BUFFALO CHICKEN WINGS	9.95

SANDWICHES SERVED ON ITALIAN BREAD

CHICKEN PARMIGIANA	11.25
BREADED CHICKEN WITH MOZZARELLA AND TOMATO SAUCE	
EGGPLANT PARMIGIANA	11.25
EGGPLANT WITH MOZZARELLA AND TOMATO SAUCE	
PROSCIUTTO DI PARMA	14.25
PROSCIUTTO DI PARMA, MOZZARELLA, BASIL AND TOMATO	
ROASTED CHICKEN SANDWICH	13.95
CHICKEN WITH TOSSED ARUGULA AND TOMATO	
CAPRESE	11.25
FRESH TOMATO & FRESH MOZZARELLA, ROASTED PEPPERS AND BASIL	
GRILLED PORTOBELLO	12.25
GRILLED PORTOBELLO MUSHROOMS WITH FRESH MOZZARELLA AND ROASTED PEPPERS	
MEATBALL PARMIGIANA	11.25
MEATBALL WITH MOZZARELLA AND TOMATO SAUCE	
GRILLED CHICKEN	10.95
CHICKEN, ROMAINE LETTUCE AND RIPE TOMATO	
SAUSAGE AND PEPPERS	11.25
ITALIAN SAUSAGE WITH ROASTED PEPPERS, ONIONS, AND TOMATO SAUCE	
CHICKEN MILANESE	10.95
BREADED CHICKEN TOPPED WITH ARUGULA, FRESH TOMATO WITH OLIVE OIL AND BALSAMIC VINEGAR	
VEAL PARMIGIANA	13.75
BREADED VEAL WITH MOZZARELLA AND SAUCE	
ITALIAN TUNA	14.25
ITALIAN TUNA WITH ARUGULA, TOMATO AND VIRGIN OLIVE OIL	
VEAL MILANESE	13.75
BREADED VEAL TOPPED WITH ARUGULA, FRESH TOMATO WITH OLIVE OIL AND BALSAMIC VINEGAR	
PHILLY CHEESE STEAK	13.75
SHAVED STEAK TOPPED WITH ONIONS, PEPPERS AND CHEDDAR CHEESE	

BUILD YOUR OWN BRICK OVEN PIZZA

CREATE YOUR PIZZA THE WAY YOU LIKE IT!
SELECT STYLE & ADD TOPPINGS

NAPOLETANA	INDIVIDUAL 12"	LARGE 16"
MARGHERITA	11.50	16.50
FRESH MOZZARELLA, FRESH BASIL, POMODORO SAUCE		
NEW YORK	INDIVIDUAL 12"	LARGE 16"
CHEESE PIE (CLASSIC PIE)	10.50	15.50
MOZZARELLA, POMODORO SAUCE		

CLASSIC TOPPINGS ADD 1.95 IND • 2.95 LG

EXTRA CHEESE ♦ MUSHROOMS ♦ ROASTED ONIONS ♦ OLIVES
HOT CHERRY PEPPERS ♦ SUNDRIED TOMATOES ♦ ROASTED PEPPERS
GARLIC ♦ BACON ♦ BROCCOLI ♦ SPINACH ♦ PEPPERONI
FRIED EGGPLANT ♦ SAUSAGE ♦ HAM ♦ ARTICHOKE
ANCHOVIES ♦ PINEAPPLE ♦ FRESH TOMATO ♦ MEATBALL

FANCY TOPPINGS ADD 2.95 IND • 4.95 LG

CLAMS ♦ SHRIMP ♦ PROSCIUTTO DI PARMA ♦ BROCCOLI RABE
CHICKEN ♦ PORTOBELLO MUSHROOMS ♦ RICOTTA CHEESE
GOAT CHEESE

SIGNATURE PIZZA NAPOLETANA OR NEW YORK STYLE

	INDIVIDUAL 12"	LARGE 16"
SALAD PIE (WITH AVOCADO ADD 4.95)	14.25	19.25
MIXED GREENS, TOMATO AND FRESH MOZZARELLA		
VEGGIE PIE	15.25	20.25
CHOICE OF THREE ROASTED VEGETABLES		
PARMA PIE	16.25	22.25
HAND TOSSED ZESTY ARUGULA PILED HIGH WITH SHAVINGS OF FRESH PARMIGIANO, PROSCIUTTO AND WHITE BEANS		
FOUR SEASONS	15.25	21.25
CHOICE OF ONE CLASSIC TOPPING ON EACH ¼ OF PIE		
NEW ENGLAND PIE	19.50	26.50
FRESH GARLIC, SHRIMP, CLAMS, LIGHT SAUCE AND MOZZARELLA		
WHITE CLAM PIE	16.95	23.95
CHOPPED CLAMS, GARLIC AND MOZZARELLA		
GARLIC SHRIMP PIE	18.95	23.95
SHRIMP, GARLIC, LIGHT SAUCE AND MOZZARELLA		
WHITE PIE	13.25	17.25
MOZZARELLA, RICOTTA AND PARMIGIANO CHEESE		
HOT OIL PIE	13.25	16.25
SPICY VIRGIN OLIVE OIL		
CHICKEN PIE	14.25	20.25
CHOOSE ONE:		
GRILLED, BUFFALO, BARBECUE OR BREADED CHICKEN		

LUNCH SERVED MONDAY THROUGH FRIDAY
11AM - 3PM

HOUSE PASTA

CHOOSE A PASTA

PENNE ♦ LINGUINE ♦ RIGATONI ♦ SPAGHETTI

FOR WHOLE WHEAT PENNE ♦ RAVIOLI ♦ GLUTEN FREE PASTA ADD 2.00

	LUNCH	DINNER
PASTA POMODORO HOMEMADE TOMATO AND BASIL SAUCE	10.95	12.95
PASTA PONZA CHERRY TOMATOES, FRESH BASIL, GARLIC, LIGHT GORGONZOLA CHEESE OVER PASTA (WITH ITALIAN TUNA ADD 4.95)	11.95	15.25
PASTA BOLOGNESE HEARTY TOMATO MEAT SAUCE	12.95	15.25
LINGUINE CLAM SAUCE SERVED IN A WHITE OR RED SAUCE	14.50	17.95
PENNE ALLA VODKA PINK CREAM SAUCE WITH PROSCIUTTO DI PARMA	13.25	16.50
LINGUINE PESCATORE RED OR WHITE FRESH CALAMARI, SHRIMP, MUSSELS AND CLAMS	17.95	22.50
PASTA CON COZZE PASTA WITH MUSSELS IN A WHITE OR RED SAUCE	13.25	16.25
PASTA ALFREDO HEAVY CREAM AND LIGHT ROMANO CHEESE SAUCE	13.25	16.50
PASTA CARBONARA LIGHT CREAM SAUCE, PANCETTA AND SHALLOTS	13.25	16.50
LASAGNA FRESH LAYERED PASTA, MEAT SAUCE AND CHEESES	13.25	17.25
PESTO ALLA GENOVESE PASTA WITH HOMEMADE PESTO	13.25	16.25
PASTA AGLIO, OLIO & PEPPERONCINO FRESH ORGANIC GARLIC, EXTRA VIRGIN OLIVE OIL AND HOT PEPPER FLAKES	10.95	13.25
RISOTTO SPINACI RISOTTO WITH SPINACH IN A LIGHT CREAM SAUCE	13.25	16.50

SAUSAGE ♦ MEATBALL ♦ CHICKEN ADD 3.95
SHRIMP 2.25 PER SHRIMP

SMALL ORDER OF:
PENNE ♦ LINGUINE ♦ SPAGHETTI WITH POMODORO SAUCE ADD 8.95

REMO'S FAVORITES

	LUNCH	DINNER
CHICKEN ANY STYLE, SERVED WITH PENNE CHOICE OF: BALSAMIC FRANCESE SCARPARELLO MARSALA PICCATA	15.50	18.25
CHICKEN PARMIGIANA, SERVED WITH PENNE BAKED WITH MOZZARELLA AND TOMATO SAUCE	13.25	17.25
TUSCAN CHICKEN PLATE MARINATED GRILLED CHICKEN AND ROASTED VEGETABLES	13.25	17.25
CHICKEN REMO BREADED CHICKEN WITH ARUGULA, OLIVE OIL, BALSAMIC AND FRESH TOMATO	13.25	17.25
SAUSAGE AND PEPPERS, SERVED WITH PENNE ITALIAN SAUSAGE, ROASTED PEPPERS, ONIONS, TOMATO SAUCE	13.25	17.25
EGGPLANT PARMIGIANA, SERVED WITH PENNE BAKED EGGPLANT WITH MOZZARELLA, TOMATO SAUCE,	16.95	21.95
SHRIMP PARMIGIANA, SERVED WITH PENNE SHRIMP BAKED WITH MOZZARELLA, TOMATO SAUCE,	15.95	20.95
GRILLED WILD SALMON ITALIANA GRILLED SALMON WITH FRESH GRILLED VEGETABLES	16.25	20.50
VEAL REMO BREADED VEAL WITH ARUGULA, OLIVE OIL, BALSAMIC AND FRESH TOMATO	16.50	20.50
VEAL PARMIGIANA, SERVED WITH PENNE BREADED VEAL WITH MOZZARELLA AND TOMATO SAUCE	17.50	21.50
VEAL ANY STYLE, SERVED WITH PENNE CHOICE OF: FRANCESE MARSALA PICCATA	17.95	22.50
SHRIMP SCAMPI WILD SHRIMP SAUTÉED IN A WHITE WINE SAUCE CHOICE OF: RISOTTO SPINACH OR LINGUINE		

SALADS

CLASSIC AND SPECIALTY

HOUSE SALAD	SM 5.25	LG 7.95
MIXED GREENS, CUCUMBERS, TOMATOES AND OLIVES		
BEET SALAD		10.95
MIXED GREENS, BEETS, WALNUTS AND GOAT CHEESE		
REMO'S SALAD		10.95
MIXED GREENS, ROASTED PEPPERS, ITALIAN OLIVES, TOMATOS, FRESH MOZZARELLA AND ITALIAN CROUTONS		
COUNTRY SALAD		10.95
MIXED GREENS, FRESH PEARS AND APPLES, WALNUTS, CRANBERRIES AND GORGONZOLA		
CLASSIC COBB SALAD		10.95
CHOPPED GREENS, AVOCADO, CRUMBLED BACON, CORN, GORGONZOLA AND TOMATOS		
CLASSIC CAESAR		8.25
HEARTS OF ROMAINE, CROUTONS, SHAVED PARMIGIANO AND CAESAR DRESSING		
MEDITERRANEAN SALAD		9.75
ROMAINE, CHICK PEAS, LIGHT GORGONZOLA TOSSED WITH LEMON DRESSING		
TONNO SALAD		14.50
MESCLUN AND ARUGULA MIX WITH TOMATOS, OLIVES, WHITE BEANS AND ITALIAN TUNA IN A LIGHT DRESSING		

*ADDITIONAL TOPPINGS AVAILABLE FROM
THE LIST BELOW*

HAND CRAFTED SALADS

CHOOSE YOUR FAVORITE
COMBINATION

CHOOSE A BOWL OF GREENS 6.25 EACH
ROMAINE ♦ ARUGULA ♦ SPINACH ♦ MESCLUN MIX

ASSORTED TOPPINGS 1.00 EACH

ARTICHOKE ♦ BROCCOLI ♦ ONIONS ♦ CHICK PEAS ♦ CORN
CRANBERRIES ♦ TOMATOES ♦ CROUTONS ♦ OLIVES ♦ WALNUTS
ROASTED PEPPERS ♦ MUSHROOMS ♦ SUNDRIED TOMATOES
CARROTS ♦ ROASTED ZUCCHINI ♦ PEARS ♦ RED BEETS
CUCUMBER ♦ CANNELLINI BEANS ♦ APPLES ♦ SUNFLOWER SEEDS

CHEESE 2.50 EACH

GORGONZOLA ♦ SHREDDED MOZZARELLA ♦ FETA CHEESE
GOAT CHEESE ♦ SHAVED PARMIGIANO ♦ FRESH MOZZARELLA

FANCY TOPPINGS

PORTOBELLO MUSHROOM ♦ AVOCADO ♦ CHICKEN

3.95 EACH

PROSCIUTTO DI PARMA ♦ ITALIAN TUNA ♦ WILD SALMON
GRILLED CALAMARI

6.25 EACH

SHRIMP 2.25 PER SHRIMP

DRESSING CAN BE TOSSED OR SERVED ON THE SIDE

HOUSE BALSAMIC ♦ RANCH ♦ CAESAR ♦ HONEY-MUSTARD
LEMON DRESSING ♦ BLUE CHEESE ♦ OIL AND VINEGAR
BALSAMIC VINAIGRETTE

WE ALWAYS TRY TO BUY LOCAL FARM
VEGETABLES WHEN IT'S IN SEASON



REMOS

BRICK OVEN PIZZA

