



Pizza Tradition Since 1830

The first pizzeria opened in Naples around 1830, featuring a large brick oven and a pizzaiolo—a skilled artisan, trained for generations, who crafted each pizza by hand on a marble countertop, right before the customer’s eyes.

The tradition of brick oven baking creates an unmatched, unforgettable flavor in every bite. At Remo’s Brick Oven Pizza Co., we bring this authentic experience to you today!

“Buon Appetito”

Appetizer

Soup – Pasta e Fagioli or Soup of the Day	7.95
Meatballs with Ricotta	11.95
Beef meatballs with ricotta and tomato sauce	
Garlic Bread with Cheese	6.95
Gorgonzola Bread	11.95
Ciabatta bread with a light cream gorgonzola sauce	
Bruschetta	11.95
Fresh tomato and fresh mozzarella	
Italian Antipasto	18.95
A selection of Italian salumi, Italian cheeses, and olives, and roasted peppers	
Grilled Calamari	18.95
Over mixed greens in a balsamic vinaigrette dressing	
Sliced Fresh Mozzarella	14.95
(Add Prosciutto di Parma – 8.95)	
Fresh mozzarella, tomato, basil, and olive oil	
Mozzarella Fritta	11.95
Fried mozzarella with tomato sauce	
Clams or Calamari, Bianco or Rosso	18.95
Served in a white or red sauce	
Calamari Fritti	18.95
Fried calamari with tomato sauce	
Fresh Mussels	16.95
PEI mussels served with a white wine sauce	
Broccoli Rabe with Garlic & Oil	16.95
(Add Sausage or Chicken – 5.95)	
Chicken Tenders	12.95
Chicken Wings - 9 pieces	13.95
Choice of: Buffalo BBQ Plain Mild	

SANDWICHES

SERVED ON ITALIAN BREAD

Parmigiana	14.95
Choice of: Chicken Eggplant Meatball with melted mozzarella and tomato sauce	
Prosciutto di Parma	17.95
Prosciutto di Parma, fresh mozzarella, basil, and tomato	
Caprese	13.95
Fresh mozzarella, tomato, roasted peppers, and basil	
Grilled Chicken	14.95
Grilled chicken, crisp romaine, and tomato	
Sausage & Peppers	14.95
Italian sausage, roasted peppers, onions, and tomato sauce	
Italian Tuna	17.95
Home-made Italian tuna, arugula, tomato, and EVOO	
Philly Cheese Steak	17.95
Thinly sliced steak, topped with melted cheddar cheese.	
Chicken Milanese	14.95
Crispy breaded cutlet, arugula, tomato, EVOO, and balsamic vinegar	

Add French Fries to Any Sandwich or Appetizer – 3.95

Classic Salads

House Salad (Small / Large)	Sm. 6.95	Lg. 9.95
Mixed greens, cucumbers, tomatoes, and olives		
Beet Salad		14.95
Mixed greens, beets, walnuts, and goat cheese		
Remo's Salad		14.95
Mixed greens, fresh mozzarella, roasted peppers, Italian olives, tomatoes, and house-made croutons		
Country Salad		14.95
Mixed greens, fresh pears and apples, walnuts, cranberries, and gorgonzola		
Classic Cobb Salad		14.95
Chopped greens, avocado, crumbled bacon, corn, gorgonzola, and tomatoes		
Classic Caesar		11.95
Hearts of romaine, croutons, shaved Parmigiano, and Caesar dressing		
Mediterranean Salad		13.95
Romaine, chickpeas, light gorgonzola, tossed with lemon dressing		
Tonno Salad		18.95
Mesclun and arugula mixed with tomatoes, olives, white beans, and home-made Italian tuna in a light dressing		

Hand-Crafted Salads

Choose Your Favorite Combination

Choose a Bowl of Greens - 9.00 each
Romaine • Arugula • Spinach • Mesclun Mix

Assorted Toppings - 1.95 each

Apples, Broccoli, Onions, Chickpeas
Corn, Cranberries, Tomatoes, Croutons
Walnuts, Roasted Peppers, Mushrooms
Sundried Tomatoes, Carrots, Pears, Red Beets
Cucumber, Cannellini Beans, Olives

Cheese - 3.50 each

Gorgonzola, Shredded Mozzarella, Feta
Goat Cheese, Shaved Parmigiano, Fresh Mozzarella

Fancy Toppings - 4.95 each

Avocado, Chicken

Specialty Toppings - 8.95 each

Prosciutto di Parma, Italian Tuna, *Wild Salmon
Grilled Calamari (4.25 per Shrimp)

Dressings

Tossed or On the Side

Creamy House Balsamic, Honey-Mustard
Lemon Dressing, Blue Cheese, Oil & Vinegar
Ranch, Balsamic Vinaigrette, Caesar

(Extra Dressing or Sauce add: 1.95)

*CONSUMING RAW OR UNDERCOOKED MEATS, POLTRUY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

LUNCH SERVED
11:00-3:00

HOUSE PASTA

Choose a Pasta: Penne, Linguine, Rigatoni, Spaghetti

Add: 4.00 Gluten-Free Penne or Cheese Ravioli

	LUNCH/DINNER		LUNCH/DINNER
Pasta Pomodoro	14.95/16.95	Pasta with Mussels	18.95/21.95
Homemade tomato & basil sauce		Pasta with mussels in a red or white sauce	
Pasta Ponza	16.95/18.95	Pesto Alla Genovese	17.95/19.95
(Add Italian Tuna - 8.95)		Pasta with homemade pesto sauce (no nuts)	
Cherry tomatoes, fresh basil, garlic, EVOO, and light gorgonzola cheese		Pasta Alfredo	17.95/19.95
Pasta Bolognese	17.95/19.95	Heavy cream and Romano cheese sauce	
Hearty tomato meat sauce with a touch of cream		Linguine Clam Sauce	19.95/23.95
Penne Alla Vodka	17.95/19.95	Served in a Red or White sauce	
Pink cream sauce with Prosciutto di Parma		Lasagna	18.95/21.95
Linguine Pescatore (Red or White)	24.95/30.95	Fresh layered pasta with Bolognese sauce, Ricotta, & mozzarella cheese	
Fresh calamari, shrimp, mussels, and clams		Pasta Garlic & Oil	15.95/17.95
Pasta Carbonara	17.95/19.95	Fresh garlic, EVOO, and hot pepper flakes	
Light cream sauce with pancetta and shallots		Spinach Risotto	18.95/21.95
		In a light cream sauce	

Sausage, Meatball, or Chicken - Add \$5.95 | Shrimp - \$4.25 each

Small Order of Pasta with Pomodoro Sauce or Butter - \$11.95

Choice of Penne or Spaghetti

REMO'S FAVORITES

Lunch/Dinner

Chicken Any Style - \$19.95 / \$23.95

Francese • Scarpariello • Marsala • Piccata • Parmigiana
served with penne pasta

Chicken Remo
Breaded and topped with arugula, fresh tomato, olive oil, and balsamic dressing

	Lunch/Dinner		Lunch/Dinner
Tuscan Chicken Plate	19.95/23.95	Jumbo Shrimp Scampi	24.95/29.95
Grilled marinated chicken with roasted vegetables		Wild shrimp sautéed in a white wine sauce over linguine pasta (Spinach risotto instead of linguine +4.95)	
Sausage & Peppers	17.95/22.95	Eggplant Parmigiana	17.95/22.95
Italian sausage with roasted peppers, onions, and tomato sauce with penne pasta		Baked eggplant with mozzarella and pomodoro sauce served with penne pasta	
*Grilled Wild Salmon	24.95/29.95		
Grilled salmon with roasted vegetables			

PLEASE INFORM YOUR WAITER OF ANY ALLERGIES

BUILD YOUR OWN BRICK OVEN PIZZA

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

NAPOLETANA MARGHERITA

Ind. 12"
14.95

Lg. 16"
19.95

fresh mozzarella, fresh basil, pomodoro sauce

NEW YORK CHEESE PIE (classic pie)

Ind. 12"
13.95

Lg. 16"
18.95

shredded mozzarella, pomodoro sauce

12" Gluten Free Crust - 3.00

CLASSIC TOPPINGS – Add: 2.95 Ind. | 3.95 Lg.

Pepperoni | Sausage | Meatball | Roasted Mushroom
Roasted Peppers | Cherry Peppers | Fried Eggplant
Roasted Onions | Hot Oil | Bacon | Ham | Pineapple
Broccoli | Spinach | Olives | Anchovies | Fresh Tomato
Garlic | Artichokes | Sundried Tomatoes | Mozzarella

FANCY TOPPINGS – Add: 5.95 Ind. | 7.95 Lg.

Clams | Shrimp | Prosciutto di Parma | Chicken | Broccoli Rabe | Ricotta Cheese
Avocado 6.95 Ind. | 8.95 Lg.



SIGNATURE PIZZA

NAPOLETANA OR NEW YORK STYLE

	Ind. 12"	Lg. 16"
SALAD PIE Mixed greens, tomato, and fresh mozzarella	17.95	22.95
VEGGIE PIE Mushrooms, peppers, onions	18.95	25.95
PROSCIUTTO DI PARMA PIE Hand-tossed zesty arugula piled high with shavings of fresh Parmigiano, Prosciutto, and white beans	22.95	29.95
VODKA CHICKEN PIE Chicken cutlet with vodka sauce and melted mozzarella	20.95	27.95
NEW ENGLAND PIE Fresh garlic, shrimp, clams, light sauce, and mozzarella	25.95	32.95
WHITE CLAM PIE Chopped clams, garlic and mozzarella	22.95	29.95
GARLIC SHRIMP PIE Shrimp, garlic, light sauce and mozzarella	25.95	32.95
WHITE PIE Mozzarella, ricotta and Parmigiano cheese	16.95	21.95
ITALIAN TUNA PIE Thin-crust focaccia pie topped with home-made Italian tuna, arugula, cherry tomatoes, and EVOO. No sauce, No cheese	25.95	32.95
CHICKEN PIE (CHOOSE ONE) Grilled Buffalo Barbecue Breaded Chicken	19.95	26.95

A 20% gratuity may be added for parties of 6 or more.