

ANTIPASTI

Bruschetta	6
Polenta al Forno Homemade polenta baked with gorgonzola, fresh basil and touch of tomato sauce	9
Grilled Calamari Served on a bed of greens drizzled with balsamic and virgin olive oil	13
Bresaola Air cured beef tenderloin, thinly sliced with shavings of parmigiano on a bed of arugula	12
Beef Carpaccio Thinly sliced raw beef tenderloin, with shavings of parmigiano served on a bed of arugula	14
Caprino Grilled Portobello mushroom topped with baked goat cheese	13
Cozze Affogate Steamed mussels with white wine, tomato sauce and herbs	11
Gamberi Gorgonzola Tiger shrimp flashed in a hot skillet with brandy, concasse of tomato in a light gorgonzola cream	13
Antipasto San Remo Tiger shrimp, calamari and oyster mushrooms	14

INSALATE

Insalata della Casa Organic spring mix, sliced tomato in a light citrus vinaigrette	7
Insalata Pomodoro Tomato and red onion in our house dressing	7
Insalata di Cesare Ceasar salad made with the chef's homemade special dressing	8
Insalata Caprese Tomato, bocconcini, fresh basil and olive oil	12
Arugola e Parmigiano With shaved parmigiano cheese, drizzled with olive oil and lemon	11
Insalata San Remo Organic spring mix topped with grilled salmon, dressed in a warm balsamic vinaigrette	12
Insalata con Gamberi Sauteed shrimp with julienne vegetables in a sweet Balsamic reduction, served warm on a bed of baby greens	13

ZUPPA

Zuppa del Giorno Soup of the day	7
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PASTA

Spaghetti Pomodoro Tossed in a fresh tomato and basil sauce	13
Penne Gorgonzola Chicken, gorgonzola, sundried tomatoes and cream	16
Penne Siciliana Japanese eggplant, roasted garlic, sundried tomatoes, black olives, basil and concasse of tomato	15
Gnocchi San Remo Homemade potato dumplings tossed with goat cheese in a tomato basil sauce	15
Ravioloni Large ravioli stuffed with chicken, sage and roasted garlic in a light tomato sauce	16
Pappardelle Salmon Homemade pappardelle tossed with chunks of salmon and scallions in a rose vodka sauce	18
Tagliatelle Paglia e Fieno Homemade tagliatelle with shrimps, scallops, green onions, diced tomato, Pernod and a touch of cream	18
Linguine Frutti di Mare Tiger shrimp, calamari, mussels and clams tossed in a garlic white wine and tomato sauce	24

RISOTTI

Risotto al Salmone Atlantic salmon, with sliced strawberries and spumante in a mild curry cream	25
Risotto ai Funghi Assorted medley of woodland mushrooms with mascarpone and parmigiano cheese	25
Risotto del Giomo	Market Price

CONTORNI (SIDE ORDERS)

Capellini (angel hair) With tomato sauce or in garlic and olive oil	7
Asparagi al Limone Steamed asparagus with garlic and olive oil	8
Spinaci all' Aglio Sauteed spinach with garlic and olive oil	8
Funghi Trifolati Sauteed mushroom medley with garlic, olive oil and balsamic glaze	9

CARNI

Pollo Piccata

Sauteéd chicken breast with lemon, white wine and capers 16

Pollo San Remo

Chicken breast sauteéd in white wine topped with artichokes and melted bocconcini cheese 16

Pollo ai Porcini

Chicken breast, sauteéd with porcini mushrooms and asparagus in a white wine/cream reduction 18

Vitello Piccata

Provimi veal scallopini sauteed with lemon, white wine and capers 18

Vitello al Barolo

Provimi veal scallopini sauteed with mushrooms, brandy, veal jous, Barolo wine and fresh thyme 19

Vitello Sorrentina

Provimi veal scallopini sauteed with white wine, topped with grilled tomato, eggplant and melted bocconcini cheese 19

Vitello San Remo

Provimi veal scallopini sauteed with pecans, dried apricots, Pernod and a touch of cream 19

New York Steak

12 oz. Angus striploin topped with green peppercorn brandy reduction 28

Beef Tenderloin

Grilled in a red wine reduction topped with caramelized pearl onion 30

Rack of Lamb

Fresh Ontario rack of lamb grilled with olive oil and herbs 38

PESCI

Calamari all Griglia

Grilled squid with garlic, olive oil, lemon and fresh herbs 22

Salmone all Griglia

Grilled Atlantic salmon, grilled and drizzled with a balsamic reduction 24

Gamberoni Grigliati

Jumbo Tiger shrimp, grilled with garlic, olive oil, lemon and fresh herbs 28

Zuppa di Pesce

Tiger shrimp, fresh fish, calamari, mussels and clams in a light white wine and tomato sauce 30

Misto di Mare

Grilled salmon, daily fish selection, grilled calamari and tiger shrimps with fresh herbs, balsamic, garlic, lemon and olive oil 30

Pesce del Giorno

Fresh fish of the day Market Price

All Entrees served with seasonal vegetables and potatoes

BUON APPETITO!

Please inform your server of any allergies

HISTORY



Located in Northwestern Italy on the Italian Riviera, San Remo is nestled between the Mediterranean Sea and the Maritime Alps. The city was founded in Roman times and has a population of 57,000. San Remo's mild, year-round climate, picturesque scenery, famous casino, many cultural offerings and well-equipped sporting facilities, have made it a renowned tourist destination.

The medieval center of the old town is known as "La Pigna". It dates back to the year one thousand and features an enchanting web of steep, winding alleys, cobblestone streets, little squares and terraced houses. The most sacred building in San Remo is the San Siro Cathedral, which was built in the twelfth century in a Romanesque-Gothic style.

Often called the "City of Flowers", San Remo is known for his beautiful gardens and palm tree lined streets. The hills of San Remo are blanketed in wild flowers, including 30 varieties of orchids as well the aromatic shrubs and herbs native to the Mediterranean soil. Some 20,000 tons of flowers are cultivated and sold each year at the city's International Flower Market. In addition to tourism and flower cultivation, San Remo is active in the production of olives and extra-virgin olive oil.



San Remo Ristorante is proud to have Roberto Del Papa, who has over 30 years of experience in Italian fine dining, as their executive chef. Roberto began his career in Italy, where he attended one of the finest cooking schools, before coming to Canada. He has served as an executive chef in some of the finest restaurants in the greater Toronto area.

We hope you will enjoy the authentic Italian cuisine prepared with the style and service that hundreds of others have enjoyed over the years.

San Remo is now available for
Private Parties

Speak to our manager about booking your baptism,
christening, birthday or anniversary party.

NOW OPEN
ON SUNDAYS

SAN REMO
R I S T O R A N T E