



S I M P A T I C O

J A M E S T O W N

NEWPORT RESTAURANT WEEK: NOV 4TH-NOV 12TH

FIRST COURSE

NEW ENGLAND CLAM CHOWDER...A

TWIST ON TRADITIONAL WITH A CREAMY RICH BASE, SMOKED BACON, CELERY, SWEET CORN + NEW POTATOES

BEEF + VEAL LASAGNETTE...

FREE-FORMED PASTA, LAYERED+ BAKED WITH MOZZARELLA CHEESES, POMODORO, SWEET BASIL + PARMESAN

SPICE-PLUM GLAZED PORK RIBS...

BRAISED TENDER, THEN DEEP FRIED WITH CRUSHED PEANUTS + SCALLIONS, SUBTLE SWEET + GENTLY SPICY...MESSY, WORTHY GOODNESS

CAPRESE BRUSCHETTA...CREAMY MOZZARELLA, SWEET TOMATOES, FRESH BASIL, BALSAMIC GLAZE

BISTRO GREENS*...GRAPE TOMATOES, RED ONION, NICOISE OLIVES, CUCUMBER, BALSAMIC VINAIGRETTE

HOUSE CAESAR*...CRISP ROMAINE, GOLDEN CROUTONS, SHAVED REGGIANO PARMESAN

THE FINALE !

DAILY BREAD PUDDING...OUR ULTIMATE COMFORT DESSERT MADE FROM SCRATCH + SERVED WARM WITH CRÈME ANGLAISE

GELATO...RICH DARK CHOCOLATE OR CREAMY SMOOTH VANILLA

CHOCOLATE SUSHI*...OUR SPECIALTY...

CHOCOLATE TRUFFLE ROLLED IN COCONUT WITH STRAWBERRY COCOA SAUCE + CARAMELIZED BANANA

TRUFFLE TASTE*...HANDCRAFTED IN OUR KITCHEN, DIPPED UNITY TRUFFLE, NOT-SO-SWEET DARK CHOCOLATE OR MOUNDS-GONE-MAD... CHEF'S CHOICE OF TWO...IF YOU ARE STUFFED, THESE CAN TRAVEL !

SECOND COURSE

GRILLED PORK TENDERLOIN*...

MAPLE-WHIPPED SWEET POTATO, GRANNY SMITH APPLE-FENNEL COMPOTE + HARICOT VERTS

DAILY STRATA...THICK-CUT, RUSTIC CASSEROLE OF SEASONAL VEGETABLES, CHEESES, EGGS + BREAD WITH BISTRO GREENS SIDE SALAD

THE BOLOGNESE...CLASSIC, RICH PREPARATION OF RIGATONI SIMMERED WITH GROUND BEEF, VEAL, HOT + SWEET SAUSAGE, SHAVED PARMESAN

GRILLED ATLANTIC SALMON*...

GINGER- SCENTED JASMINE RICE , MAPLE-SOY GLAZE + SESAME- SEARED VEGETABLES

COMFORT CHICKEN*...GIANONNE 1/2 CHICKEN, SLOW ROASTED + SUPER JUICY WITH CHIVE MASHED + HARICOT VERTS, NATURAL PAN REDUCTION; WORTH THE WAIT

FRESH-GROUND ANGUS BURGER*...GRILLED VIDALIA ONION, CABOT CHEDDAR, BRIOCHE BUN + GOLDEN FRIES...APPLEWOOD BACON ON REQUEST

LITTLE RHODY NECKS...PAN-ROASTED CLAMS, RED PEPPERS, SPRING ONIONS, CHOURICO, SWEET CORN CREAM SAUCE + LINGUINE

GRILLED PIZZAS ▶ MARGHERITA...ROMA TOMATO, FRESH MOZZARELLA, SWEET BASIL + XVOO PESTO + SMOKED BACON...ASPARAGUS, GOAT CHEESE, ROASTED RED PEPPERS + SHAVED PARMESAN

WHITE PIE...MOZZARELLA, PARMESAN + GORGONZOLA WITH FIG PUREE, CARAMELIZED ONIONS, CRUMBLED PROSCIUTTO + ARUGULA

▶ I RAN OUT OF ROOM ON THIS PAGE !...THERE ARE EVEN MORE CHOICES...ASK YOUR SERVER. ALL SCRATCH AT ALL TIMES !

▶ NRW MENU FOR IN-SERVICE DINING ONLY. ▶ SORRY, NO SUBSTITUTIONS. * GLUTEN-FRIENDLY PREP AVAILABLE.
▶ SAVE ROOM, WE DON'T WRAP DESSERTS "TO-GO."