



Simone's Newport Restaurant Week Menu

Three Courses: \$35

Offering Restaurant Week Dinner Only Tues-Sat from 5pm

First Courses

Spinach, Parsnip and Porcini Soup::V::

Leek and Crescenza Crostino

Green Salad with shaved Leeks , little Tomatoes
and Swiss Vinaigrette ::V::

Zucchini-Feta Fritters

with Zaatar and Buttermilk-Yogurt Sauce ::V::

Chicken and Herb Meatballs

in House "Gravy"

Entrees

Baked Eggplant, Tuscan Pommorola, Atwell's Gold
and Parmigiano ::V::

Wood Grilled Flank Steak. Mushrooms, Grilled Onions
and Watercress, Scallion-Chorizo Mashed Potatoes ::G::

Roast Salmon with Mustard, Herbs and Honey,
Roasted Potatoes and Vegetables, Lemon and Olive Oil ::G::

Linguini alle Vongole.

with Local Clams, Olive Oil, Garlic.....

Dessert

Flourless Chocolate Cake with whipped Cream ::G::

Warm Gingerbread with whipped Cream ::G::

Butterscotch Pudding with whipped Cream ::G::

::V:: = Vegetarian

::G::= Gluten Free

Let's talk Pasta...NOT Politics! xoxox