



# S I M P A T I C O

J A M E S T O W N

## NEWPORT RESTAURANT WEEK: NOVEMBER 3RD-12TH

### FIRST COURSE

**NEW ENGLAND CLAM CHOWDER**...A CREAMY RICH BASE, SMOKED BACON, CELERY, SWEET CORN + NEW POTATOES

**RAMI PORK RIBS**...BRAISED TENDER IN PASTRAMI-SPICES WITH CORIANDER + MUSTARD, LIGHTLY FRIED WITH CRISPY BRUSSELS SPROUTS, PICKLED ONIONS, CORNICHONS + STRONG DIJON

**HOUSE CAESAR**...CRISP ROMAINE, GOLDEN CROUTONS, SHAVED REGGIANO PARMESAN, 'CHOVIES ON REQUEST

**CURRY MUSSELS**...BLUE MUSSELS SAUTEED IN COCONUT MILK, PINEAPPLE, GREEN CURRY BROTH, JULIENNE CARROTS + SCALLION

**PESTO+ SMOKED BACON FLATBREAD**... ASPARAGUS, GOAT CHEESE, ROASTED RED PEPPERS + SHAVED PARMESAN

**WEDGE SALAD**...CRISP ICEBERG, GRAPE TOMATOES, BELL PEPPERS, RED ONIONS, SMOKED BACON, HARD-BOILED EGG + SIDE SERVING OF GORGONZOLA DRESSING

**FIRECRACKER FRITTERS**...GOLDEN FRIED WITH SPICY TASSO HAM, SWEET CORN, BANANA PEPPERS, BABY PEPPADEW PEPPERS, SCALLIONS + CHIPOTLE AIOLI

**MARGHERITA FLATBREAD**...ROMA TOMATO, FRESH MOZZARELLA, SWEET BASIL XV00

**NO-FRILLS FRIED CALAMARI** ...WITH HOUSE POMODORO SAUCE + FRESH LEMON

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

### SECOND COURSE

**CHARBROILED RUBBED PORK TENDER-LOIN\***...WITH HEAT + SWEET SPICES; GRILLED PINEAPPLE-JALAPENO PICO DE GALLO, CREAMY POLENTA + HARICOT VERTS

**PENNE ARRABBIATTA**...SPICY TOMATO, SWEET ONION, CAPERS + KALAMATA OLIVE POMODORO WITH FRESH PARSLEY + SHAVED PARMESAN

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

**GLAZED ATLANTIC SALMON\***...A CUSTOMER FAVORITE...JASMINE RICE, MAPLE-SOY GLAZE + SESAME SAUTEED VEGETABLES, PICKLED GINGER

**FRESH-GROUND ANGUS BURGER\***...CABOT CHEDDAR, BRIOCHE BUN + GOLDEN BATTERED FRIES... APPLEWOOD BACON ON REQUEST

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

**SMOKED CHICKEN ALFREDO**...A LIGHT SAUTEED WITH FRESH SPINACH, GARLIC, SUNDRIED TOMATOES IN A WHITE WINE-PARMESAN CREAM OVER LINGUINE

**COMFORT CHICKEN**...GIANONNE 1/2 CHICKEN, SLOW ROASTED + SUPER JUICY; CHIVE MASHED + HARICOT VERTS, NATURAL PAN JUICE; WORTHY WAIT

### THE FINALE !

▶ **DAILY BREAD PUDDING**...OUR ULTIMATE COMFORT DESSERT WITH CRÈME ANGLAISE.

▶ **THE CHOCOLATE BOMB**...#1 SELLER...CREAMY, DREAMY MILK CHOCOLATE MOUSSE LAYERED WITH RICH, MOIST CHOCOLATE WALNUT BROWNIE.

▶ **ICE CREAM**...RICH DARK CHOCOLATE OR CREAMY SMOOTH VANILLA

▶ **SORRY, NO SUBSTITUTIONS/DELETIONS FOR NRW MENU.**  
▶ **NRW MENU FOR DINE-IN SERVICE ONLY.**  
▶ **FULL SIZE PORTIONS !**