

# East Bay Restaurant Week Dinner

3 Courses \$35

## First Courses

Butternut Squash, Ginger and Apple Bisque

with Basil Oil ::V, G::

Mixed Greens with shaved Leeks and Swiss Vinaigrette :: V, G::

Chicken and Herb Meatballs

in House "Gravy"

**Zucchini-Feta Fritters** 

with Zaatar, Garlic and local Yogurt Sauce ::V::

### **Entrees**

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

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

**Pumpkin Ravioli** with braised Pork and Mushroom Ragu **Roast Salmon** with Mustard, Herbs and Honey,

Roasted Potatoes and Vegetables, Lemon and Olive Oil ::G::

#### **Dessert**

all served with Whipped Cream

**Butterscotch Pudding**::G::

Gingerbread

Flourless Chocolate Cake :G::

::V=Vegetarian:: ::G=Gluten Free::

### Simone's Restaurant

275 Child St Warren, RI 02885 401/247-1200 www.SimonesRl.com