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**Simone's Restaurant Week Menu**

Three Courses: \$35

Offering Restaurant Week for Dinner Tuesday-Saturday from 5pm

**First Courses**

**Spring Carrot and Ginger Soup**::V,G::

Chive Oil and crispy Rice Noodles

**Green Salad** with shaved Leeks , little Tomatoes

and Champagne Vinaigrette ::V,G::

**Deep Fried Crabmeat Fritters**

Horseradish Creme Fraiche

**Chicken and Herb Meatballs**

in House "Gravy"

**Entrees**

**Handmade Ricotta Manicotti**, Fresh Basil, Tomato Sauce, Crescenza, Parmigiano::V::

**Pepero**. Tuscan Chianti Braised Beef with Mashed Potatoes and Balsamic Red Cabbage ::G::

**Roast Salmon** with Mustard, Herbs and Honey,

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

**Linguini with Clams, Mussels and Shrimp**

with Olive Oil, Garlic, Chile and Herbs

**Dessert**

**Flourless Chocolate Cake** with whipped Cream ::G::

**Lemonade Sorbet** with fresh fruit and a cookie

**Butterscotch Pudding** with whipped Cream ::G::

::V:: = Vegetarian

::G::= Gluten Free