



S I M P A T I C O

J A M E S T O W N

NEWPORT RESTAURANT WEEK: BEGINS APRIL 5TH

FIRST COURSE

NEW ENGLAND CLAM CHOWDER...HEARTY BOWL WITH SMOKED BACON, RED BLISS POTATOES + SWEET CORN

LITTLE RHODY NECKS...LOCAL CLAMS, RED PEPPERS, SPRING ONIONS, CHOURICO, RICH SWEET CORN CREAM SAUCE

SPICE-PLUM GLAZED PORK RIBS... BRAISED TENDER, THEN DEEP FRIED WITH CRUSHED PEANUTS + SCALLIONS, SUBTLE SWEET + GENTLY SPICY...MESSY, WORTHY GOODNESS

P.E.I. BLUE MUSSELS... ONE POUND FRESH MUSSELS, LEMON + WHITE WINE BUTTER BROTH WITH GARLIC, SHALLOTS, GRAPE TOMATOES + BABY ARUGULA;CROSTINI

BISTRO GREENS...MIXED BABY LETTUCE, GRAPE TOMATOES, KALAMATA OLIVES, CUCUMBER, WHITE BALSAMIC VINAIGRETTE

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

CRISPY SPROUTS...DEEP FRIED + TOSSED WITH AGED PARMESAN CHEESE + ROASTED GARLIC

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

SURE, WHY NOT! CHOOSE FROM THE FLATBREADS...

THE FINALE !

ORANGE-SCENTED TIRAMISU...PUFFS OF MARSCAPONE STUFFED IN ESPRESSO SOAKED LADY FINGERS

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

CHOCOLATE SUSHI...OUR SPECIALTY... CHOCOLATE TRUFFLE ROLLED IN COCONUT WITH STRAWBERRY COCOA SAUCE + CARAMELIZED BANANA

THE CHOCOLATE BOMB...CREAMY, DREAMY MILK CHOCOLATE MOUSSE LAYERED WITH RICH, MOIST CHOCOLATE WALNUT BROWNIE

SECOND COURSE



GRILLED PORK TENDERLOIN*... CIDER-BRINED + SPICED WITH CREAMY POLENTA, SAUTEED APPLES, PEARS + STRAWBERRIES IN HONEY BUTTER WITH A BROCOLLI BLEND

LINGUINE AGLIO E OLIO...GARLIC SLICES, OLIVE OIL + RED PEPPER FLAKES SAUTEED WITH FRESH ASPARAGUS, GRAPE TOMATOES, PARSLEY, OLIVES + SHAVED PARMESAN

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

GLAZED SALMON FILET*...OUR CUSTOMER FAVORITE...MAPLE-SOY GLAZE + FRESH SESAME SAUTEED VEGETABLES WITH JASMINE RICE

BONELESS DEEP FRIED CHICKEN BREAST...BUTTERMILK SOAKED WITH SWEET CORN SUCCOTASH, MASHED POTATOES + GRAVY

PENNE + SWEET MARINARA...OUR OWN LONG-SIMMERED TOMATO BLEND WITH ONION, GARLIC + BASIL WITH SHAVED PARMESAN

FRESH-GROUND ANGUS BURGER*... APPLEWOOD SMOKED BACON, CHEDDAR, LETTUCE +TOMATO ON AN EVERYTHING BRIOCHE BUN WITH HAND-CUT, SMOKY SPICED TATER CHIPS

BLACKENED SWORDFISH SKEWERS*... GRILLED WITH FRESH DAILY VEGS, WARM ORZO + ARUGULA SALAD + ORANGE-BASIL AIOLI

WINNING ANGUS BURGER*... PESTO-MASCARPONE SPREAD, SLOW ROASTED TOMATOES + GARLIC, ARUGALA WITH BALSAMIC GLAZE + HAND-CUT, SMOKY SPICED TATER CHIPS

▶ **000000 !...EVEN, MORE CHOICES! ALWAYS!!... I ALWAYS RUN OUT OF ROOM ON THIS MENU, SO ASK YOUR SERVER. COME HUNGRY !**

▶ **NRW MENU FOR IN-SERVICE DINING ONLY. SO, PLZ SAVE ROOM, WE DON'T WRAP DESSERTS "TO-GO." FULL SIZE DINNER PORTIONS! COME HUNGRY! 3-COURSES FOR \$35/PER PERSON. SORRY, NO SUBSTITUTIONS.**