



S I M P A T I C O

FIRST COURSE

- NEW ENGLAND CLAM CHOWDER**...HEARTY BOWL WITH BACON, RED BLISS POTATOES + SWEET CORN
- ALL TUBES, NO FRILLS**...GOLDEN FRIED SQUID WITH POMODORO + LEMON
- SPICE-PLUM GLAZED PORK RIBS**...1/2 RACK; BRAISED TENDER, THEN DEEP FRIED WITH CRUSHED PEANUTS + SCALLIONS, SUBTLE SWEET + SPICY
- CRISPY BRUSSEL SPROUTS**... DEEP FRIED WITH AGED PARMESAN CHEESE + ROASTED GARLIC
- LITTLE RHODY NECKS**...LOCAL CLAMS, RED PEPPERS, SPRING ONIONS, CHOURICO, RICH SWEET CORN CREAM SAUCE
- TUNA TACOS***...FRIED WONTONS STUFFED WITH CHILLED AHI TUNA, CARROT, CUCUMBER SESAME SLAW, WASABI CREAM + LEMON ZEST
- SMOKED CHICKEN SPRING ROLLS**...HAND-ROLLED IN HOUSE; JULIENNE CARROT, SQUASH, SHREDDED CHICKEN BREAST + SWEET CHILI SAUCE
- BISTRO GREENS**...MIXED BABY LETTUCE, GRAPE TOMATOES, KALAMATA OLIVES, CUCUMBER, WHITE BALSAMIC VINAIGRETTE
- HOUSE CAESAR**...CRISP ROMAINE, GOLDEN CROUTONS, SHAVED REGGIANO PARMESAN
- WEDGE SALAD**...CRISP ICEBERG, GRAPE TOMATOES, BELL PEPPERS, RED ONIONS, SMOKED BACON, HARD-BOILED EGG + SIDE SERVING OF GORGONZOLA DRESSING...
- PESTO + SMOKED BACON FLATBREAD**...ASPARAGUS, GOAT CHEESE, SHREDDED MOZZARELLA, ROASTED RED PEPPERS, BABY SPINACH + PARMESAN
- WHITE FLATBREAD**...SWEET FIG PUREE, PARMESAN, MOZZARELLA + GORGONZOLA, CARAMELIZED ONIONS, CRUMBLD PROSCIUTTO + ARUGULA
- MARGHERITA FLATBREAD**...ROMA TOMATO, FRESH MOZZARELLA, SWEET BASIL + GARLIC OIL

- IF YOU KNOW NRW AT SIMPATICO, COME HUNGRY, FULL-SIZE PORTIONS, + I PROBABLY RAN OUT OF ROOM ON THIS PAGE !! EXPECT SURPRISE ADDITIONS!
- NOPE, NO SUBSTITUTIONS ON 2019 NRW MENU.
- GF GUESTS YOU HAVE LOTS OF CHOICES! ASK !
- IN-HOUSE DINING ONLY, EXCEPT TRUFFLES

SECOND COURSE

- COMFORT CHICKEN**...GIANONNE 1/2 CHICKEN, SLOW ROASTED + SUPER JUICY WITH CHIVE MASHED + GREEN BEANS, NATURAL PAN REDUCTION; WORTH THE WAIT
- SHRIMP RISOTTO**...SAUTEED JUMBO SHRIMP IN A WHITE WINE LEMON-BUTTER, SERVED OVER CREAMY PARMESAN RISOTTO WITH ARUGULA + GRILLED LEMON
- ESPRESSO-COCO RUBBED PORK TENDERLOIN***... RED PEPPER GASTRIQUE, GREEN BEANS + ALMONDS WITH CREAMY POLENTA
- SWORDFISH STEAK***...WILDCAUGHT 8 OZ SWORD WITH GRILLED SQUASH + PEPPERS OVER ORZO PASTA BLEND WITH TOMATOES, OLICES, PEPPER, ASPARAGUS + ARUGULA; ORANGE-BASIL AIOLI
- CREAMY PESTO PASTA**...FRESH ASPARAGUS, GRAPE TOMATOES, YELLOW SQUASH, PEAS + BABY SPINACH IN A CREAMY-WALNUT-PESTO WITH A HINT OF WINE OVER LINGUINE
- GLAZED SALMON FILET***...A CUSTOMER FAVORITE... MAPLE-SOY GLAZE + FRESH SESAME SAUTEED VEGETABLES WITH JASMINE RICE
- THE BOLOGNESE**...CLASSIC, RICH PREPARATION OF RIGATONI SIMMERED WITH GROUND BEEF, VEAL, HOT + SWEET SAUSAGE, SHAVED PARMESAN + FRESH BASIL
- WINNING ANGUS BURGER***...PESTO-MASCAPONE SPREAD, SLOW-ROASTED TOMATOES + GARLIC, ARUGALA WITH BALSAMIC GLAZE, BRIOCHE BUN OR APPLEWOOD SMOKED BACON, CHEDDAR, LETTUCE + TOMATO ON BRIOCHE BUN; WITH HANDCUT SMOKY TATER CHIPS
- PENNE + SWEET MARINARA**...VINE-RIPE TOMATOES, ONION, GARLIC, BASIL + SHAVED PARMESAN...ADD FRESH MOZZARELLA OR PESTO MASCAPONE

DESSERT COURSE

- TRUFFLE TRIO To-Go,**
GUEST REQUEST... DAILY BREAD PUDDIN'
ICE CREAM... VANILLA OR CHOCOLATE