

Simatra

DINNER

ANTIPASTI

FREDDI E CALDI

Cold and Hot Appetizers

Carpaccio di Tonno*

bigeye tuna carpaccio, pine nuts, raisins,
brunoise of roasted pepper, scallions 19

Antipasto

Parma prosciutto, mozzarella di bufala,
roasted peppers, marinated olives 22

Caprese

mozzarella di bufala,
heirloom tomatoes, red onion, basil 19

Zuppa di Pomodoro

chilled tomato gazpacho soup, basil oil,
lobster crostino 17

Prosciutto

Parma prosciutto, farmer's
market melon 18

Polpettine

housemade meatballs, polenta fries 18

Insalatina dell' Imperatore*

"Caesar Salad"
anchovy, Parmesan crisp 15

Primaverile

cucumbers, avocado, tomatoes, black olives,
red onion, herb crusted goat cheese,
red wine vinaigrette
18

Carpaccio*

thinly sliced beef tenderloin, salsa verde,
wild arugula, shaved Parmigiano, croutons 19

Panzanella con Granchio

jumbo lump blue crab, brioche croutons, tomato,
cucumber, tomato fonduta 24

Gamberoni

jumbo shrimp, blood orange cocktail sauce, navel
orange, baby fennel salad 24

Frank's Clams Posilipo

Manila clams, tomato, garlic, oregano 17



PASTA

Pennette

Italian sausage ragú, bell peppers,
onions, tomato, fresh basil 29

Lasagna Bolognese

fresh pasta layered with veal,
pork and beef ragú 29

Frank's "Spaghetti & Clams"

Manila clams, tomato garlic broth,
imported pasta 29

Agnolotti

small pasta pockets filled with butternut squash,
sage, Parmesan, brown butter 27

Gnocchi di Patate

asparagus, wild mushrooms, pesto 29

Executive Chef—Theo Schoenegger

*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs, may increase your risk of food borne illness

All menu items and prices are subject to change

06/24/13

PESCE

Fish

Ippoglosso

sautéed Alaskan halibut, asparagus tips,
trumpet mushroom Madeira sauce 40

Branzino

grilled Mediterranean sea bass, fagiolini, tomato
petals, cannellini bean puree, pesto 49

Salmone*

grilled wild King Salmon, baby artichoke,
mascarpone spinach, olive salmoriglio 46

Risotto

Maine lobster, Parmesan,
forest mushrooms, chives 45



CARNE

Meat

Veal Parmigiana

thinly pounded veal chop, melted mozzarella,
pomodoro sauce 49

Milanese

lightly breaded and thinly pounded veal chop,
tomato marmalade, tri color salad 48

Pollo

Pitman Family Farms free-range organic chicken
breast, forest mushrooms, gnocchi, Marsala sauce
37

Bistecca*

16 oz. New York strip steak, red wine sauce 44

Ossobuco "My Way"

braised veal ossobuco,
risotto Milanese and gremolata 48

Agnello*

grilled Colorado lamb chops,
goat cheese mashed potatoes, fagiolini 55

Saltimbocca

pork tenderloin scallopini topped with sage and
prosciutto, mascarpone spinach 38

Tagliata*

20 oz. prime bone-in rib chop,
cherry tomato soffrito 56

Chicken Parmigiana

crispy breaded Pitman Family Farms chicken breast, melted mozzarella, pomodoro sauce 36



CONTORNI

Sides

Fagiolini

sautéed baby green beans, garlic, olive oil 10

Capponatina

vegetable ratatouille 10

Asparagi

Parmesan asparagus 10

Purea di Patate

mashed Yukon gold potatoes 10

Funghi Trifolati

sautéed forest mushrooms 14

Melanzana

eggplant Parmigiana 12

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