

Trattoria Simpatico Restaurant Week Menu

March 19th - 28th 2010

Appetizer Selections

Beef Cassoulet “Au Poivre”- Braised Beef Shank, Canellini Beans, Applewood Smoked Bacon...

Poached Comice Pear Salad – Spiced Walnuts, Great Hill Blue Cheese, Arugula, Roasted Grapes, Maple Cider Vinaigrette...

Narragansett Creamery Ricotta Gnocchi- Local Prosciutto, Oregon Hazelnuts, Black Pepper Cream, Melon Carpaccio

“Scallop and Bacon”- House Cured Bacon, Georges Bank Sea Scallop, Grapefruit, Bliss Maple Syrup...

Crescent Farms Duck Confit- Savory Crepe, Empire Apples, Mascarpone Stuffed Medjool Date...

Warm Spinach Salad- Golden Raisins, Pine Nuts, Shallot Relish, Narragansett Feta, Roast Garlic Peppadew Pesto...

Entrée Selections

House Smoked Kurobuta Pork Loin- Butternut Squash Puree, Belgian Endive, Pignoli Nuts, Jawsells Cider Glaze

“The Bolognese”- Rigatoni Pasta, Veal, Beef, and Tedesco Sausage Bolognese Sauce...

Georges Bank Haddock- Roast Garlic “Piperade,” Ranieri Olive Oil, Massimo Balsamic...

Wolfe’s Neck Farms Flat Iron Steak- Truffled Steak Frites, Sauce Poivrade, Organics Maitake and Beech Mushrooms

“Frutti Di Mare”, Point Judith Squid, Georges Bank Scallop, Gulf Shrimp, Rhode Island Clams, Blue Hill Bay Mussels, Herb Linguini...

Wolfe’s Neck Farms Beef Short Rib- Anson Mills Grits, Cape White Turnips, Grain Mustard Jus

Dessert Course:

Tiramisu- Kahlua & Espresso Soaked Ladyfingers with Gran Marnier
Mascarpone Mousse

Mocha-Toffee Chocolate Crunch Bars- Frozen Espresso and Chocolate Mousse with
English Toffee

Strawberries Romanoff- Macerated Fresh Berries with Whipped Cream and a Cocoa
Nib Tuille

Three Course Meal is \$30 per guest plus tax and gratuity
Trattoria Simpatico is participating in the Dinner Special only, not open for lunches.