

Simatra

DINNER

ANTIPASTI

Panzanella di Granchio

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

Crema di Cannellini

cannellini bean soup, lobster crostino,
rosemary oil 18

Prosciutto di San Daniele

Parmigiano-Reggiano, seasonal fruit,
balsamic reduction 22

Insalatina dell' Imperatore*

Caesar salad, anchovy,
Parmigiano-Reggiano crouton 19

Insalata di Barbabietole

baby beets, caña de cabra goat cheese,
basil pesto, caramelized hazelnuts, frisée,
pomegranate vinaigrette 21

Russian Osetra Caviar

30 grams 225
50 grams 350
traditional accompaniments

Polipo

Mediterranean octopus, red onion,
fried capers, roasted red pepper emulsion 26

Polpettine

housemade meatballs, polenta fries 20

Carpaccio di Manzo*

thinly sliced beef tenderloin, salsa verde,
shaved Parmigiano-Reggiano,
baby arugula, lemon vinaigrette 25

Caprese

mozzarella di bufala, vine ripened
tomatoes, red onion, basil 24

Frank's Clams Posilipo

steamed clams, tomato, garlic, oregano 19

Gamberoni*

chilled jumbo shrimp,
blood orange cocktail sauce 24

Fegato Grasso*

foie gras torchon, huckleberry reduction,
quince and Vin Santo puree,
toasted brioche 26



PASTA

Lasagna Bolognese

fresh pasta layered with veal,
pork, beef ragù 36

Risotto

forest mushrooms, butter poached Maine lobster,
chervil oil, lobster essence 58

Tortelloni di Zucca

butternut squash tortelloni,
brown butter, sage, Parmigiano-Reggiano,
amaretto sauce 36

Ravioli di Anatra

braised duck filled ravioli, foie gras emulsion 38

Frank's Spaghetti & Clams

clams, tomato-garlic broth 36

Conchiglie i Frutti di Mare*

shell pasta, seppia, clams,
crab, shrimp, octopus,
shellfish sauce 45

Pappardelle ai Funghi

large ribbon pasta, forest mushroom ragu 38

Gnocchetti

potato gnocchetti, Osetra caviar,
lemon crème fraiche, leek emulsion 45

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

PESCE

Branzino

grilled Mediterranean sea bass, seasonal vegetables, crispy fingerling potatoes, yellow pepper coulis, salsa verde 49

Rombo

butter poached turbot filet, potato gnocchi, Brussels sprout petals, forest mushrooms, Madeira sauce 48

Capesante*

pan-seared diver scallops, tri color cauliflower, raisins, Gaeta olives, truffle vinaigrette 48

Cioppino*

Maine lobster, shrimp, clams, scallops, tomato, lobster-fennel broth, grilled ciabatta 75



CARNE

Veal Parmigiana

thinly pounded veal chop, melted mozzarella, pomodoro sauce 62

Milanese

thinly pounded veal chop, tri color salad, tomato marmalade, shaved piave cheese 62

Bistecca*

grilled 16oz. Santa Carota ribeye, king trumpet mushroom, smoked bacon, cherry tomato sauce 75

Capriolo*

pan seared venison saddle, mascarpone polenta, mushroom ragu, roasted pears, cranberry jam 69

Ossobuco "My Way"

braised veal ossobuco, saffron risotto Milanese, gremolata 56

Agnello*

Elysian Fields herb-crusted lamb loin, braised lamb ossobuco, caponatina, mint pesto mashed potatoes, lamb jus 64

Pollo*

pan seared Jidori chicken breast, glazed turnips, baby beets, Brussels sprout petals, red onion marmalade, chicken jus 39

Filetto*

beef tenderloin, sweet and sour shallots, red wine sauce 62



CONTORNI

Funghi Trifolati

sautéed forest mushrooms 15

Haricots Verts

black olives, tomato petals 15

Melanzana

eggplant Parmigiana 15

Purea di Patate

mashed Yukon Gold potatoes 13

Caponata

vegetable ratatouille 14

Asparagi

glazed asparagus 15

Vegan and allergen menus available upon request. Your server will coordinate any special request with our Chef.

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VEGAN MENU

ANTIPASTI

Insalatina dell' Imperatore

"Caesar" Salad, lemon-caper dressing 19

Insalata di Barbabietole

basil pesto, frisée, pomegranate vinaigrette 19

Organic Spinach Power Salad†

baby spinach, honey crisp apples, apricot kernels, golden raisins, Goji berries, cocoa nib dust, aged balsamic vinaigrette (90 cal.) 18

Crema di Cannellini

cannellini bean soup, rosemary oil 17



PASTA & MAIN

Bucatini all'Amatriciana

smoked mushrooms, tomato, Calabrian chilies,
"walnut-Pecorino cheese" 34

Agnolotti

small pockets filled with almond ricotta, fine herbs, seasonal vegetable emulsion 36

Vegan Milanese

lightly breaded pan fried almond ricotta pancake, tomato fonduta, tricolor salad 35

Gardein™ Parmigiana

gardein™ Chick'n cutlet, vegan mozzarella, pomodoro sauce 36

Sicilian-Style Couscous

semolina pasta, vegetable caponata, fresh herbs 32



DESSERT

Frutti di Bosco


seasonal berries, mango-agave syrup, passion fruit sorbetto 14

Cioccolato

Valrhona chocolate mousse, raspberry sorbetto 14

Sorbetto Trio

raspberry, chocolate, passion fruit 14

If, like many of us, you are watching your calories, we've created lighter, lower-calorie versions of some of our favorite dishes. These selections have been carefully tested by an independent laboratory for caloric content. The appetizers, side dishes and desserts are no more than 250 calories each and the main courses are 500 calories or less. They may be lower in calories, but they are every bit as delicious. We hope you will agree. Look for the special  on today's menu.

P.S. We are really, really sure of the calories!

Executive Chef - Theo Schoenegger

gardein™ is a plant based protein made from soy, wheat and pea proteins, vegetables, and ancient grains (quinoa, amaranth, millet, and kamut). gardein™ is easy to digest and free of cholesterol, trans or saturated fat. gardein™ is also animal and dairy free.

†Denotes all ingredients are 100% organic.