

# SIMONA

## BRUNCH

Saturdays and Sundays from 11-2:30 p.m.

**BOTTOMLESS MIMOSAS**  
**39 PER PERSON**  
orange juice & prosecco

*Bottomless service for 1.5 hours\**

**SIMONA'S CAESAR ( 1.5 oz.) 17**  
vodka, Walter's Craft Caesar Mix, horseradish,  
tabasco, worcestershire, caesar rim

**HAZELNUT ESPRESSO MARTINI ( 3 oz.) 17**  
Frangelico, vodka, coffee liqueur, espresso

SCRATCH MADE, Our sauces, pasta, pizza dough, and focaccia are all made in-house with PRIDE

## BRUNCH

**CALABRIAN STYLE BAKED EGGS V**  
tomato sauce, whipped ricotta, onion, spinach,  
olives, preserved Calabrian chilies, toast  
19

+ADD bolognese  
3

**MUSHROOM TRUFFLE OMELETTE V**  
truffle sauce, mixed mushrooms,  
toast, potatoes  
19

**MORNING GLORY PIZZA**  
tomato sauce, sausage, two eggs, fior di latte,  
confit potato, basil, red pepper  
25

**WHIPPED RICOTTA  
AVOCADO TOAST V**  
soft boiled egg, roasted pepper,  
pickled onion, salad  
19

+ADD prosciutto  
4

**ITALIAN BREAKFAST**  
pesto scrambled eggs, crispy potatoes,  
sausage, house salad, toast  
20

**LEMON RICOTTA PANCAKES**  
mixed berry compote, whipped ricotta, mint  
20

## APERITIVO

**WAGYU BEEF CARPACCIO GF**  
arugula, parmesan, olive oil,  
mustard vinaigrette, capers  
22

**ZUPPA DEL GIORNO**  
house-made soup of the day  
12

**FOCACCIA V**  
extra virgin olive oil & balsamic  
8  
+ADD whipped ricotta and honey  
4

**ARANCINI V**  
mozzarella, sundried tomato, parsley,  
cracked pepper, basil aioli  
15

**MEATBALLS**  
pork, beef, tomato sauce, parmesan  
18

**BRUSCHETTA V**  
tomato, fontina, focaccia, basil  
16

**PULPO GF**  
grilled octopus, squid, crispy potato,  
nduja aioli, pesto puree, extra virgin olive oil  
29

**CALAMARI FRITTI**  
pacific squid, lemon, dill aioli  
21

**CALABRIAN SPICY SHRIMP**  
soppresata, chili, lemon, focaccia  
17

## INSALATA

**CAESAR SALAD**  
house-made dressing, focaccia croutons,  
crispy bacon, parmesan  
18

**BURRATA V**  
roasted squash, pumpkin seeds, arugula,  
pickled red onion, vincotto, focaccia  
28

**SHAVED CARROT & BEET SALAD V/GF**  
herbed goat cheese, pistachio,  
endive, lemon herb vinaigrette  
19

**ARUGULA  
ARTICHOKE SALAD VEG**  
shaved pecorino romano, pomegranate,  
frisée, limoncello vinaigrette, crispy garlic  
18

**CHOPPED SALAD**  
romaine, radicchio, salami, smoked  
provolone, cherry tomatoes, chickpeas,  
pepperoncini peppers, olives,  
oregano dressing  
19

**ADD TO ANY SALAD**  
**PAN SEARED SHRIMP 9.99 | ROASTED CHICKEN 12.99**

— **V Vegetarian** — **GF Gluten Friendly** — **VA Vegan Available** — **VEG Vegan** —  
Applicable items are prepared with gluten-free ingredients; however, we cannot guarantee dishes are  
100% free of gluten due to trace amounts crossing over within our kitchen. Please consider this when ordering.

# SIMONA

## PRIMI

FRESH, made in-house using micro-engraved bronze die method of forming the dough for a robust texture.

**SUBSTITUTE TO GLUTEN FREE PASTA +2**

### SPICY SAUSAGE

rapini, cherry tomatoes and olives,  
tomato sauce, chili, casarecce  
22

### RIGATONI BOLOGNESE

beef, ricotta, herbed breadcrumbs  
24

### FUNGHI V

mushroom truffle sauce,  
mixed mushrooms, spinach, gigli  
24

### SPAGHETTI POMODORO V

tomato sauce, basil  
18  
add half burrata +12

FRESH dough using '00' flour and tomato sauce, made in-house

**PROSCIUTTO +4 | EXTRA FIOR DI LATTE +3 | GLUTEN SENSITIVE OPTION +3**

## PIZZE ROSSA

### MARGHERITA

fior di latte, and basil  
19

### PEPPERONI

fior di latte, pepperoni  
22

### CALABRESE

honey, spicy soppressata, jalapeño  
24

### PROSCIUTTO E RUCOLA

fior di latte, arugula,  
prosciutto, parmesan  
25

### SALSICCIA

smoked provolone, rapini,  
house sausage, roasted red peppers  
24

### GIARDINO

smoked provolone, fior di latte,  
spinach, roasted red peppers, red onion  
23

### ARRABBIATA VA

pecorino-romano, fior di latte,  
jalapeño, confit garlic, preserved chili, olives  
24

## PIZZE BIANCA

### DUCK CONFIT

caramelized onions, fontina cheese,  
pear, and rosemary  
26

### BACON & BRUSSEL SPROUT

fior di latte, smoked provolone, walnuts  
balsamic glaze  
25

### TRUFFLE V

truffle cream sauce, fontina cheese,  
mushrooms, and truffle oil  
25

### ARTICHOKE VA

red onion, basil pesto, fior di latte,  
goat cheese, sundried tomato, arugula  
24

### FIG AND PROSCIUTTO

garlic purée, fior di latte, roasted  
red onion, goat cheese,  
reduced balsamic, arugula  
27

## SECONDI

**4oz LOBSTER TAIL +24**

### BRANZINO FILLET GF

green beans, fennel, caper herb dressing,  
lemon, preserved chili  
36

### 1LB PEI MUSSELS

stewed tomato, fennel, tarragon,  
white wine, focaccia  
24

### EGGPLANT PARMESAN VA

tomato sauce, basil, mozzarella,  
radicchio, arugula, frisée salad  
25

### BURGER 6 oz.

pesto aioli, arugula, fontina,  
pepperoncini, pancetta,  
served with fresh hand-cut fries  
25

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