

# SIMONA

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

## APERITIVO

### ZUPPA DEL GIORNO

house-made soup of the day  
12

### FOCACCIA **V**

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

### CALAMARI FRITTI

pacific squid, lemon, dill aioli  
21

### WAGYU BEEF

#### CARPACCIO **GF**

arugula, parmesan, olive oil,  
mustard vinaigrette, capers  
22

### ARANCINI **V**

mozzarella, sundried tomato,  
parsley, cracked pepper,  
basil aioli  
15

### BRUSCHETTA **V**

tomato, fontina, focaccia, basil  
16

### PULPO **GF**

grilled octopus, squid, crispy  
potato, nduja aioli, pesto  
purée, extra virgin olive oil  
29

### CRISPY BRUSSEL SPROUTS **V**

toasted almonds, parmesan,  
smoked pepper aioli  
14

### CALABRIAN SPICY SHRIMP

soppressata, chili, lemon, focaccia  
17

### SCALLOPS ON THE HALF SHELL

caper dill butter,  
bread crumbs  
16

### ARTICHOKES **VEG/GF**

fried artichokes,  
smoked pepper aioli  
14

### WARM OLIVES **VEG/GF**

house marinated  
8

### MEATBALLS

pork, beef, tomato sauce, parmesan  
18

### TAGLIERE

#### MEZZO E MEZZO

a selection of Italian and  
house-cured meats  
and artisan cheeses  
29

### TAGLIERE DEL SALUMIERE

a selection of Italian and  
house-cured meats  
25

### TAGLIERE

#### DI FORMAGGI **V**

a selection of artisan  
cheeses served with  
honey, house-made jam  
25

## 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

### CHOPPED SALAD **GF**

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

### ARUGULA ARTICHOKE SALAD **V/GF**

shaved pecorino, pomegranate,  
frisée, limoncello vinaigrette, crispy garlic  
18

### SHAVED CARROT & BEET SALAD **V/GF**

herbed goat cheese, pistachio, endive,  
lemon herb vinaigrette  
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.

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 VA

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 VA

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

## 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

### LASAGNA

bolognese, bechamel, parmesan  
basil  
28

### SPAGHETTI POMODORO VEG

tomato sauce, basil  
18  
add half burrata +12

### SPICY SAUSAGE

rapini, cherry tomatoes and olives,  
tomato sauce, chili, casarecce  
24

### RIGATONI BOLOGNESE

beef, ricotta, herbed breadcrumbs  
24

### GAMBERO ROSÉ

shrimp, basil, pecorino, parmesan, casarecce  
26

### WAGYU BEEF GNOCCHI

braised wagyu beef ragu, sweet pea,  
tomato, mushroom  
28

### FUNGHI V

mushroom truffle sauce, mixed mushrooms,  
spinach, gigli  
24

### ALFREDO CARBONARA

guanciale, egg yolk, parmesan, parsley, linguine  
26

### LOBSTER LINGUINE

tarragon crème, sweet pea, butter toasted  
breadcrumbs  
34

### RISOTTO DI MARE GF

saffron, peas, scallops, shrimp, mussels,  
calamari, preserved lemon crema  
32

## SECONDI

### 4oz LOBSTER TAIL +24

### BRANZINO FILLET GF

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

### PROSCIUTTO WRAPPED COD

white bean ragu, cherry tomato, basil,  
preserved lemon crema  
36

### 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  
24

### CHICKEN SUPREME PICCATA GF

lemon, capers, parsley, potato, fennel, rapini  
29

### STEAKS AND CHOPS

TENDERLOIN 6oz 59

NY STRIPLOIN 10oz 58

VEAL CHOP 14oz 60

crisp potato, oyster mushroom, braised shallots GF

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