

Simatra

APPETIZERS

Colossal Shrimp

endive, baby carrots, radish, Bagna Cauda 22

Frank's Clams

steamed clams, tomato, garlic, oregano 19

Beef Carpaccio*

petite turnips, sunchokes, leeks,
truffle butter vinaigrette, smoked ricotta salata 22

Baccala Croquettes

whipped salt cod fritter, lemon aioli 16

Eggplant Napolitana

tempura eggplant, pomodoro, burrata 20

Chickpea Soup

chickpea purée, pancetta, crab crostini 16

Cauliflower

fried cauliflower, golden raisins, pine nuts,
vegan saffron aioli 17

Winter Salad

seasonal lettuces, robiola cheese, compressed pear,
candied pecans, mostarda vinaigrette 18

Crab Salad

mâche, confit leeks, pink peppercorn,
crème fraîche espuma 23

Wood Grilled Octopus

chickpeas, pesto, limoncello vinaigrette 22

Meatball

housemade veal, pork and beef meatballs,
chickpea fries, pecorino cheese 19

Antipasti

culatello, wagyu bresaola, local burrata, caponata,
mushrooms, sweet and sour pumpkin 32 to share



PASTA

Frank's Spaghetti

housemade spaghetti, manilla clams,
tomato garlic broth 29

Truffle Agnolotti

black truffle cheese and ricotta filling,
foie-Cognac cream, shaved Parmigiano-Reggiano 34

Tagliatelle

traditional ribbon pasta, prosciutto di Parma,
black truffle cream, aged provolone 33

Spaghetti Pomodoro

housemade spaghetti, tomato garlic sauce,
basil, Parmigiano-Reggiano 26

Lasagna Bolognese

veal, pork and beef ragu,
layered with whipped ricotta 28

Beet Caramelle

smoked Parmigiano-Reggiano, poppy seed,
vegan lemon-butter sauce 27

Lobster & Shrimp Linguine

lobster bisque, confit tomatoes, Meyer lemon 39

"Sunday" Rigatoni

braised pork, pomodoro, smoked mozzarella 30

 - Vegan

We are proud to work with local & artisanal purveyors:

Verrill Farm/Fat Moon Farm/Commonwealth Farms/Creekstone Farm/Liuzzi Cheese

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

SEAFOOD

Scallops*

seared Georges Bank scallops, crisp potato cake,
fennel marmalade, sea urchin-burro fuso 42

Cioppino*

½ Maine lobster, shrimp, clams, scallops,
tomato lobster saffron broth, grilled Tuscan bread 55

Arctic Char*

parsnip purée, Brussels sprouts, pancetta,
black truffle emulsion 39

Wood-Grilled Whole Fish

fingerling potatoes, blood orange-olive sauce 46



HOUSE SPECIALTIES

Pork Chop*

spiced grapes, guanciale lardons, Lambrusco,
wilted bitter greens 36

14oz. New York Strip*

dry-aged Creekstone Farms striploin,
bone marrow crust, Barolo jus 58

Ossobuco "My Way"

braised veal shank, saffron risotto Milanese,
wild mushrooms, gremolata 49

Lion's Mane Mushroom Scallopine

porcini-cruste lion's mane mushroom steak,
marsala jus, sunchokes, parsnip purée 28



CLASSICS

Alla Milanese

prepared with your choice of Bell & Evans chicken cutlet or milk-fed veal chop,
crispy herb breadcrumbs, tri-color lettuce, marinated tomatoes, shaved Piave cheese, aged balsamic

Alla Parmigiana

prepared with your choice of Bell & Evans chicken cutlet or milk-fed veal chop,
crispy herb breadcrumbs, pomodoro, stracciatella cheese

Chicken Cutlet 36 **Veal Chop** 52



SIDES

Whipped Potatoes – truffle, cream 12

Chickpea Fries – romesco sauce 12

Braised Tuscan Kale – Fresno chilies 13

Saffron Risotto – roasted squash, brown butter, sherry 16

Brussels Sprouts – pear mostarda, balsamic 13

Housemade Spaghetti  – pomodoro 15

Roasted Wild Mushrooms – fine herbs, Marsala cream 13

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DESSERTS

The Greatest Hits on Vinyl

Tiramisu

Pizzella, Marsala gelato sandwich

Cannoli, ricotta, pistachio

Olive oil cupcake, chocolate crema

Piastrella bon bon, chocolate, orange

26

Frank's Hat

hazelnut mousseline, feuilletine crunch, meringue, praline 15

Tiramisu

mascarpone mousse, soaked lady fingers,
coffee toffee sauce, chocolate crumble 15

Roasted Apple Olive Oil Sponge

Golden Delicious apple compote,
whipped cream cheese, almond crunch 14

Coconut Panna Cotta

passion fruit gelato, crispy corn 14

Warm Cherry Crostata

preserved cherry, vanilla gelato 14

Selection of Gelato & Sorbeti

Frangelico coffee pistachio apricot passionfruit grapefruit campari
choice of any three 13

Chef's Daily Cheese Selection

served with honeycomb and Sardinian crackers 12



DESSERT COCKTAILS

Lemon Granita

Sogno di Sorrento blood orange limoncello,
lemon purée, raspberry purée, mint 14

Zabaglione

Remy VSOP Cognac, Marsala, vanilla,
lemon, whipped egg 14

SPIRITI

DESSERT & FORTIFIED WINES

La Spinetta Moscato d'Asti	14
Donnafugata Ben Rye	28
De Bartoli Vigna Micci Marsala	21

AMARO

Amaro dell'Etna	11
Averna	12
Braulio	13
Contratto Fernet	12
Nonino	15
Ramazotti	10
Sibilla	15
Zucca	12
Zwack 'Unicum'	12

GRAPPA

Berta Tre Soli Tre Nebbiolo 2005	40
Nonino Antica Cuvee	19
Sassicaia	18
Jacopo Poli Secca	17
Jacopo Poli Aromatica	17
Sibona Camomille	12
Gaja Darmagi	17

AMERICAN WHISKEY, BOURBON & RYE

Jack Daniel's 'Sinatra Select'	40
Michter's 10yr	32
WhistlePig	
'Boss Hog The Spirit of Mauve' Rye	125

SCOTCH WHISKEY

Balvenie 'Doublewood' 12yr	15
Balvenie 'Caribbean Cask' 14yr	17
Balvenie 'Portwood' 21yr	37
Highland Park 18yr	38
Johnnie Walker 'Blue Label'	65
Johnnie Walker 'King George'	145
Macallan 18yr Sherry Cask	78
Macallan 25yr Sherry Cask	225
Macallan 30yr Sherry Cask	450
Macallan 'No. 6'	660
Macallan 'M'	775
Macallan Reflexion	299

COGNAC

Hennessy 'Paradis'	150
Hennessy 'Richard'	525
Remy Martin Louis XIII	
½ Ounce Pour	125
1 Ounce Pour	225
2 Ounce Pour	400