

Le Sirenuse

Champagne Bar

Chef Antonio Mermolia

Ostriche
Raw Oysters

\$28 per 6pcs

*Accompanied by Citronelle Emulsion, Cocktail Sauce
Red Wine Mignonette and Local Lemon*

East

Island Creek, Massachusetts

West

Kumamotos, Washington State

Caviale
Caviar Selection

*Housemade Blinis, Herbed Creme Fraiche
Egg, Chives,*

“Classic Osetra” Caviar 1oz \$360

“Golden Osetra” Caviar 1oz \$480

“Almas Osetra” Caviar 1oz \$510

Tasting trio available upon request

Antipasti Misti

Pesce

Canapé di Tonno \$15

**Tuna Tataki, Toasted Brioche, Stracciatella(5pcs)*

Tartare di Tonno \$26

**Tuna, Marinated Onion, Grape, Chives, Squid Ink
Breadcrumbs*

Tempura Mediterranea \$26

Mixed Seafood, Lemon Aioli, Tomato Powder (6pcs)

Crocchette di Merluzzo \$22

Merluzzo, Pesto, Lemon Aioli, Spicy Puttanesca (7pcs)

Verdure

Insalata Mista \$24

**Mixed Greens, Carrots, Tomatoes, Goat Cheese
Choice of Tuna or Shrimp*

Insalata Caprese \$25

*Buffalo Mozzarella, Heirloom Tomatoes
Fresh Basil and Oregano*

Parmigiana di Melanzane Tradizionale \$18

*Eggplant Parmigiana, Tomato Sauce
Buffalo Mozzarella, Basil*

Pizza e Panini

Pizzetta Napoletana \$18

Housemade Tomato Sauce, Mozzarella, Basil

Bruschetta di Pomodoro \$21

Toasted Sourdough, Heirloom Tomatoes, Mozzarella

Focaccia con Prosciutto Crudo Zaurina \$22

Buffalo Mozzarella, Arugula, Pomodoro Confit

L' Hamburger \$32

*Australian Wagyu, Tomatoe, Lettuce, Mozzarella,
House-Made Brioche Bun, House-Made Italian Fries*

Piatti Principali

Fusilli Sorrentina \$27

*Oven-Baked Fusilli, Gragnano Gentile Pennone
Pomodoro, Mozzarella, Breadcrumbs*

Risotto Cacio e Pepe \$26

Carnaroli Risotto, Pecorino Romano, Black Pepper

Candele Spezzate alla Ragu Napoletano \$29

*Gragnano Gentile Pennone Served With Traditional
Napolitan Beef and Pork Ragu*

Pescato del Giorno con Insalata Mista e Cedri \$30

Fish of the Day, Mixed Greens, Italian Citron Dressing

Tagliata di Manzo con Grana e Rucola \$60

*Creekstone Farms 'Tagliata-style' Wagyu New York Strip
Arugula, Garana Padano*

Cotoletta alla Milanese \$55

*Creekstone Farms Veal, House Bread Crumbs
Yukon Gold Roasted Potatoes*

Dolci *Desserts*

Tiramisù \$16

Espresso, Mascapone, Chocolate Chunks

Semifreddo al Cioccolato \$16

70% Chocolate Semifreddo Flourless Cake

Delizia al Limone \$16

Pan di Spagna, Amalfi Lemon Cream, Limoncello

Gelati e Sorbetti Italiani \$16

*Pistachio | Hazelnut | Chocolate | Vanilla | Coffee |
Dairy Free - Lemon | Strawberry*

Giardino Del Bronte \$16

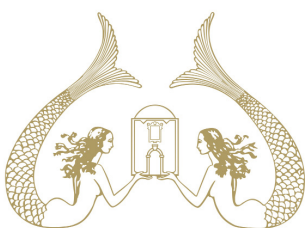
Pistacchio from Bronte Gelato

Fromaggi \$29

Cheese Selection

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a chronic illness of the stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. Consult a physician if unsure.*

Prices do not include any applicable tax or gratuity.



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