



Le Sirenuse

*Positano bites deep. It is a dream place
that isn't quite real when you are there and
becomes beckoningly real after you have gone.*

John Steinbeck at Le Sirenuse, 1953

Menu Degustazione

Chef Tasting Menu

Incontro

Appetizer

Pasta

Main Course

Dessert

\$110

Chef Antonio Mermolia

Tasting Menu is served for the whole table only

Crudi
Raw Station

Ostriche
Raw Oysters

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

East
* Island Creek, Massachusetts

Caviare
Caviar Selection

*Housemade Blinis, Herbed Creme Fraiche
Egg, Chives*

* "Regiis Ova Malossol" Caviar 1oz \$360

* "Persian Osetra" Caviar 1oz \$480

* "Almas Golden Osetra" Caviar 1oz \$510

* **Carpaccio di Gambero di Sicilia \$32**

*Red Sicilian Shrimp Carpaccio with Buffalo Stracciatella, Roasted
Tomatoes*

* **Battuto di Scampi \$30**

Langoustine Crudo, Fennel, Orange Zest, Peranzana Olives

* **Tonno Tonnato \$28**

*Tuna Crudit , Onion Caviar, Tonnata Sauce, Capers
Red Wine Reduction*

* **Tartare di Manzo e Uovo Confit \$28**

Beef Tartare, Egg Yolk Confit, Grana Padano Reduction

**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, 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.

Antipasti

Starters

Parmigiana di Melanzane Tradizionale \$25

*Traditional Eggplant Parmigiana, Tomato Sauce
Buffalo Mozzarella, Basil*

Polipo e Patata \$35

Roasted Mediterranean Octopus, Oil Mashed Potatoes

La Caprese Calda \$25

Warm Buffalo Mozzarella, Grape Tomato Confit, Oregano, Basil

Zuppa Fredda di Pomodoro \$23

Chilled Tomato Soup, Buffalo Ricotta

Insalata di Zucchine \$24

Zucchini, Pesto, Pecorino Cheese

Insalata Calda \$24

*Warm Swiss Chard Salad, Smoked Scamorza Cheese Reduction
Toasted Almonds*

L'insalata Verde \$24

The Ice Green Salad

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Le Paste di Gragnano

Spaghettono Pomodoro e Basilico \$34
Spaghetti from Gragnano, Tomato and Basil

Linguine alla Pescatora \$38
Linguine from Gragnano, Selection of Seasonal Fish and Shellfish

Linguine alla Vongole \$35
Linguine from Gragnano, Varieties of Clams, Parsley

Le Paste Fatte in Casa *Fresh housemade pasta*

Fagottello Genovese \$39
*Fagottello Filled with House-Made Genovese Beef Ragù
Mozzarella Reduction, Seasonal Black Truffle*

Raviolone Cacio e Pepe \$38
*Homemade Mono Raviolone Filled with Pecorino Romano Cheese
and Black Pepper*

Raviolo Caprese \$38
*Ravioli Stuffed with House-Made Buffalo Ricotta
Fresh Grape Tomato Sauce, Grana Padano Reduction, Basil*

Il Risotto ai Frutti di Mare \$38
Mediterranean Seafood Risotto

Piatto del Giorno \$MP
Chef's Daily Creation

Dal Mare

Fish

Ippoglosso con Cavolo Arrosto, Arancia e Timo \$46

Halibut with Roasted Cauliflower, Orange and Thyme

Merluzzo Cileno con Patata al Limone e Asparagi \$49

Chilean Seabass, Smashed Potatoes, Asparagus, Limoncello

Pesce Spada alla Ghiotta \$50

Mediterranean Swordfish with Tomato Sauce, Potatoes, Olives

Astice Blu con Vellutata di Piselli e Cicoria \$50

Maine Lobster Tail, Green Pea Puree, Swiss Chard

Pesce Intero del Mercato \$MP

Whole Market Fish

Le Carni

Meat

Costolette d'Agnello ai Frutti di Bosco, Gnocco di Semola \$52

Lamb Chops, Semolina Gnocco, Lamb Jus

Filetto di Vitello con Friarielli e More \$60

Roasted Veal Tenderloin, Broccoli Rabe and Blackberries

Filetto di Manzo al Camino con Carota Bruna e Latte di Capra \$62

Rosemary Smoked Filet Mignon with Carrots and Goat Cheese

Tagliata di Wagyu, Cavolo Verza e Gorgonzola \$88

Wagyu New York Strip, Braised Cabbage, Gorgonzola Cheese, Amarene

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