



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

Tasting Menus

L'incontro

Appetizer

Pasta

Main Course

Dessert



\$130

Chef Antonio Mermolia

Tasting Menu is served for the whole table only

Crudi e Cotti di Mare

Ostriche *Oyster*

*Accompanied with Citronelle Emulsion
Cocktail Sauce Red Wine Mignonette and Lemon*

*** Market Oysters**

Caviale *Caviar*

*Housemade Blinis, Herbed Creme Fraiche
Egg, Chives*

*** “Beluga” Caviar 1oz \$360**

*** “Persian Osetra” Caviar 1oz \$480**

*** “Almas Golden Osetra” Caviar 1oz \$510**

*** Tonno Tonnato \$30**

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

*** Battuto di Scampi \$32**

Langoustine Crudo, Fennel, Orange Zest, Peranzana Olives

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

*Red Sicilian Shrimp Carpaccio with Buffalo Stracciatella
Roasted Tomatoes*

Scampi Affumicati in Emulsione di Limone, Miele e Basilico \$35

Smoked Langoustine, Citrus Emulsion, Honey and Basil

Polipo e Patata \$35

Roasted Mediterranean Octopus, Mashed Potatoes

**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

L'insalata Verde \$25

The Ice Green Salad

Insalata di Zucchine \$25

Zucchini, Pesto, Pecorino Cheese

Zuppa Fredda di Pomodoro \$25

Chilled Tomato Soup, Buffalo Ricotta

Parmigiana di Melanzane Tradizionale \$25

Eggplant, Tomato Sauce, Buffalo Mozzarella and Basil

La Caprese Calda \$28

Warm Buffalo Mozzarella, Grape Tomato Confit, Oregano, Basil

Tartare Vegana \$28

Vegan Tartare, Beets, Carrots, Cauliflower

*** Tartare di Manzo e Uovo Confit \$30**

Beef Tartare, Egg Yolk Confit, Grana Padano Reduction

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Paste di Gragnano
Pastas from Gragnano

Spaghettone Pomodoro e Basilico \$35

Spaghetti from Gragnano, Tomato and Basil

Linguine alla Vongole \$35

Linguine from Gragnano, Varieties of Clams, Parsley

Linguine alla Pescatora \$38

Linguine from Gragnano, Selection of Seasonal Fish and Shellfish

Paste Fatte in Casa
Fresh housemade pasta

Raviolo Margherita \$38

*Charcoal Homemade Ravioli Stuffed with Buffalo Mozzarella
San Marzano Tomato Sauce and Basil*

Raviolone Cacio e Pepe \$38

*Homemade Mono Raviolone Filled with Pecorino Romano Cheese
Black Pepper*

Fagottello Genovese \$39

*Fagottello Filled with House-Made Genovese Beef Ragu
Mozzarella Reduction, Seasonal Black Truffle*

Risotto della Costiera Italiana \$40

*Risotto Cooked in Buffalo Ricotta Water, Basil Pesto
Dry Roasted Cherry Tomatoes*

Mare

Fish

Ippoglosso, Lenticchie e Caviale \$50

Halibut, Lentils and Caviar

Merluzzo Cileno con Patata al Limone e Asparagi \$50

Chilean Seabass, Smashed Potatoes, Asparagus, Limoncello

Pesce Spada alla Ghiotta \$50

Mediterranean Swordfish with Tomato Sauce, Potatoes, Olives

Astice Blu con Cavolfiore e Bieta \$50

Maine Lobster Tail, Cauliflower and Swiss Chard

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Terra

Meat

Agnello, Broccoli e Aglio Dolce \$52
Lamb Filet and Broccoli, Sweet Garlic

Vitello alla Boscaiola \$60
Roasted Veal Tenderloin with Seasonal Mushrooms

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 con Croccante e Morbido di Patata \$88
Wagyu New York Strip, With Potato Puree

Contorni

\$15 Each

Broccolini 🍄 Sauté Spinach 🍄 Roasted or Mashed Potato

Sauté Asparagus 🍄 Roasted Cauliflower



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