

Le Sirenuse

*Pranzo*

*Lunch*

*Chef Antonio Mermolia*

*“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*

*Ostriche*  
*Raw Oysters*

*East*  
*Island Creek, Massachusetts*

*West*  
*Kumamotos, Washington State*

*Accompanied by Citronelle Emulsion, Cocktail Sauce, Red Wine Mignonette and Local Lemon*  
*\$ 4.5 Each*

*Crudo*  
*Raw Selection*

*Carpaccio di Ricciola \$25*  
*Amberjack Carpaccio, Lemon, Chili Powder, Basil*

*Tartare di Tonno \$26*  
*Yellowfin Tuna, Marinated Onion, Grape, Chive, Squid Ink Breadcrumbs*

*Battuto di Scampi \$26*  
*Langoustine Tartare, Lemon, Frisée Salad*

*Tartare di Cernia e Pomodoro \$25*  
*Florida Grouper, Tomato, Parsley*

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*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.*

# *Focaccia e Insalate*

## *Sandwiches and Salads*

*Insalata Nizzarda \$18*

*Heart of Green Leaf Lettuce, Cherry Tomatoes, Egg, Black Olives*

*Insalata Pantasca \$16*

*Sweet 100 Tomatoes, Potatoes, Onions, Capers, Olives, Oregano*

*Insalata Fresca di Pesce \$24*

*Calamari, Lobster, Shrimp, Clams, Mussels, Celery, Carrot*

*L'insalata Verde \$18*

*Crystallized Seasonal Greens, Lemon Sorbet Dressing*

*Insalata Caprese \$16*

*Buffalo Mozzarella, Heirloom Tomatoes, Fresh Basil, Oregano*

*Classico Le Sirenuse Bruschetta di Pomodoro e Mozzarella Fior di Latte \$18*

*Le Sirenuse Signature Bruschetta, Mozzarella, Tomatoes, Toasted Sourdough*

*Focaccia della Casa con Prosciutto di Parma Zuarina, Rucola,  
Stracciatella e Pomodoro Confit \$18*

*Parma Prosciutto, Buffalo Mozzarella, Arugula, Pomodoro Confit*

*Focaccia della Casa ripiena con Verdure Grigliate, Pomodoro Secco e Pesto di Basilico \$18*

*Focaccia stuffed with Grilled Vegetables, Basil Pesto, Sundried Tomatoes*

*Focaccia Caprese \$18*

*Classic Focaccia, Mozzarella, Tomatoes, Basil*

# *Antipasti*

## *Appetizers*

*Polipo alla Luciana \$28*

*Mediterranean Octopus, Tomato Confit, Potatoes, Black Olives, Chili Pepper Emulsion*

*Parmigiana di Melanzane Tradizionale \$18*

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

*Pepata di Cozze \$20*

*Mediterranean Mussels, Chili Pepper Reduction*

*Fritto Misto del Mercato \$28*

*Fried Selection of Daily Market Seafood*

*Zuppetta Fresca di Pomodoro \$20*

*Tomato Soup, Buffalo Ricotta, Cucumber*

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# *Paste*

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*Spaghetti Aglio Olio e Peperoncino \$20*

*Gragnano Spaghetti, Garlic, Peperoncino, Chili Peppers*

*Pennette al Pomodoro e Basilico \$20*

*Gragnano Penne, Tomato, Basil*

*Spaghetti in 'Sauté' di Cozze e Pomodorino di Pachino \$22*

*Gragnano Spaghetti, Mediterranean Mussels, Sicilian Tomato*

*Linguine alle Vongole \$24*

*Gragnano Linguine, Varieties of Clams, Parsley*

*Raviolo Caprese \$26*

*Ravioli Stuffed with House-Made Buffalo Ricotta  
Fresh Grape Tomato Sauce, Grana Padano Reduction, Basil*

*Mezzi Paccheri alla Pescatora \$28*

*Mezzi Paccheri Pasta, Shrimp, Mussels, Clams, Calamari, Octopus, Langoustine*

*Candele Spezzate alla Genovese \$26*

*Gragnano Pennone in Genovese Beef Sauce*

# *Secondi*

## *Main Course*

*Tagliata di Manzo con Grana e Rucola \$45*

*'Tagliata-style' Wagyu New York Strip, Arugula, Grana Padano*

*Petto di Pollo Arrosto con Insalata di Lattuga e Erbe Aromatiche \$30*

*Roasted Heritage Chicken, Lettuce, Tonnata Sauce, Lemon Emulsion, Breadcrumbs*

*Cotoletta alla Palermitana \$45*

*'Palermo-style' Veal Chop, Mixed Greens*

*Ippoglosso con Patate al Limone e Spinaci \$28*

*Halibut Filet, Potatoes, Sautee of Spinach and Lemon*

*Orata alla Griglia e Verdure di Campo \$50*

*Grilled Whole Dorade, Seasonal Roasted Vegetables*

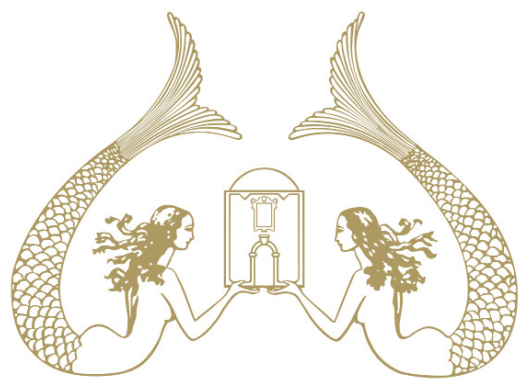
*Pescato del Giorno con Insalata Mista e Cedri \$ MP*

*Market Fish , Mixed Greens, Citrus Dressing*

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