



Le Sirenuse

BRUNCH

La Domenica

Chef Antonio Mermolia

Welcome to Le Sirenuse Brunch

Authentic Southern Italian culinary experience

Recipes by Chef Antonio Mermolia

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To start a selection of courses served family style at your table

To follow one course à la carte from the menu below

'Dulcis in Fundo' our Dessert Room

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*Selection of one complimentary beverage:
Astoria Prosecco, Bellini, Venice Through Miami
Bloody Mary*

\$95 per adult

\$39 per child

Main Course

*Mosaico di verdure
Seasonal Grilled Vegetables*

*Omelette classica
Classic Three-Egg Omelette, Aromatic Herbs, Greens*

*Pancake all' Italiana
Italian Pancake, Macedonian Fruit, Whipped Cream Honey*

*Pollo con patate arrosto
Roasted organic chicken with roasted potatoes*

*Filetto di manzo al camino con carota bruna e latte di capra
Smoked in Charcoal Filet Mignon with Carrots and Goat Cheese
Supplement of \$25*

*Pescato del giorno con insalata mista
Fish of the day, Mixed Greens
Supplement of \$25*

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.