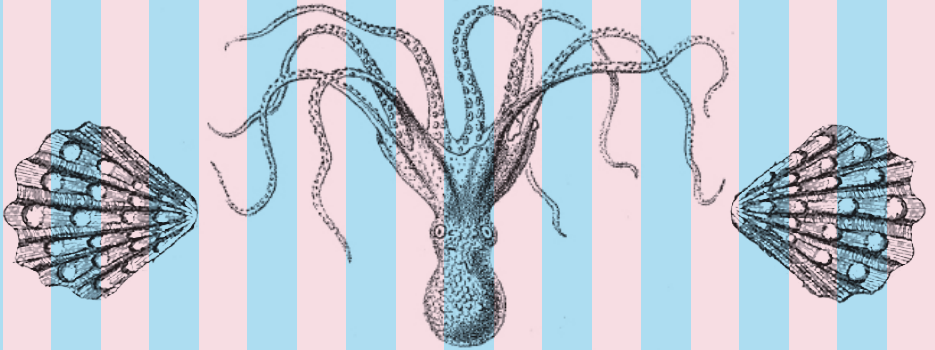


**MARE**



**LE SIRENUSE**

# Savor The Summer

MARE BY LE SIRENUSE

## APPETIZER

### \*CARPACCIO DI RICCIOLA

*local amberjack carpaccio | field greens | orange | aromatic herbs*

### TAGLIOLINI <sup>Ⓞ</sup>

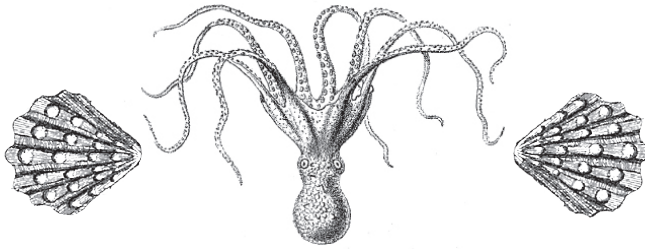
*cherry tomatoes | basil*

### POMODORI ALL'INSALATA

*market tomato | extra virgin olive oil | basil*

### INSALATA DI FAGIOLI BIANCHI

*white beans | kale | pecorino | lemon dressing*



## ENTRÉE

### SPIGOLA

*striped bass filet*

### IPPOGLOSSO

*halibut*

### SPAGHETTI ALLA NERANO <sup>Ⓞ</sup>

*roasted zucchini | grana padano cheese*

## DESSERT

### TORTA DEL GIORNO

*featured cake of the day*

**\$45 per person**  
*excluding taxes & gratuity*

PLEASE BE ADVISED, NO SUBSTITUTIONS MAY BE MADE TO THIS MENU.

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS \*

<sup>Ⓞ</sup> CONTAINS GLUTEN