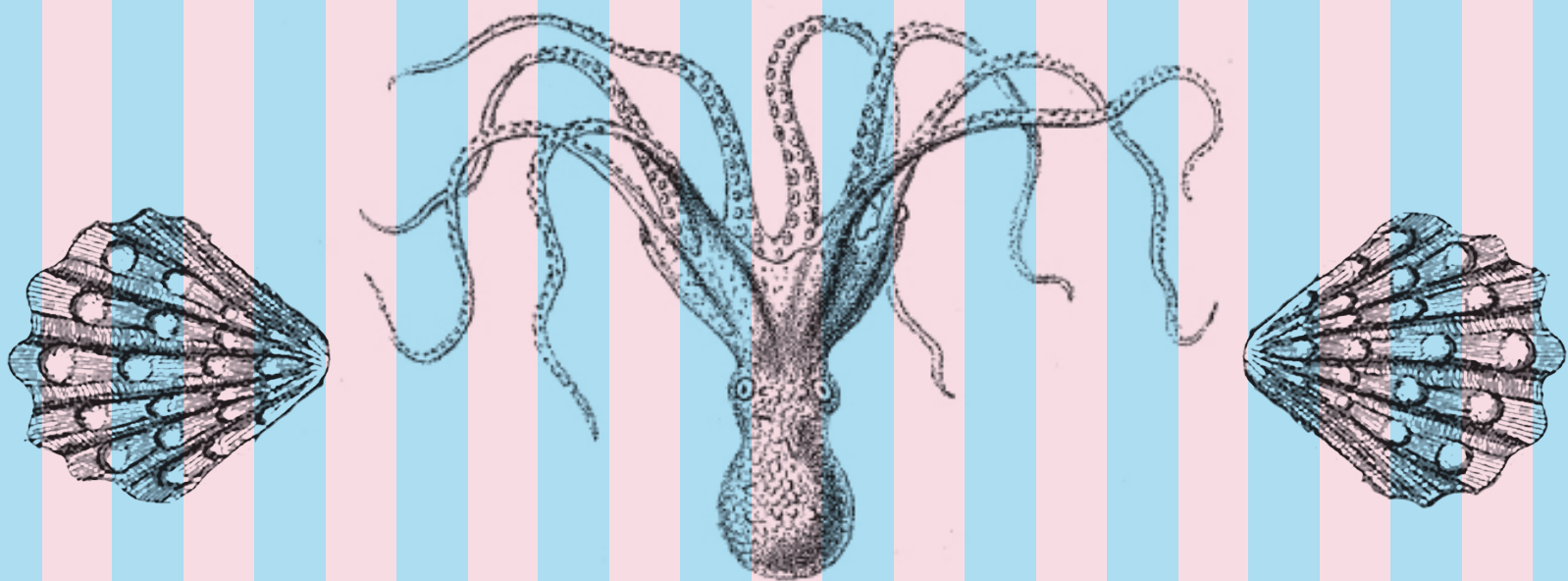


**MARE**



**LE SIRENUSE**

# ANTIPASTI

## DI MARE

### GAMBERONI ROSSI ALLA BRACE

roasted sicilian red shrimp

### POLPO VERACE ARROSTO

roasted day-boat mediterranean octopus | salmoriglio

### FRITTO MISTO

fried mediterranean seafood

### SEPPIOLINE ARROSTO

mediterranean roasted cuttlefish

### SCAPECE DI ZUCCHINE E FORMAGGIO

chilled roasted zucchini | grana padona

## CRUDI & MARINATI

### TARTARE DI TONNO ROSSO

ahi tuna | marinated onions | red grapes

### CARPACCIO DI RICCIOLA

local amberjack carpaccio | field greens | orange | aromatic herbs

### IPPOGLOSSO ALL'INSALATA

halibut | extra virgin olive oil | olives | capers | tomatoes

### BATTUTO DI SCAMPI

langoustine crudo | fennel | orange zest | peranzana olives

## BRUNCH

ENJOY A FAMILY STYLE SELECTION OF YOUR CHOICE OF THREE COURSES FROM THE MENU SERVED WITH COMPLEMENTARY DESSERT TO COMPLETE YOUR "VIAGGIO" TO ITALY

### SPIGOLA

striped bass filet | lemon

### PESCE SPADA

swordfish filet | salmoriglio

### FETTUCCINE

seasonal seafood sauce

### BOTTOMLESS PROSECCO OR ROSE

**\$95**

### BOTTOMLESS CHAMPAGNE

**\$130**

### WHOLE ROASTED FISH

ROASTED WITH CITRUS & HERBS

daily selection | m.p.

### TONNO

tuna filet | sesame seeds

### FRITTATA DI PATATE

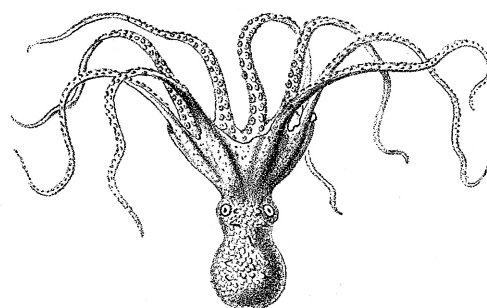
potato frittata

### LINGUINE ALLA VONGOLE

clams | parsley

### SPAGHETTI ALLA NERANO

roasted zucchini | grana padano



## MATTUTINO

### OMELETTE CLASSICA

three-egg omelette | greens

### UOVA ALLA SORRENTINA

tomato sauce | fried eggs | mozzarella

### PANCAKE

pancake | Fruit | Whipped Cream

### WAFFLE

waffle | mix berries

## GIARDINO

### INSALATA DI CECI

chickpeas | spinach | balsamic vinaigrette

### INSALATA DI FAGIOLI BIANCHI

white beans | kale | pecorino | lemon dressing

### INSALATA DI LENTICCHIE

lentil | arugula | tomato | citrus vinaigrette

**CHEF**  
**ANTONIO MERMOLIA**