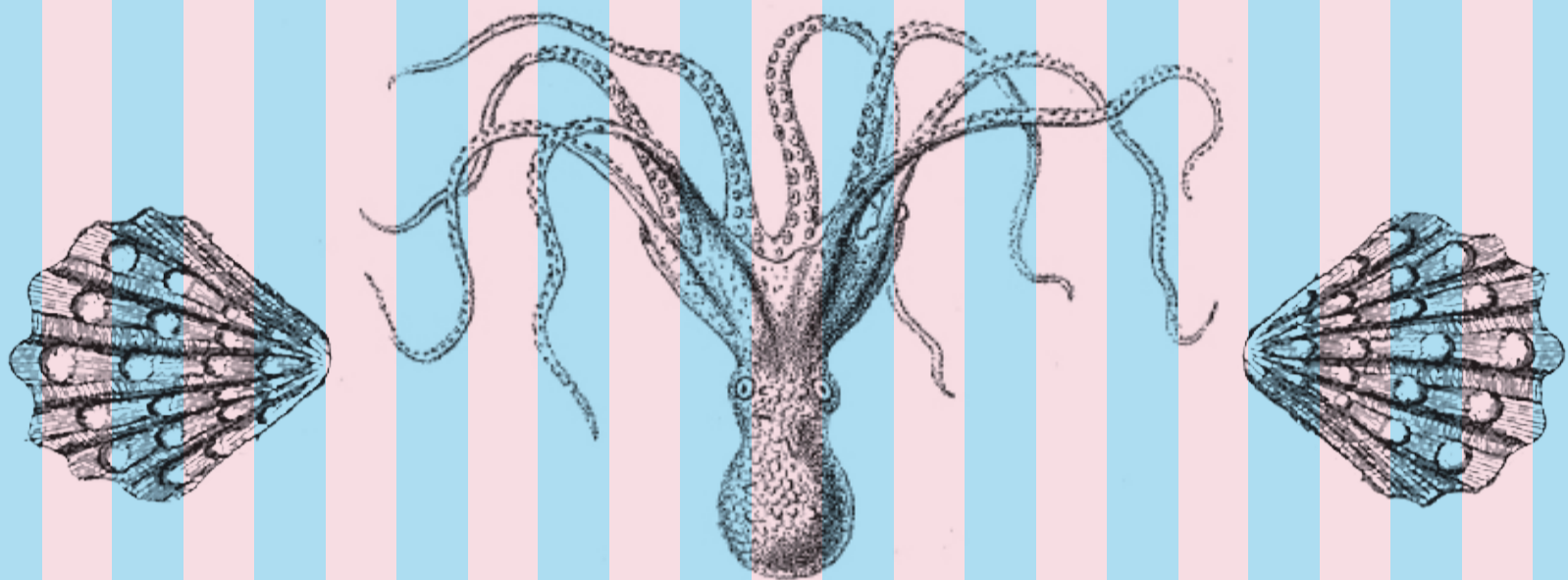


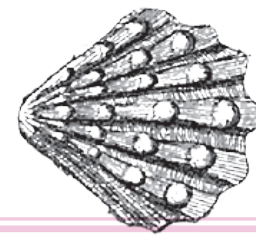
MARE



LE SIRENUSE



Sunday Brunch



ESCAPE FOR AN ITALIAN INSPIRED AFTERNOON! BEGIN WITH A BELLINI TOAST, THEN SELECT THREE DISHES PER GUEST TO INDULGE IN A FAMILY STYLE FEAST. COMPLETE YOUR "VIAGGIO" TO ITALY WITH A DECEDANT DESSERT COMPLIMENTS OF CHEF ANTONIO MERMOLIA.

dal mare

GAMBERONI ROSSI ALLA BRACE

roasted Sicilian red shrimp

POLPO VERACE

roasted day-boat Mediterranean octopus | salmoriglio

SCAMPI

roasted New Zealand langoustine

FRITTO MISTO

fried Mediterranean seafood 

crudo e marinato

*TARTARE DI TONNO ROSSO

ahi tuna | marinated onions | red grapes

*CARPACCIO DI RICCIOLA

local amberjack carpaccio | field greens | orange | aromatic herbs

BRANZINO ALL'INSALATA

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

*BATTUTO DI SCAMPI


langoustine crudo | fennel | orange zest | peranzana olives

pasta e pesce

LINGUINE ALLA VONGOLE

clams | parsley 

FETTUCCINE

seasonal tomato seafood sauce 

SPAGHETTI ALLA NERANO

roasted zucchini | grana padano cheese 

SPIGOLA

striped bass filet | lemon

CAPELANTE

scallops | lemon

* All fish dishes served with a grilled lemon & salmoriglio sauce.

PESCE SPADA

swordfish filet | lemon

TONNO

tuna filet | sesame seeds

WHOLE ROASTED FISH

ROASTED WITH CITRUS & HERBS

daily selection | m.p.

mattutino

OMELETTE CLASSICA

three-egg omelette | greens

UOVA ALLA SORRENTINA

tomato sauce | fried eggs | mozzarella

FRITTATA DI PATATE

potato frittata

PANCAKE

pancake | mixed berries | whipped cream 

WAFFLE

waffle | mixed berries | whipped cream 

giardino

SCAPECE DI ZUCCHINE E FROMAGGIO

chilled roasted zucchini | grana padano cheese

INSALATA DI FAGIOLI BIANCHI

white beans | kale | pecorino | lemon dressing

INSALATA DI LENTICCHIE

lentil | arugula | citrus vinaigrette | grana padano cheese | grape tomato

 - CONTAINS GLUTEN

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. IF YOU HAVE A CHRONIC ILLNESS OF THE STOMACH OR BLOOD, OR IF YOU HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS. YOU SHOULD ONLY EAT OYSTERS THAT ARE FULLY COOKED. CONSULT A PHYSICIAN IF UNSURE.

\$95

PER GUEST
EXCLUDING
TAXES AND
GRATUITY