



*“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*

# *Menu Degustazione*

*Tasting Menus*



## *L'incontro*

*Appetizer*

*Pasta*

*Main Course*

*Dessert*

*\$130*



*Chef Antonio Mermolia*

*Tasting Menu is served for the whole table only*

# Winter Menu

*Dec. 21st - Mar 19th*

## *Crudi e Cotti di Mare*

### *Ostriche*

#### *Oyster*

*Accompanied by Citronelle Emulsion  
Cocktail Sauce, Red Wine Mignonette, Lemon*

**\* Market Oysters**

### *Caviale*

#### *Caviar*

*Housemade Blinis, Herbed Creme Fraiche  
Egg, Chives*

**\* “Beluga” Caviar 1oz \$360**

**\* “Persian Osetra” Caviar 1oz \$480**

**\* “Almas Golden Osetra” Caviar 1oz \$510**

**\* Tonno Tonnato \$30**

*Blue Fin Tuna Crudit , Onion Caviar, Tonnata Sauce, Capers  
Red Wine Reduction*

**\* Battuto di Scampi Limone e Basilico \$32**

*New Zealand Langoustine Crudo, Basil, Lemon*

**\* Carpaccio di Gambero di Sicilia \$32**

*Red Sicilian Shrimp Carpaccio, Buffalo Stracciatella, Roasted Tomatoes*

**Senza Inverno \$45**

*Paying homage to Florida: Alaskan King Crab, Avocado, Lime*

\*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.*

# *Antipasti della Terra*

## *Starters*

**L'insalata Verde \$26**

*The Ice Green Salad*

**Insalata di Zucchine \$26**

*Zucchini, Pesto, Pecorino Cheese*

**Zuppa Fredda di Pomodoro \$26**

*Chilled Tomato Soup, Heirloom Tomatoes*

**Parmigiana di Melanzane Tradizionale \$26**

*Italian Eggplant, Tomato Sauce, Buffalo Mozzarella, Basil*

**Tartare Vegana \$28**

*Vegan Tartare, Beets, Carrots, Cauliflower*

**Carpaccio di Manzo, Rucola e Grana Padano \$30**

*Beef Carpaccio, Arugula, Grana Padano Cheese*

**La Caprese Calda \$32**

*Warm Buffalo Mozzarella, Grape Tomato Confit, Oregano, Basil*

**Insalata di Cetrioli \$38**

*Cucumber Spaghetti, Lemon Emulsion, Goat Cheese, Lobster*

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## *Paste Fatte in Casa*

*Fresh housemade pasta*

**Cappelletti Caprese Inversa \$38**

*Housemade Tomato Raviolo, Stracciatella di Bufala, Basil*

**Raviolone Cacio e Pepe \$38**

*Housemade Mono Raviolone Filled with Pecorino Romano Cheese  
Black Pepper*

**Fagottello Genovese \$39**

*Fagottello Filled with Housemade Genovese Beef Ragù  
Mozzarella Reduction, Seasonal Black Truffle*

**Gnocchi di Patate e Tartufo di Stagione \$65**

*Housemade Potato Gnocchi, Seasonal Truffle Sauce, Grana Padano Cheese*

## *Paste di Gragnano*

*Pastas from Gragnano*

**Spaghettoni Pomodoro e Basilico \$36**

*Spaghetti from Gragnano, Housemade Tomato Sauce, Basil*

**Linguine alle Vongole \$37**

*Linguine from Gragnano, Variety of Clams, Parsley*

**Risotto di Mare \$40**

*Mediterranean Seafood Risotto Prepared to Order*

# *Mare*

## *Fish*

**Merluzzo Cileno Insalata Invernale \$50**

*Chilean Sea Bass, Winter Seasonal Salad*

**Scaloppine di Pesce \$50**

*Pacific Halibut, Lemon and Capers Sauce, Smashed Potatoes*

**Pesce Spada alla Ghiotta \$51**

*Local Day Boat Swordfish, Tomatoes, Olive Sauce*

**Astice Blu su Vellutata di Ceci e San Marzano al Carbone \$54**

*Maine Lobster Tail, Chickpea Purée, Roasted San Marzano Tomatoes*

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# Terra

## Meat

**Costoletta di Agnello Melanzana Fondente e Fichi \$52**  
*Australian Lamb Chop, Italian Eggplant, Lamb and Fig Sauce*

**Vitello Bieta e Olive Nere \$60**  
*Roasted European Veal Tenderloin, Sweet Chard and Black Olives*

**Filetto al Camino con Fungo di Bosco \$62**  
*Smoked Filet Mignon, Mushroom, Blackberries*

**Costata di Maiale al Latte e Caponatina \$62**  
*Kurobuta Pork Chop, Caponata and Vegetable Demi*

**Tagliata di Wagyu e Gnocco Semolino \$88**  
*Wagyu New York Strip, Semolina Roman Gnocco, Berries*

## Contorni

\$15 Each

*Sautéed Spinach*  *Extra Virgin Olive Oil Mashed Potato*

*Roasted Carrots*  *Sautéed Brussel Sprouts*



Le Sirenuse