

Sirenella

for the table

marinated olives 5

fried artichokes roasted garlic aioli 12

fig toast mint, red onion, robiolina, aceto balsamico 14

salumi plate prosciutto, tuscan salami, hot sopressata 12

appetizers

oven roasted asparagus, walnuts, preserved lemon, ricotta salata	14
long island fluke crudo, preserved tomato, chili	16
seared meatballs, parmigiano reggiano, calabrian chili, tomato	13
octopus a la plancha, crispy potato, capers, salsa verde	16
broccoli rabe, chili flake, garlic	11
spring greens, sunflower seeds, stracciatella, crostini	14
roasted eggplant, pine nuts, calabrian chili, garlic, basil	14
kale salad, parmigiano reggiano, garlic, croutons	14
seared duck breast, basil, jersey corn, porter reduction	16

pizzas

tomato, basil, buffalo mozzarella	18
wild mushroom, garlic, fontina	20
tomato, fennel sausage, onions, oregano, buffalo mozzarella	22
tomato, spicy salami, olives, buffalo mozzarella	21
spinach, garlic, fontina, hot peppers	21

entrees

house made ravioli, sheep's milk ricotta, sungold tomatoes, opal basil	14/24
pan roasted branzino, braised artichokes, fava beans, tomato jam	28
seared tuna, marinated cucumbers, castelvetrano olives, pistachio	27
cacio e pepe, house made fettuccine, black pepper, pecorino	22
linguette, meyer lemon, ricotta	24
rigatoni a la bolognese, parmigiano reggiano	24
lamb burger, tzatziki, arugula, brioche bun	19
roasted free range chicken, fingerling potatoes, rosemary lemon	27

Executive Chef
Camille Rodriguez