

Sirenella

for the table

marinated olives 5

fried artichokes roasted garlic aioli 12

wild mushroom toast, farmers cheese 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
ny state grains, sprouts, lemon yogurt	13
kale salad, parmigiano reggiano, garlic, croutons	14
seared duck breast, spring onion, rhubarb, watercress	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

entrees

house made mezzaluna, sheep's milk ricotta, fava beans, san marzano tomato	14/24
pan roasted branzino, braised artichokes, fava beans, tomato jam	28
seared tuna, marinated cucumbers, castelvetro olives, pistachio	27
cacio e pepe, house made fettuccine, black pepper, pecorino	22
linguette, meyer lemon, ricotta	24
roasted free range chicken, fingerling potatoes, rosemary, lemon	27
lamb burger, tzatziki, arugula, brioche bun	19
bisteca of ny strip, new potatoes, parsley, red wine reduction	34

Executive Chef

Camille Rodriguez