

# Sirenella

**BRUNCH** 11:00am-2:30pm

## small plates

avocado toast, radish / with eggs	14/18
kale salad, parmigiano reggiano, garlic, croutons	14
spring greens, sunflower seeds, stracciatella, crostini	14
amaro poached fruit, greek yogurt, toasted oats	13
house cured salmon, caperberry, egg yolk, trout roe	16
breakfast bowl, local greens, sprouts, grains, pumpkin seed pesto / with egg	15/17

## large plates

farm eggs scramble, mortadella, fontina sandwich	15
lamb burger, tzatziki, arugula, brioche bun	19
poached egg, crispy polenta, san marzano tomatoes, parmigiano reggiano	16
amaretti crusted french toast, honey, burnt orange curd	15
ricotta pancakes, strawberries, whipped cream	15
breakfast pizza, nduja sausage, buffalo mozzarella, basil, sunnyside egg	18
steak and eggs, hanger steak, potato rosti, salsa verde	18

## sides

apple wood smoked bacon	5
pullman toast, fruit conserva	3
two eggs any style	6
fennel sausage, marinated peppers and potato hash	7
ricotta zeppoles, cocoa hazelnut spread	10

## pizza

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

**Executive Chef**  
**Camille Rodriguez**

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness.