

Sirenella

antipasti	marinated olives	5
	prosciutto, rosemary flatbread, parmigiano reggiano, pickled vegetables	18
	bruschetta of butternut squash caponata, pumpkin seeds, basil, ricotta salata	11
	broccoli rabe, marinated greens, chili flake, garlic	11
	burrata, tomato conserva, pistachio, castlevetrano olives	15
	octopus a la plancha, smashed fingerling potatoes, capers, salsa verde	16
	arugula salad, parmigiano reggiano, red wine vinaigrette	13
	roasted brussels sprouts, sunflower seeds, basil, whipped feta	15
	romanesco cauliflower, pine nuts, pecorino romano	15
	kale salad, parmigiano reggiano, garlic, croutons	14
	seared fennel sausage, marinated peppers, fennel pollen	14
seared shrimp, calabrian chili, parsley, salsecco olives, white bean puree	16	
pasta e secondi	calamaretti, almonds, basil, pesto trapanese	22
	cacio e pepe, house made fettuccine, black pepper, pecorino romano	22
	bolognese, pappardelle, parmigiano reggiano	24
	linguette, meyer lemon, ricotta	24
	olive oil poached cod, escarole, roasted garlic, brown butter vinaigrette	28
	roasted free range chicken, fingerling potatoes, rosemary, lemon	26
veal milanese, arugula, bitter greens, parmigiano reggiano	28	
pizza	tomato, basil, buffalo mozzarella	17.50
	spinach, garlic, hot peppers, fontina	18.50
	tomato, fennel sausage, onions, oregano, buffalo mozzarella	19.50
	burrata, buffalo mozzarella, provolone, ricotta, chili flake	20.50
	wild mushroom, garlic, fontina	19.50
	tomato, spicy salami, olives, buffalo mozzarella	20.50
	chopped clam, chili, garlic, gremolata	22.00

Executive Chef
Camille Rodriguez

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