

Siena Easter Brunch

Sunday April 1st, 2018 11:30 am - 3:00 pm.

Antipasti

Sformatino di Carote e Formaggio di Capra
Charred Carrot / Goat Cheese Flan, Fennel Pollen, Truffle Honey

Cozze con Salsicce

Fresh Mussels, Italian Sausage, Capers,
Garlic, Oregano, Crushed Tomatoes

Schiacciata di Funghi e Rucola

Grilled Tuscan Flatbread, Mushroom Truffle pesto,
Baby Arugula, Smoked Provolone

Crostini di Polenta con Aranchio

Crisp Polenta, Lump Crab Salad, Avocado Mousse

Insalata di Pomodori e Mozzarella

Heirloom Cherry Tomatoes, Fresh Mozzarella, Basil,
Saba, Ewoo, Smoked Maldon salt

Primi Piatti

Zuppa di Carciofi e Pomodoro

Artichoke / Tomato / Basil Soup

Fettunta di Asparagi

Grilled Asparagus, Sunny Side Up Duck Egg,
Black Pepper Bacon, Grilled Fettunta

Uova Affogato

Farm Egg Poached in Pomodoro Sauce
on Grilled Polenta with Grana Padano Cheese

Ravioli Ripieno con Aranchio e Astice

Fresh Pasta stuffed with Crabmeat and
Lobster in Roasted Tomato Sugo Rosa

Tagliatelle alla Bolognese

Handmade Pasta with a sauce of Beef, Crushed
Tomatoes, Pancetta and Pomodoro

Secondi Piatti

Salmone Arigliata

Wood Grilled Salmon Fillet, Lemon Thyme Beurre Blanc
Shiitake Mushrooms, Roasted Potatoes, Sauteed Fresh Spinach

Bistecca Lingaro

Wood Grilled Angus Flat Iron Steak, Pancetta, Salsa Verde,
Gorgonzola, Heirloom Tomatoes, Grilled Bruschetta

Agnello Tagliata

Herb Grilled Lamb Sirloin, Roasted Potato / Arugula
Salad, Fresh Mint-Toasted Pistachio Pesto

Pollo Arrosto con Limone

Wood Roasted Free Range Chicken breast, Lemon,
Rosemary Roasted Potatoes, Braised Swiss Chard

Lombata di Maiale

Grilled Pork Loin Chop, Truffle Honey Glaze, Swiss Chard,
Charred carrot / Goat Cheese Sformatino

3 courses \$48. per person

Does not include Tax, Gratuity or Beverages

Children's menu available upon request

Sorry no split orders or substitutions

