

sirena

SERIOUS EATALIAN

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Antipasti

Bruschetta al Pomodoro 8

Grilled country bread, fresh diced tomatoes, garlic, basil, extra virgin O.O..

Melanzane al Forno 8¾

Casserole of grilled eggplant, mozzarella, parmigiano, fresh tomato sauce.

Antipasto Misto 13

Roasted bell peppers, grilled zucchini, marinated portobello, prosciutto di Parma salame, capicollo, parmigiano, provolone, mozzarella, olives.

Carpaccio di Manzo 13

Thinly sliced raw Angus beef tenderloin, arugola, E.V.O.O., lemon, capers, shaved parmigiano.

Trippla de "Trastevere" 9

Veal Tripe stew in a spicy tomato sauce, mint, imported Pecorino Romano, grilled bread.

Da Portovenere 10

(from the charming Ligurian village)
Rock shrimp, bay scallops & calamari, pistachios, celery leaves, capers, Ligurian E.V.O.O..

Calamari Fritti 9

Fried baby calamari served with our fresh tomato sauce.

Calamari alla Luciana 9

Sautéed baby calamari, garlic, white wine, spicy tomato sauce.

Brodetto di Cozze e Vongole 10

Mussels & clams in a roasted garlic white wine sauce, grilled country bread.

Polpo alla Griglia 11½

Grilled octopus, cannellini beans, red onions, arugola, aged sherry vinegar.

Insalata e Zuppa

Insalata Sirena 7

Mixed greens, tomatoes, radishes, carrots, celery, black olives in a balsamic dressing.

Insalata di Cesare 7

Hearts of romaine, housemade caesar dressing, our croutons, shaved parmigiano.

Bietole Arrosto 9

Slow roasted golden & red beets, Chevre goat cheese, arugola, crushed California pistachios.

Pomodori e Arugola 8½

Diced ripe tomatoes, arugola, red onions, hearts of palm, garlic infused E.V.O.O..

Insalata al Gorgonzola 9

Spring mix, red wine poached pears, grapes, gorgonzola, pecans, balsamic vinaigrette.

Insalata Saporita 9

Belgian endive, radicchio, arugola, tomatoes, artichokes, fresh mozzarella, walnuts, tarragon vinaigrette.

Cesare con Calamari 10

Classic Caesar salad topped with fried baby calamari.

Pasta e Fagioli 6½

Traditional Italian bean soup.
(100% vegetarian)

La Pasta

Di Terra

Spaghetti Pomodoro e Basilico 12½

Diced vine ripe tomatoes, roasted garlic clove, fresh basil. (A classic!)

Penne alla Vodka con Portobello 14½

Short tubes in a light creamy tomato sauce, vodka, baby portobello.

Sardi e Salsiccia 15½

Traditional Sardinian little shells, spicy Italian sausage ragú, braised fennel, mint, pecorino Sardo. (Not your every day pasta w/sausage!)

Farfalle al Gorgonzola 15

Bowties, imported creamy gorgonzola, pears, radicchio, crushed walnuts. (Nice and decadent!)

Spaghetti alla Carbonara 14½

House cured pancetta, egg yolk, imported pecorino Romano & fresh ground black pepper. (As close as you get to Rome w/out airfare!)

Ravioli Quattro Formaggi 15½

Chefmade four cheese ravioli in classic tomato sauce & basil

Orecchiette con Rapini 15½

Little ears, rapini (or broccoli rabe, known for its slightly bitter taste), italian sausage, E.V.O.O., peperoncino, pecorino Romano. (For the real eater!)

Tagliatelle Bolognese 16

Chef rolled wide egg fettuccine in a traditional slow cooked Angus beef & soffritto ragú. (A mom in Bologna would be proud of!)

Farfalle Tricolore 16

Bowties, chicken breast, broccoli, sundried tomatoes, pecorino Romano in a roasted garlic white wine sauce.

Bucatini all'Amatriciana 14½

Hollow, thick spaghetti, house cured pancetta, shallots, fresh tomato sauce pecorino Romano, black pepper. (A true Roman beauty!)

Gnocchi al Vitello 17½

Housemade Yukon gold potato gnocchi, pulled veal loin ragú & extra aged parmigiano Reggiano. (Simply poetry!)

Spaghetti Campagnola 14

Grilled zucchini, roasted tomatoes, red onions, black olives, capers in E.V.O.O. (Healthy baby!)

Di Mare

Linguine con Calamari 15

Baby calamari, zucchini, cherry tomatoes, roasted garlic, capers, spicy dry vermouth sauce. (Tasty w/a kick!)

Spaghetti alle Vongole 17

Fresh little necks clams in the shell E.V.O.O., roasted garlic, Pinot Grigio & Italian parsley. (This is it, doesn't get any better!)

Penne al Salmone 17

In house smoked salmon, cremini mushrooms, English peas in a light white wine cream sauce.

Ravioli Granchio e Gamberi 19

Chefmade crab ravioli, large tiger shrimp, grilled radicchio, arugola in a lemon herb sauce.

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Secondi Piatti

All Served with spaghetti aglio & olio. Please no substitutions.

Pollo Fiorentina 18

Roasted chicken breast roll up with spinach & mozzarella, yukon gold. (A way to make a chicken breast exciting!)

Sogliola alla Mugnaia 21

Dover sole in a classic lemon-parsley sauce, sautéed spinach. (Timeless!)

Cotoletta alla Milanese 21½

Breaded veal loin cutlet topped w/arugola, grape tomatoes & capers salad. (How we like it in Italy, meat & salad!)

Saltimbocca alla Romana 21½

Traditional flash seared veal loin scaloppine with prosciutto & sage, seasonal grilled vegetables. (The true Roman way! No cheese, or other nonsense!)

Medaglioni ai Carciofi 21½

Sautéed veal loin medallions in a white wine sauce, artichokes, cherry tomatoes & basil.

Contorni/Sides

Spinaci Saltati 6

Sautéed spinach with E.V.O.O. raisins & pinenuts.

Fagioli e Cipolla 6

Cannellini beans, red onions & arugola in aged sherry vinegar.

Cime di Rapa 6

Sauteed rapini, E.V. olive oil, roasted garlic, chile flakes & pecorino Romano.

Funghi Trifolati 6

Cremini and portobello mushrooms, roasted garlic, parsley & white wine.

Cavoletti con Pancetta 6

Caramelized Brussels sprouts & crispy house cured pancetta. (Brussel sprouts NEVER tasted so good!)

Verdure Arrosto 6

Grilled zucchini, balsamic red onions, fire roasted red peppers, slow roasted tomatoes.

Dolce

Tiramisú 7

In house baked lady fingers, espresso, mascarpone & cocoa powder.

Crème Brulée 6½

Classic burnt custard, Madagascar vanilla bean & orange rind flavored.

Tortino al Cioccolato 7½

Warm mini chocolate cake, vanilla gelato & mixed berries sauce.

Cannoli 6½

Traditional Sicilian hard shell pastry, sweet ricotta & chocolate chips.

Panna Cotta 6½

Traditional Piemontese cream pudding & fresh three berry sauce.

Tartufo al Caffé 7½

Chocolate Truffle with zabaglione cream center drowned in a shot of hot espresso.

Gelato 7

Your choice of imported gourmet Italian gelato. Vanilla, chocolate, strawberry.

Serious Lunch Specials

Monday-Friday 11:30-2:00 *Please no substitutions*

Zuppa & Insalata 9

Choice of full Cesare or Sirena Salad and a bowl of Pasta e Fagioli (All vegetarian Italian bean soup)

Fasta Pasta

Served with Lunch Cesare or Sirena Salad

Spaghetti al Pomodoro 9½

Diced vine ripe tomatoes, roasted garlic, fresh basil.

Penne alla Vodka con Portobello 10½

Short tubes in a light creamy tomato sauce, vodka, portobello.

Sardi e Salsiccia 10½

Traditional Sardinian little shells, spicy Italian sausage ragú, braised fennel, mint, pecorino Sardo.

Linguine con Calamari 11

Sauteed baby calamari, white wine, roasted garlic, spicy fresh tomato sauce.

Spaghetti alla Campagnola 10

Grilled zucchini, roasted tomatoes, grilled red onions, black olives, capers in E.V.O.O.

Panini (Panino is Italian for sandwich and it is not always pressed!)

Served on soft rosemary ciabatta with side of Cesare or Sirena Salad.

Panino Caprese e Prosciutto 9¾

Buffalo Mozzarella, vine ripe tomato, fresh basil, imported prosciutto, arugola, E.V.O.O.

Panino con Pollo 9¾

Grilled chicken breast, grilled zucchini, roasted bell peppers, balsamic onions, roasted tomatoes, Dijon mustard.

Farfalle al Gorgonzola 11½

Bowties, imported gorgonzola, pears, radicchio, walnuts.

Tagliatelle Bolognese 12

Chef hand rolled wide fettuccine in a traditional slow cooked Angus beef & vegetables ragú.

Farfalle Tricolore 12

Bowties, chicken breast, broccoli, sundried tomatoes, pecorino Romano in a roasted garlic white wine sauce.

Bucatini all'Amatriciana 10½

Hollow, thick spaghetti, house cured pancetta, shallots, fresh tomato sauce, pecorino Romano, black pepper.

Penne alla Puttanesca 10

Spicy tomato sauce, black olives, capers, flat leaf parsley. (For the original recipe, anchovies on request)

Panino con Salsiccia 9¾

Grilled Italian sausage, grilled radicchio, roasted red peppers, grilled red onions, provolone, fresh tomato sauce

Panino Vegetariano 9¾

Grilled portobello cap, sautéed spinach, slow roasted tomatoes, gorgonzola, E.V.O.O.

Menu available for in-home dining • Catering Available • A gratuity of 20% may be added for parties of 6 or more.

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