



FROM OUR DISPLAY

BUILD YOUR OWN ANTIPASTI PLATTER
Choice of: 1 for \$12 • 2 for \$24 • 3 for \$34 • 5 for \$52

INSACCATI E AFFETTATI CURED MEATS

PROSCIUTTO DI SAN DANIELE

Dry Cured Ham

BRESAOLA

Air-Dried Salted Beef

SPECK

Cold Smoked Ham

SALAME TOSCANO

Tuscan-Style Salami Studded with Whole Peppercorn

MORTADELLA

Cooked Pork Sausage

PROSCIUTTO ARROSTO

Rosemary Roasted Ham

CACCIATORE DI CINGHIALE

Wild Boar Dry Sausage

PROSCIUTTO D'ANATRA

Duck Prosciutto

SELEZIONE DI FORMAGGI ITALIANI SELECTION OF ITALIAN CHEESES

PARMIGIANO "GRANA PADANO"

Emilia Romagna, Cow Milk, Hard, Fragrant, Savory

CASTELMAGNO

Piedmont, Cow-Sheep Milk, Strong Flavor, Crumbly Texture

PECORINO DI FOSSA

Emilia Romagna, Sheep Milk, Hard, Strong Flavor, Aged 3 Months in Caves in the Ground

ROBIOLA BOSINA

Lombardy, Cow-Sheep Milk, Semi-Soft, Mild Flavor

GORGONZOLA DOLCE D.O.P.

Lombardy, Cow Milk, Soft Blue Cheese, Sharp Flavor

CAPRINO STAGIONATO "PANTALEO"

Sardinia, Goat Milk, Semi-Hard, Mild Flavor, Aged 4 Months

CACIO DI BOSCO AL TARTUFO

Tuscany, Sheep Milk, Semi-Hard, White Truffle Flavored

QUADRELLO DI BUFALA

Lombardy, Water Buffalo Milk, Soft Cheese

ANTIPASTI VEGETARIANI VEGETARIAN APPETIZERS

CARCIOFI ALLA ROMANA

Marinated Artichokes Romana Style

MELANZANE GRIGLIATE

Grilled Eggplant, Marinated in Olive Oil

INSALATA ORTOLANA

Mushrooms, Artichokes, Asparagus, Borlotti Beans, Fava Beans in Olive Oil

BRUSCHETTA AL POMODORO

Tomato Basil Bruschetta (3 Pieces)

PEPERONI ARROSTO

Marinated Roasted Bell Pepper in Olive Oil & Garlic



PESCE AL CRUDO **SEAFOOD APPETIZERS**

CAVIALE OSETRA ITALIANO

“Calvisius” Osetra Italian Caviar, Classic Condiments 1 oz. 225

PIATTO REALE DI MARE*

For Two People: Six Oysters, Six Prawns, One Lobster, Yellowtail Tartare, Crab Salad 90

OSTRICHE STAGIONALI*

Half-Dozen Seasonal Oysters, Traditional Sauces 18

GAMBERONI IN COCKTAIL

Five Pieces Jumbo Prawns, Cocktail Sauces 25

TARTARA DI RICCIOLA*

Yellowtail Tartare, Avocado, Artichokes, Asparagus Salad, Champagne Vinaigrette 22

PESCEPADA AL FUMO

House Smoked Swordfish Carpaccio, White Balsamic Syrup,
Watercress, Gray Mullet Bottarga, Toasted Pistachios 22

INSALATE, ANTIPASTI & ZUPPE **APPETIZERS, SALADS & SOUPS**

ROMANA IN BAGNA CAUDA

Romaine Salad, Bagna Cauda Dressing, Croutons, Parmesan Cheese 16

MISTICANZA AL BALSAMICO

Baby Field Greens Salad, Balsamic Dressing, Heirloom Cherry Tomato, Cucumber,
Parmesan Shavings 14

LATTUGHE MISTE ALLE MANDORLE

Mixed Garden Lettuce, Pears, Champagne Vinaigrette, Caramelized Almonds,
Gorgonzola Crostino 17

CAPRESE

Buffalo Mozzarella, Tomato, Basil, Roasted Bell Pepper 21

CARPACCIO DI VITELLO*

Herb-Seared Veal Carpaccio, Truffle-Sherry Vinaigrette,
Castelmagno Cheese, White Bread Croutons 19

FRITTURA MISTA

Deep-Fried Calamari, Bay Scallop, Shrimp, Seasonal Vegetables with
Spicy Tomato Sauce 22

IL CONIGLIO

Roasted Rabbit Loin Wrapped in Prosciutto with Leg Confit, Roasted Butternut Squash,
Pomegranate Syrup 24

ZUPPA DEL GIORNO

Chef's Selection Soup of the Day 14

I PRIMI PASTA COURSES

PICI TOSCANI AL RAGU
Hand-Rolled Thick Spaghetti, Three-Meat Ragù 29

FUSILLI VERDI
Spinach-Infused Homemade Fusilli Pasta, Duck Sauce, Pecorino Cheese Shavings 29

CAPPELLACCI
Spinach and Ricotta Cheese-Stuffed Fresh Pasta Pocket, Tomato-Gorgonzola Fonduta 29

TAGLIOLINI BIANCHI E NERI
Black & White Homemade Tagliolini Pasta, White Prawns, Sweet Peas, Vodka Pink Sauce 34

RAVIOLI ALL'ASTICE
Lobster-Filled Ravioli, Sunchoke-Fresh Tomato Ragù, Lobster Bisque 34

AGNOLOTTI DI VITELLO
Braised Veal Stuffed Agnolotti in Butter & Thyme, Melted Pecorino Cheese, Wild Mushrooms, Marsala Glaze 29

RISOTTO ALLA ZUCCA
Mascarpone Cheese & Butternut Squash Risotto, Crispy Soppressata Sausage 34

I SECONDI ENTRÉE

BRANZINO DI ORBETELLO CON SCAMPO ARROSTITI
Pan-Seared Imported Tuscan Sea Bass & Langoustine, Heirloom Cherry Tomato Guazzetto,
Garlic Ciabatta Crouton, Braised Black Rice, Garden Vegetable 41

SOGLIOLA AL LIMONE
White Dover Sole Served Tableside in Lemon-Butter Sauce, Crushed Potato Cauliflower, Toasted Pine Nuts 49

CAPESANTE
Pan-Roasted Diver Scallops Wrapped in Prosciutto, Wild Mushroom Port Wine Sauce,
Soft White Polenta, Braised Radicchio 48

COSTOLETTA ALLA MILANESE
Pan-Fried Breaded Veal Chop Milanese, Arugula-Cherry Tomato-Red Onion Salad 47

OSSOBUCCO
Braised Veal Shank, Garden Vegetables, Saffron Risotto 48

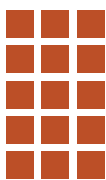
SUPREMA DI POLLO
Roasted Organic Chicken Breast Stuffed with Asparagus & Fontina Cheese,
Chardonnay Sauce, Potato-Prosciutto Croquettes 32

FILETTO DI MANZO
Grilled 8-oz. Prime Beef Tenderloin, Brandy-Green Peppercorn Sauce,
Asparagus Gratin with Béarnaise Sauce, Roasted Seasonal Potatoes 49

MAIALINO IN TRE MODI
Pork Three Ways: Roasted Tenderloin in Prosciutto, Sweet Garlic Pork Belly, Pork-Filled Ravioli 42

CARRÉ D'AGNELLO
Colorado Lamb Rack in Pistachio Crust, Semolina Gnocchi in Butter and Sage 50





DEGUSTAZIONE "SIRIO"

SIRIO TASTING MENU

COURSE ONE

Choice of one of the following:

Herb-Seared Veal Carpaccio, Truffle-Sherry Vinaigrette, Castelmagno Cheese, White Bread Croutons

Yellowtail Tartare, Avocado, Artichokes, Asparagus Salad, Champagne Vinaigrette

Buffalo Mozzarella, Tomato, Basil, Roasted Bell Pepper

COURSE TWO

Choice of one of the following:

Hand-Rolled Thick Spaghetti, Three-Meat Ragù

Black & White Homemade Tagliolini Pasta, White Prawns, Sweet Peas, Vodka Pink Sauce

Spinach and Ricotta Cheese-Stuffed Fresh Pasta Pocket, Tomato-Gorgonzola Fonduta

COURSE THREE

Choice of one of the following:

Pan-Seared Imported Tuscan Sea Bass & Langoustine, Heirloom Cherry Tomato Guazzetto,
Garlic Ciabatta Crouton, Braised Black Rice, Garden Vegetable

Roasted Organic Chicken Breast Stuffed with Asparagus & Fontina Cheese,
Chardonnay Sauce, Potato-Prosciutto Croquettes

Colorado Lamb Rack in Pistachio Crust, Semolina Gnocchi in Butter and Sage

COURSE FOUR

Chef's Selection of Dessert

Tasting Menu 79 per Person

Custom Beverage Accompaniment Available. Please Inquire with Your Server.

Tastings are available until 10:00 p.m.

JANUARY SIGNATURE MENU

AMUSE-BOUCHE

Salted Cod Carpaccio, Orange Oil, Caramelized Walnuts

APPETIZER

Roasted Duck Breast, Pomegranate Sauce, Sweet Potato Flan with Duck Leg Confit

PASTA

Tagliatelle Pasta, Fresh Shaved Umbrian Black Truffle

FISH ENTRÉE

Seared Diver Scallops Wrapped in Speck, Blood Orange-Pink Peppercorn Sauce,
Soft Polenta, Roasted Brussels Sprouts

MEAT ENTRÉE

Red-Wine Braised Lamb Ossobuco, Wild Mushroom Risotto

DESSERT

Nougat Semifreddo with Citrus Soup

Tasting Menu 89 per Person

Custom Beverage Accompaniment Available. Please Inquire with Your Server.

Tastings are available until 10:00 p.m.