



## 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

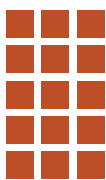
Mushrooms, Artichokes, Asparagus, Borlotti Beans, Fava Beans in Olive Oil

#### 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

**OSSOBUCO**  
Braised Veal Shank, Garden Vegetables, Saffron Risotto 48

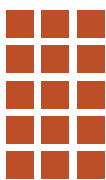
**SUPREMA DI POLLO**  
Roasted Organic Chicken Breast Stuffed with Asparagus & Fontina Cheese,  
Chardonnay Sauce, Potato-Prosciutto Croquettes 32

**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.**

## FEBRUARY SIGNATURE MENU

### APPETIZER

Raw Seafood Trio:

Littleneck Clams with Tangerine Granita;

Kusshi Oyster with Horseradish Creme Fraîche;

Branzino Carpaccio with Avocado Salad, Truffle Vinaigrette

### PASTA

Beet & Mascarpone Cheese-Filled Ravioli,

Truffle Parmesan Fonduta,

Fresh Shaved Umbrian Black Truffles

### FISH ENTRÉE

Pan-Seared Porcini-Dusted Turbot Fillet,

Moscato Wine Sauce, Sauteed Wild Mushroom

### MEAT ENTRÉE

Roasted Pheasant Breast with Leg Confit,

Sweet Garlic Demi-Glace,

Cauliflower Flan, Toasted Peanuts

### DESSERT

Warm Lemon Almond Cake,

Chestnut Honey Meringue, Tangerine Sorbet

**Tasting Menu 89 per Person**

**Custom Beverage Accompaniment Available. Please Inquire with Your Server.**

**Tastings are available until 10:00 p.m.**