

Siena Easter Brunch

Sunday April 21st. 2019 11:30 am - 3:00 pm.

Antipasti

Frutta Fresca e Melone

Fresh Berries, Fresh Melon, Prosciutto, Toasted Walnuts,
Gorgonzola Dolce, Honey Apple Cider Vinaigrette

Cozze con Fagioli e Pancetta

Fresh Mussels, Pancetta, Cannellini Beans,
Garlic, Oregano, Crushed Tomatoes

Schiacciata di Carciofi e Spinaci

Grilled Tuscan Flatbread, Artichoke Pesto,
Fresh Spinach, Smoked Provolone, Black Truffle

Crostini di Polenta con Aranchio

Crisp Polenta, Lump Crab Salad, Avocado Mousse

Insalata di Pomodori e Mozzarella

Heirloom Cherry Tomatoes, Fresh Mozzarella, Basil,
Saba, Meyer Lemon infused Olive Oil, Smoked Maldon salt

Primi Piatti

Pappa al Pomodoro

Tuscan Tomato Basil Soup with Grilled Croutons

Fettunta di Funghi

Grilled Frisee, Sunny Side Up Duck Egg,
Roasted Mushrooms, Grilled Fettunta

Uova Affogato

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

Spaghetti con Piselli e Pancetta Affumicato

Pasta, Peas, Smoked Bacon, Red Chili, Pecorino Romano, Cream

Tagliatelle alla Bolognese

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

Secondi Piatti

Salmoncino Arigliato

Wood Grilled Salmon Fillet, Tomato Caper Beurre Blanc
Lump Crabmeat, Roasted Potatoes, Sautéed Fresh Spinach

Bistecca Lingaro

Wood Grilled Beef Tenderloin Steak Sliced and Served
on Grilled Rustic Bread with, Pancetta, Salsa Verde,
Gorgonzola and Heirloom Tomatoes

Agnello Tagliato

Herb Grilled Lamb Loin, Roasted Potatoes, Arugula,
Fresh Mint / Lemon Citronette, Feta Cheese, Toasted Pistachios

Pollo in Crosta di Noci

Walnut crusted Chicken Breast, Cremini Mushroom, Sage Cream Sauce,
Roasted Potatoes, Sautéed Fresh Spinach with Garlic

Omeletta

Three Egg Omelet with Dill Mascarpone, Roasted Red onion,
House Smoked Salmon, Roasted Potatoes and Smoked Bacon

3 courses \$48. per person

Does not include Tax, Gratuity or Beverages

Children's menu available upon request

Sorry no split orders or substitutions

