

antipasti

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- BRUSCHETTA SIRENA crusty bread, grilled & topped with fresh tomatoes, oregano, basil, parsley, extra virgin olive oil 6.
- LUMACHE E POLENTA escargots sautéed in white wine, garlic, butter and a touch of mustard with parmigiano polenta 10.
- ANTIPASTO LA STALLA Bresaola air dried beef, baby arugula, shaved parmigiano reggiano, extra virgin olive oil, lemon 12.
- VONGOLE AL FORNO nine little neck clams baked with seasoned bread crumbs, virgin olive oil & white wine 14 .

primi

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- ZUPPA DEL GIORNO the soup of the day 6. CLASSICA ZUPPA CIPOLLE classic French onion soup 6.
- GNOCCHI ALLA SORRENTINA potato dumplings, tomato & basil sauce, melted fresh mozzarella 10. half 18. full
- CRESPELLE AI QUATTRO FORMAGGI a handmade crepe filled with fontina, ricotta di bufala, parmigiano, mozzarella & light tomato sauce 10. half 18. full
- CANNELLONI GRATINATI a handmade crepe filled with veal, spinach, cheeses with a light cream sauce and parmigiano reggiano 10. half 18. full
- CAPELLINI DELLA CASA angel hair served with our tomato and basil sauce 9. half 17. full
- RIGATONI ALLA VODKA rigatoni pasta with a light tomato and cream sauce and some spiced up vodka 11. half 19. full
- PENNE AUMM, AUMM penne pasta with a sauce of diced eggplant, melted mozzarella & a lightly spicy tomato sauce 12. half 20. full
- LA PASTA DEL GIORNO the pasta special of the day 14. half 22. full

insalate

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- LA CAPRICCIOSA lettuces, radicchio, mushrooms, peppers, watercress tossed with our house dressing 7.
- CESARE the classic salad with parmigiano reggiano, homemade croutons and chopped anchovies 8.
- SIRENA chopped mixed lettuces, mushrooms, red peppers, served with diced tomatoes, fresh lemon, house dressing 8.
- SPNACII, CAPRINO E NOCE baby spinach with crumbled goat cheese, toasted walnuts and vinaigrette dressing 10.
- RUGHETTA E PARMIGIANO baby arugula, shaved parmigiano reggiano, grape tomatoes, extra virgin olive oil & lemon 10.

secondi

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- PETTI DI POLLO FARAGLIONI chicken pounded thin with a sauce of fresh tomatoes, basil, black olives, capers & oregano 22.
- SUPREMA DI POLLO GISMONDA a breast of chicken, lightly breaded, on a bed of spinach served with a sauce of shiitake mushrooms 24.
- INVOLTINI DI POLLO SALTRANI a chicken breast pounded thin and stuffed with veal, spinach & cheeses, served with a sauce of black truffles & shallots 25.

BRACIOLA DI MAIALE ALLA GRIGLIA a 16 ounce center cut pork chop, grilled and topped with a sauce of shiitake mushrooms 28.

PICCATINA AL LIMONE veal escalopes sautéed in lemon, white wine and capers 23.

SCALOPPINE IN PADELLA CAPRICCISE veal escalopes sautéed in white wine and butter with melted fontina cheese 24.

SALTIMBOCCA ALLA ROMANA veal escalopes with prosciutto di parma & sage sautéed in white wine & veal stock 26.

COTOLETTA DI VITELLO ZINGARA a cutlet of veal, lightly breaded, with a sauce of artichoke hearts, tomatoes, prosciutto di parma and shiitakes 26.

COSTOLETTA DI VITELLO ALLA SIRENA a 12 ounce veal rib chop pounded and lightly breaded, topped with baby arugula and tomatoes 39.

MEDAGLIONI DI MANZO CAPRICCIO two 4 ounce center cut filet mignon served with a sauce of shallots, parsley and white wine 38.

SCAMPI MARCELLO jumbo shrimp broiled in the shell and served with a sauce of garlic, mustard, sherry and butter 34.

IL PESCE DEL GIORNO ALLA LIVORNESE fish of the day, poached in a sauce of tomatoes, capers, onions & white wine
Price upon request

LA SPECIALITA DEL GIORNO The special of the day Price upon request

contorni

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VEGATALE DEL GIORNO carrots, zucchini & fennel sautéed in butter & served “family style” with “secondi” no charge.

SCORZONERA AL BURRO NOCCIOLA our specialty, imported Belgium Salsifis sautéed in brown butter 7.

SPINACI AGLIO E OLIO fresh spinach sautéed in extra virgin olive oil and garlic 7.

PATATE AL BURRO E PREZZEMOLO bliss potatoes sautéed in butter and parsley 6.

ZAGAT 2010

America's Top Restaurants
2002 • 2003 • 2004 • 2005
2006 • 2007 • 2008 • 2009



Star Diamond Award
2005 • 2008



Sun Sentinel
John Tanasychuk, 2005

The Palm Beach Post
A • Food A • Service
Liz Balmaseda, 2009



BOCA RATON Magazine
Lulu Chesterfield, 2004



CITY LINK
William Fox, 2001



The Palm Beach Post
Paul Reid, 2000 • 2002 • 2005