

Siena Valentine's Menu

Starters

Soup – Seafood Bisque - \$9.00 or Minestrone Soup \$8.00

Bruschetta - Grilled Artisan Bread with Marinated Diced Tomatoes, Garlic & Basil - \$15

Fritto Misto- Shrimp, Calamari, and Scallops Served with Spicy Marinara Sauce \$24

Carpaccio Di Blue - Raw, Thin-Sliced Tenderloin, Dijon Mustard, Shaved Parmesan Cheese - \$17

Melanzane Parmigiana - Classic Italian Eggplant, Tomato, Mozzarella, & Parmesan Cheese - \$13.75

Crab Cakes - Lump Crab Meat with Homemade Bread Crumbs and Aioli - \$17.00

Jumbo Shrimp-Stuffed & Baked, Minced Lump Crab Meat, Breadcrumbs, Mayo, Garlic, and Bell Peppers
Topped with Lemon Butter Sauce- \$24.75

Buongustaio- Assortment of Cured Meats, Imported Cheeses, Marinated Veggies, and Olives on Hardwood \$32.75

Insalate "Salads"

Caprese - Fresh Mozzarella, Heirloom Tomatoes, Basil & Extra Virgin Olive Oil - \$17.50

Caesar Romaine –Romaine Lettuce, Parmesan Cheese & Crostini Bread, Gently Coated with Caesar Dressing - \$9

Chopped Salad – Romaine, Cured Meats, Tomatoes, Cheeses, Onions, Garbanzo and Mushrooms served in Caesar Dressing - \$9

Mele E Noci - Baby Greens, Roasted Walnuts, Apples & Gorgonzola tossed with Champagne Vinaigrette - \$9

Beets Salad - Baby Arugula, Beets, Roasted walnuts, and Feta Cheese in a Honey Balsamic Vinaigrette \$14.75

Pizza

Heart Shaped Pizza - Smoked Salmon, Mozzarella, Cream Cheese and Red Caviar "Fish Roe" \$20

Cacciatore - Sausage, Bell Peppers, Gorgonzola Cheese, Mozzarella Cheese & Tomato Sauce - \$16

Cheese - Tomato Sauce & Mozzarella Cheese - \$14

Pepperoni - Santa Margherita Pepperoni, Mozzarella Cheese & Tomato Sauce - \$16

Stagioni - Tomato Sauce, Mozzarella Cheese, Artichokes, Ham, Mushrooms & Olives - \$16

Pasta

Fettuccini Bolognese - Beef and Veal Meat Sauce - 22

Ravioli Con Porcini – Stuffed with Porcini Mushrooms, Served Light Cream Sauce and Ham Speck - \$26.75

Lasagna - Meat Sauce, Ricotta, Parmesan, & Mozzarella Cheese - \$22

Penne alla Vodka - Prosciutto Sautéed with Vodka in a Creamy Tomato Sauce - \$22

Ravioli Burro E Salvia - Cheese Filled Ravioli, Served on a Bed of Marinara Sauce, with Butter Sage Reduction & Parmesan Cheese - \$24

Tagliolini Ai Frutti Di Mare - Homemade Pasta tossed with Shrimp, Lobster Meat, Scallops, Tomatoes & Scallions in a
Seafood Cream Sauce -\$27.75

Beets Pappardelle Pasta- Home Made Pappardelle Pasta Tossed with Salmon, Scallops, Sundried Tomatoes, Cherry heirloom tomatoes,
white wine. \$27

Specialita

Polipo alla Griglia - Octopus Grilled and Marinated served with potatoes and olives \$24.00

Risotto Lobster -Imported Arborio Rice Tossed with Scallops, Shrimp & White Wine, Topped with a Lobster Tail \$32.75

Black Ink Linguine– Tossed with Smoked and Fresh Salmon Flamed with Vodka, Cream Sauce and Topped with Fish Roe (Red
Caviar) \$27.75

Osso Buco with Porcini and Truffle- Marinated and Braised Veal Osso Buco with Imported Porcini and Button Mushrooms
Rich in Flavor with

Truffle Oil & served with Saffron Risotto \$42.75

Lobster Ravioli - Fresh Made & Filled with Lobster and served in a Lemon Cream Sauce - \$27.75

Pollo Marsala - Boneless Chicken Cooked with Marsala Mushroom Reduction Mash potatoes and veggies - \$24.75

Salmon Alla Griglia - Fresh Atlantic Grilled Salmon served with Sautéed Spinach - \$27.75

Veal Piccata – Pan seared thinly Pounded Veal served with Mashed Potato and Spinach - \$28.00

Tagliata Di Manzo – Marinated & Grilled NY Steak Topped with Gorgonzola Demi-glace, Served with Polenta and Asparagus \$32.75

Branzino Imported - Striped Bass Pan Seared, Served with Lemon Caper Sauce, Potatoes, and Spinach \$36.75

Duck Breast – Pan Seared Finished in the Oven, served on a Bed of Orange Balsamic Reduction served with Poached Pear Filled with
Raspberry sauce and Asparagus- \$32.75

Filetto Al Vino Rosso – Marinated and Grilled Tenderloin Topped with Red Wine Reduction, Served with Mash potatoes and Grilled
Beets \$34.75

Happy Valentine's Day!