

Siena Valentine's Menu'

Starters

Soup – Seafood Bisque - \$10.00 or Minestrone Soup \$10.00

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

Carpaccio Di Blue - Raw, Thin-Sliced Tenderloin, Dijon Mustard, Shaved Parmesan Cheese - \$20

Melanzane Parmigiana - Classic Italian Eggplant, Tomato, Mozzarella, & Parmesan Cheese - \$15

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.

Polipo alla Griglia -Spanish Octopus Grilled and Marinated served with potatoes and olives \$24.75

Insalate "Salads"

Caprese - Fresh Mozzarella, Heirloom Tomatoes, Basil & Extra Virgin Olive Oil - \$18.00

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

Pizza

Heart Shaped Pizza - Smoked Salmon, Mozzarella, Cream Cheese and Red Caviar "Fish Roe" \$22
Cheese - Tomato Sauce & Mozzarella Cheese - \$15

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

Stagioni - Tomato Sauce, Mozzarella Cheese, Artichokes, Ham, Mushrooms & Olives - \$17

Pasta

Fettuccini Bolognese - **Fettuccini Bolognese** – Fresh made Pasta with Hearty Meat Sauce - 26

Ravioli Con Porcini – Stuffed with Porcini Mushrooms, Served Light Cream Sauce and Ham Speck - \$28.00

Lasagna - Meat Sauce, Ricotta, Parmesan, & Mozzarella Cheese - \$24

Tagliolini Ai Frutti Di Mare - Homemade Pasta tossed with Shrimp, Lobster Meat, Scallops, Tomatoes & Scallions in a
Seafood Cream Sauce Topped with "Fish Roe" \$30



Specialita

Prime Rib - Fresh Garlic, & Herbs Prime Roast, Served with au jus Asparagus and Mash Potatoes \$45

Chilean Seabass – Marinated and Grilled Topped with Lemon capers Sauce; Polenta and asparagus \$55.00

Risotto Lobster -Imported Arborio Rice Tossed with Scallops, Shrimp & White Wine, Topped with a Lobster Tail \$38.00

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 -\$45

Pollo Marsala - Boneless Chicken Cooked with Marsala Mushroom Reduction Mash potatoes and veggies - \$26

Salmon Alla Griglia - Fresh Atlantic Grilled Salmon served with Sautéed Spinach - \$30

Veal Piccata – Pan seared thinly Pounded Veal served with Mashed Potato and Spinach - \$30

Branzino Imported - Striped Bass Pan Seared, Served with Lemon Caper Sauce, Potatoes, and Spinach \$38

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- \$38

Filetto Al Vino Rosso – Marinated and Grilled Tenderloin Topped with Red Wine Reduction, Served with Mash potatoes
and Grilled Veggies \$58

Happy Valentine's Day! Menus will be served Friday, Saturday, Sunday, & Monday