



ANTIPASTI FREDDI

CARPACCIO "CASANOVA"

20

Thinly Sliced Aged Prime Beef Tenderloin, Baby Arugula, Bell Peppers, Capers, Shaved Parmigiano and White Truffle Oil Vinaigrette

ANTIPASTINO ALL'ITALIANA

20

Traditional Italian Antipasto with Parma Prosciutto, Salami Porchetta, Fresh Tomatoes, Mozzarella Cheese, Baby Artichokes and Italian Sottoli

MOZZARELLA CAPRESE

18

Imported Buffalo Mozzarella, Organic Tomatoes, Roasted Bell Peppers and Capers with Pesto Sauce

LE PASTE CASARECCE

TORTELLONI DI ZUCCA AL BURRO E SALVIA

20

Roasted Pumpkin Ravioli, with Parmigiano and Ricotta Cheeses
Sparkling Wine, Butter Sage Sauce

RAVIOLINI D'ARAGOSTA

26

House Made Ravioli with Lobster, Dungeness Crab Meat, and Shrimp
Lobster Brandy Sauce

TAGLIOLINI VEGETARIANI

21

Fettuccini with Grilled Bell Peppers, Eggplant, Asparagus, Shiitake Mushrooms,
Sun Dried Tomatoes, Garlic, Herbs, Baby Artichokes and Extra Virgin Olive Oil

MOSTACCIOLI CASARECCI

22

Organic Penne Pasta with Italian Sausage, Bell Peppers, Herbs, Ricotta Cheese, Chardonnay and Spicy
Tomato Basil Sauce with Aged Pecorino Romano Cheese

TRENETTE ALLA GONDOLIERA

27

Saffron Fettuccini with Sautéed Shrimp, Lobster and Dungeness Crab meat
Tomato Basil and Lobster Sauce

LASAGNETTE AL RAGU DI VITELLO

22

Fresh Made Pasta Squares with Veal Loin Ragout, Aged Parmigiano Cheese
Béchamel and Gratin

SPAGHETTINI ALLA CARBONARA

20

Organic Spaghetti Pasta with Smoked Pancetta, Herbs, Garlic, White Wine,
Chicken Stock, Eggs, Black Pepper, Aged Parmigiano and Goat Cheeses

LASAGNA DEL DOGE

26

Fresh Made Pasta Squares with Sautéed Lobster and Jumbo Lump Crab Meat,
Shrimp, Herbs in a Tomato Basil Lobster Brandy Sauce


PAPPARDELLE ALLA BOSCAIOLA

22

Fettuccini Pasta with Shiitake, Morel and Porcini Mushrooms, Herbs, White Wine
and Tomato Basil Cream Sauce




I RISOTTINI REGIONALI


-  **RISOTTO DI FUNGHI PORCINI PROFUMATO AL TARTUFO** 27
Carnaroli Rice with Porcini Mushrooms, Herbs, White Wine, Aged Parmigiano and White Truffle Oil
- RISOTTO DI GAMBERI ED ASPARAGI ALLO ZAFFERANO** 27
Shrimp and Asparagus Risotto with Fresh Herbs, Garlic, White Wine, Saffron Chicken Stock and Aged Parmesan

SPECIALITA' DALLA GRIGLIA

-  **NASELLO CON CARCIOFINI E CAPPERI AL POMODORO** 40
Pan Seared Wild Sea Bass with Baby Artichoke, White Wine, Capers and Spicy tomato Basil Sauce
- SCALOPPA DI SALMONE ALLA MOSTARDA** 35
Wild Salmon with Crispy Frisee, Garlic, Herbs, Dijon Mustard, Sparkling White Wine, Fresh Chives and Lemon Cream
- FILETTO DI MANZO AL PISTACCHIO E GORGONZOLA** 46
Angus Prime Beef Tenderloin with Toasted Pistachios and Gorgonzola Cream
- PICCATINA DI VITELLO** 40
Grilled Veal Tenderloin with Shallots, Garlic, Herbs, Sparkling Wine, Capers and Lemon Butter Sauce
- POLLETTO GRIGLIATO AL MARSALA** 28
Grilled Organic Half Boneless Chicken with sautéed Shiitake, Herbs and Marsala Wine Sauce

-  **BRACIOLINE D'AGNELLO ALLA NORCINA** 48
Colorado Lamb Rib Chop with Radicchio and Herbed Port Wine Sauce

I PIATTI DEL BUONGUSTAIO

- COSTOLETTA DI VITELLO ALLA MILANESE** 44
Veal Rib Chop with Organic Baby Arugula, Tomatoes and Aged Balsamic Vinaigrette
- FARCITA DI SOGLIOLA ALLA GENOVESE** 38
Dover Sole Fillet Stuffed with Jumbo Lump Crab and Lobster Meat, Rolled and Baked With White Wine, Basil Pesto and Lemon Creamy sauce
-  **LOMBATINA DI VITELLO VALDOSTANA** 49
Veal Rib Chop Stuffed with Prosciutto Di Parma, Fontina Cheese, Morel Mushrooms, Sparkling White Wine and Parmigiano Cheese Fondue

SIROCCO



I D O L C I

DESSERTS \$8

TORTA AL CIOCCOLATO E LAMPONI

CHOCOLATE RASPBERRY MARMALADE CAKE

Anglaise Grand Marnier Sauce

TORTA AL LEMONCELLO

KEY LIME TORTE

Lemoncello Sauce

BIGNOLE ALLA CREMA

PASTRY PUFFS

Chantilly Cream

Warm Chocolate and Toasted Hazelnut Sauce

PANNA COTTA ALLA VENETA

Gianduja Chocolate Custard

Godiva White Chocolate Cream

AFFOGATO AL KAHLUA

CHOCOLATE TRUFFLE ICE CREAM

Crème Anglaise, Espresso and Kahlua

FRUTTI DI BOSCO CON ZABAGLIONE

MIXED BERRIES

Zabaglione

IL NOSTRO TIRAMISU

TIRAMISU

A Sirocco Signature

DOLCE DI FORMAGGIO

CHEESE CAKE

Passion Fruit and Berry Coulis

ZUCCOTTO FIORENTINO

FLORENCE CAKE

Chantilly Cream and Chocolate Hazelnut Filling

Godiva Liquor Sauce

I GELATI

ITALIAN ICE CREAM

Ask about today's flavors

OUR DESSERTS ARE HOUSE-MADE



A Favorite of Chef Livio Massignani

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