

# Dinner Menu



## Appetizers

### **House-made Burrata Mozzarella 14.95**

Creamy House-made Burrata • Cherry Tomato • Cucumber • Red Onion • Basil • EVOO

### **Baby Kale Caesar 11.95**

Baby Kale • Avocado • Sun Dried Tomato • Croutons • Caesar Dressing

### **Arugula Salad 11.95**

Organic Baby Arugula • Roasted Beets • Gorgonzola Cheese • Pine Nuts • Black Pepper Vinaigrette

### **Butternut Squash Soup 11.95**

Locally Grown Butternut Squash • Onion • Chicken Broth • Mascarpone • Amaretti

## Pasta Dishes

(House-made Gluten Free Pasta available)

### **Penne with Sausage & Leeks 19.95**

House-made Pork Sausage • Leeks • Cream • Parmesan Cheese

### **Spinach Fettuccine 19.95**

House-made Pasta • Eggplant • Marinated Tomato • Smoked Mozzarella • Garlic • Basil

### **Spaghetti with Shrimp 21.95**

House-made Thick Spaghetti • Shrimp • Marinated Tomatoes • Garlic • Basil • EVOO

### **Lasagna Meat 19.95**

Pasta Layers • Bolognese • Mozzarella • Bechamel • Tomato Sauce • Parmesan

### **Fettuccine Bolognese 19.95**

House-made Fettuccine • Prime Ground Beef • Soffritto • Tomato • Parmesan

### **Pappardelle Smoked Duck & Porcini 22.95**

House-made Pappardelle • Smoked Duck • Porcini Mushrooms • Shallots • Marsala • Cream

## Meat & Seafood

### **Bronzino Filet 25.95**

Roasted Potatoes w/ Garlic • Sauteed Spinach • Lime-Caper Oil

### **Atlantic Salmon 25.95**

Sauteed Asparagus · Cauliflower Puree · Sauteed Local Shiitake Mushrooms

### **Beef Tenderloin 28.95**

Roasted Potatoes • Haricot Verts • Caramelized Shallot Demi

## Desserts

**(All deserts \$10.95)**

### **Almond Cake**

Siroc's Classic Almond Cake • Blueberry Topping

### **Tirami Su**

Saviordi • Mascarpone Mousse • Rum • Marsala • Espresso • Cocoa Powder

***Gratuity of 20% will be added to parties of 6 or more.  
Consuming raw or undercooked food can increase your risk of food borne illness***