



# DINNER

## SIENA RISTORANTE TOSCANA

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### Appetizers (Choose One)

#### Bruschetta al Cinghiale

Grilled home made bread with wild boar braised in Chianti

#### Insalata di Pomodori Freschi e Mozzarella (GF)

Vine ripe tomatoes, fresh mozzarella, basil pesto and Balsamic reduction.

#### Crostini di Fegatini

Grilled canapes of chicken liver pate with smoked bacon and balsamic roasted onions

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### Entrees (Choose One)

#### Bistecca Tagliata (GF)

Wood grilled sirloin sliced and served on assorted young greens in a white truffle oil, lemon vinaigrette with portabello mushrooms and Grana PADano cheese

#### Salmone Grigliata con Capesante (GF)

Wood grilled Salmon filet with grilled Diver scallops in lemon, tarragon butter sauce on sauteed spinach with garlic

#### Capellini al Gamberi

Angel hair pasta with shrimp, capers, oregano, scallions and cracked red chili in pomodoro sauce

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### Dessert (Choose One)

#### Torta di Cioccolata (GF)

Flourless chocolate tort with Grappa soaked tart dried cherries and espresso crema

#### Tiramisu

Ladyfingers soaked in espresso, coffee liquor and chocolate layered with mascarpone cheese

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Price: \$35.00

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