

Appetizer:

Bruschetta al Cinghiale: Grilled rustic bread with a ragu of Chianti braised wild boar

Fritto Misto di Mare: Fried calamari with shrimp, fresh fish, red chili pomodoro sauce and maionese rosso

Mele e Speck: Assorted young greens with Granny Smith apples and Gorgonzola with toasted walnuts and smoked bacon crisp in a honey apple cider vinaigrette

Entrée:

Pollo al Funghi e Prosciutto: Wood grilled chicken breast with portabello mushrooms, prosciutto and pecorino Toscano on sauteed spinach with toasted pine nuts, balsamic reduction and lemon butter

Bistecca Tagliata: Wood grilled sirloin sliced and served on assorted young greens in a fresh lemon, white truffle vinaigrette with balsamic roasted portabello mushrooms and shaved Grana Padano

Filetto di Salmone con Capesante: Grilled Salmon and Diver scallops with a roasted potato, chive flan on a fresh tarragon, lemon beurre blanc

Taglierini al Funghi: Fresh handmade pasta with cremini mushrooms, shallots, white truffle oil, Grana Padano, black summer truffle and cream

Dessert:

Tiramisu: Genoise soaked in espresso, coffee liquor and rum layered with mascarpone cheese and chocolate garnished with toasted walnuts

Torta di Cioccolata: Flourless chocolate torte with grappa soaked cherries, Morello cherry coulis and espresso crema anglaise

Panna Cotta: Traditional cooked cream flan of WaterOak Farm's goat milk yogurt with meringue biscotti and Black Mission fig, port wine compote

Restaurant Profile:

Nestled in the hills of west Austin stands a beautiful Tuscan villa filled with old world charm and romance. Tuscany provides a natural bounty of fresh seafood, meats and vegetables, wild game, prized olive oils and some of the world's finest

wines. Discover the spirit and passion of truly authentic Tuscan cuisine. The soul of Siena is in our food. Prepare yourself for a special and intimate dining experience at Siena Ristorante Toscano.