

**AUSTIN
RESTAURANT
WEEK**

Siena Restaurant

Antipasti *(choose one)*

Bruschetta al Cinghiale

Grilled rustic bread with Chianti braised wild boar ragu

Calamari Fritti

Fried calamari with 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

Primi Piatti *(choose one)*

Taglierini al Funghi

Fresh pasta with cremini mushrooms, shallots, white truffle oil, Grana Padano, black summer truffle and cream

Ravioli Ripieni con Spinaci e Carciofi

Fresh pasta stuffed with artichokes, spinach and goat cheese in a fresh basil, roasted tomato butter sauce

Secondi Piatti *(choose one)*

Bistecca alla Zingaro

Wood grilled beef tenderloin sliced and served on grilled rustic bread with portabello mushrooms, Gorgonzola and rosemary infused veal demiglace

Filetto di Salmone con Capesante

Grilled Salmon, grilled Diver scallops and roasted potato, chive flan on a fresh tarragon, lemon beurre blanc

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

Dolci

Tiramisu

Genoise layered with mascarpone cheese, toasted almonds and chocolate

Torta di Cioccolata

Triple chocolate tort with Grappa soaked tart dried cherries, Morello cherry coulis and espresso crema inglese

\$35 per person



rare



The Greensheet

NEW AMSTERDAM.