

**SIENA RISTORANTE STAMFORD  
519 SUMMER STREET  
AUGUST 19<sup>TH</sup> – SEPTEMBER 2<sup>ND</sup>  
\$55 PER PERSON  
TUESDAY THROUGH SATURDAY  
ANTIPASTI – APPETIZERS**

**Panzanella Toscana**

*Fresh vine ripe tomato toasted Tuscan bread  
scallions' basil cucumber olive oil*

**Bufala Caprese**

*Imported milk mozzarella buffalo vine ripe tomato  
olive oil basil pesto sauce*

**Sautee' di Cozze**

*PEI mussels sauteed garlic olive oil toasted Tuscan bread*

**SECONDI – ENTREE**

**Orecchiette con Salsiccia e Cime di Rape**

*With sauteed broccoli rabe sweet Italian sausage  
cherry tomato garlic olive oil*

**Branzino all' Acqua Pazza**

*Mediterranean Sea bass sauteed zucchini fresh  
capers black olives herbs white wine*

**Coniglio all' Ischitana**

*braised rabbit cherry tomato white wine  
garlic basil olive oil French beans*

**DOLCI**

**Gelato**

*Homemade vanilla gelato*

**Torta di Ricotta**

*Homemade ricotta cheesecake*

**`Tiramisu'**

*Classic sponge cake kalua coffee mascarpone*