**ANTIPASTI**

**Rucola Pear Salad 26**

fennel and shaved parmigiano reggiano cheese with a lemon vinaigrette

**Italian Wedge Salad 28**

iceberg lettuce, gorgonzola cheese and apple-smoked bacon with a red wine vinaigrette

**Zucchini Flower 28**

stuffed with ricotta cheese on a bed of tomato coulis

**Eggplant Parmigiana 40**

**One Dozen Fresh Oysters 38\***

Monkey Blue, Moon Shoal, Island Creek and Paine’s Creek oysters

**Grilled Shrimps and Scallops 29**

crabmeat and black truffle sauce

**Clams and Mussels 28**

fresh tomatoes, garlic and cannellini beans

**Grilled Octopus 32**

roasted peppers, capers and white beans in a light tomato sauce

**Roasted Artichokes 28**

grilled mozzarella and grilled shrimps

**Beef Carpaccio 32**

rucola, parmigiano reggiano cheese, black truffles and balsamic vinegar

**Italian Crudo 36\***

tuna, wild salmon, Hamachi, Diver Sea scallops, Himalayan salt and lemon vinaigrette

**Beets and Burrata 26**

burrata, roasted beets, horseradish, roasted peppers and balsamic reduction

**Grilled Cauliflower Steak 28**

cauliflower puree, black truffles and mint vinaigrette

**Roasted Bone Marrow 32**

black truffles, Himalayan Sea salt and black truffle toast

**PASTA**

**Mezzi Paccheri Frutti di Mare 39**

scallops, shrimps, mussels, calamari and clams in a spicy tomato sauce

**Linguini Lobster** **58**

Maine lobster in a tomato sauce

**Spaghetti alle Vongole 28**

with white clam sauce

**Black Homemade Fettuccine (squid ink linguini) 34**

calamari, clams, mussels and roasted peppers

**Fettuccine Integrali 34**

whole wheat fettuccine, black truffles and crab meat

**Spaghetti Cacio e Pepe 28**

cracked black pepper and melted pecorino romano cheese

**Busiate** **30**

homemade fusilli with fresh tomatoes, basil, goat cheese and lemon zest

**Wild Mushroom Ravioli 36**

sweet bell pepper puree and pecorino romano cheese

**Spaghetti Trapanese 28**

crushed pistachio, walnuts, pine nuts and almonds in a spicy tomato sauce with pecorino romano cheese

**Pappardelle Sistina 28**

veal Bolognese with wild mushrooms

**Orecchiette with Lamb 28**

lamb ragu, bell peppers and fresh tomato sauce

**Veal Tortelloni 32**

black truffles and veal jus

**Gnocchi 28**

potato gnocchi with veal Bolognese, sweet bell peppers, eggplant and smoked mozzarella

**RISOTTO**

**Risotto Cetarese 44**

anchovies, mozzarella and California white sturgeon caviar

**Risotto alle Erbe 36**

with Italian mountain herbs and goat cheese

**Enjoy Our Carefully Selected Ancient Grain Homemade Breads**

Grains are non-GMO and cultivated without pesticides

Light on the palate with elegant aromas and easily digestible

**PESCE**

**Branzino al Sale 52**

salt crusted wild branzino with seasonal vegetables

**Grilled Wild Salmon 48**

rucola, crab meat and lime wedges

**Wild Stripped Bass 46**

with olives puree, lemon confit and celery

**Florida Red Snapper 48**

spinach, wild mushrooms and red wine reduction

**Diver Sea Scallops 48**

cauliflower puree and cauliflower florets

**CARNE**

**Giuseppe’s Chicken Meatballs 44**

fresh tomato sauce, white beans, fava beans and fresh peas

**Dry Prime Aged New York Strip Steak 55**

with mixed summer wild mushrooms and beef jus

**Organic Free-Range Chicken and Sausage 42**

roasted chicken with pork sausage, pickled hot cherry peppers and garlic

**Veal Chop Milanese 52**

lightly breaded and pounded veal chop with rucola and tomatoes

**Veal Scaloppini 45**

lemon sauce, prosciutto di Parma, fresh tomatoes and Gaeta olives

**Grilled Veal Chop 55**

with mixed seasonal vegetables gratin and veal jus

**Roasted Suckling Pig 50**

with chickpea puree and cacciatore sauce

**Braised Rabbit 45**

with string beans, fresh tomato and oregano

Please inform your server of any food allergies or dietary restrictions

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illnesses

Executive Chef Giuseppe Bruno

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