Chef Giuseppe Bruno

Sistina Restaurant

instagram @chefgiuseppebruno



SPRING LUNCH MENU

**ANTIPASTI**

**Soup of the Day**

**Beets and Burrata 24**

with fresh horseradish and a sherry vinaigrette reduction

**Artichoke Salad 24**

with fava beans, sheep’s milk ricotta and shaved pecorino romano cheese

**Spring Green Salad 22**

with radishes, walnuts, pears, dates, goat cheese and mustard vinaigrette

**Bresaola with Artichokes 26**

artichoke chips and shaved parmigiano reggiano cheese in a lemon vinaigrette

**Prosciutto and Melon 26**

prosciutto di Parma, Cavaillon melon, figs and mozzarella

**Heirloom Tomato Salad 24**

heirloom tomatoes, mozzarella di bufala, roasted peppers, fresh basil and virgin olive oil

**Classic Wedge Salad 22**

iceberg lettuce, tomatoes, gorgonzola and guanciale

**Prince Edward Island Mussels 25**

with fresh tomatoes, garlic, white wine and cannellini beans

**Farro Salad 22**

with fresh fava beans, fresh peas, yogurt and trout raw

**Feta Salad 22**

with barley, beets, walnuts, cilantro and apple cider vinaigrette

**Tuna Tartare 28**

yellow fin tuna, avocado, pickled ginger and cucumbers

**Eggplant Parmigiana 28**

**Grilled Toma (Sheep & Cow Milk Italian Camembert Cheese) 28**

with green figs puree, grapes, walnuts and toasted olive bread

**PASTA**

**Bucatini all’Amatriciana 28**

with vidalia onions, fresh tomatoes and guanciale

**Linguine with Clams and Mussels 26**

with sweet bell peppers in a white wine sauce

**Spaghetti Primavera 28**

with mixed summer vegetables with garlic and extra virgin olive oil

**Fettuccine Integrali 32**

whole wheat fettuccine, summer black truffles and crab meat

**Ravioli Goat Cheese and Artichokes 28**

with goat cheese sauce

**Paccheri Genovese 28**

with slow cooked beef and onion ragu

**Penne Arrabiata 25**

with spicy plum tomato sauce

**Risotto 32**

with clams and zucchini

**Lasagna Bolognese 28**

green lasagna Bolognese

**MAIN COURSE**

**Crispy Skin Branzino 45**

with spinach, mixed wild mushrooms and red wine reduction

**Atlantic Salmon 45**

with roasted baby beets, sherry vinegar and fresh horseradish

**Grilled Orata 45**

with olives puree, lemon confit and celery

**Giuseppe’s Chicken Meatballs 40**

with peas, fava beans and fresh tomato sauce

**Chicken Breast Paillard 38**

parmigiano reggiano encrusted with artichokes and lemon sauce

**Chicken Caprese 38**

paillard of chicken with heirloom tomatoes, basil, onions and mozzarella

**Veal Scaloppini 42**

with spinach, lemon and white wine

**Vitello Tonnato 38**

thinly sliced cold veal with a tuna sauce