



RESTAURANT WEEK
MENU 2025



3 Courses \$65

ANTIPASTI

Artichoke Soup

with artichoke chips

Italian Wedge Salad

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

Roasted Artichokes

grilled mozzarella and grilled shrimps

Zucchini Flowers

Stuffed with ricotta cheese on a bed of heirloom tomato coulis

Eggplant Parmigiana

Grilled Cauliflower Steak

cauliflower puree, black truffles, and mint vinaigrette

Clams and Mussels

fresh tomatoes, garlic, and cannellini beans

Beef Carpaccio

rucola, parmesan cheese, black truffle and balsamic vinaigrette

MAIN COURSE

Spaghetti Cacio e Pepe

cracked black pepper and melted pecorino romano cheese

Pappardelle Sistina

veal Bolognese with wild mushrooms

Gnocchi

potato gnocchi with fresh tomato, scamorza, basil and oregano

Branzino

fillet of wild branzino with seasonal vegetables

Giuseppe's Chicken Meatballs

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

Pollo al Mattone

Herb and black pepper-crusted Cornish hen

Served with shishito peppes and fingerling potatoes

Veal Scaloppini

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

Calves Liver Steak Veneziana

caramelized onions, balsamic vinegar, bay leaf and veal jus

DESSERT

Tiramisu

coffee-soaked sponge cake with Kahlua,
and Strega-liquor caviar

Profiteroles

choux pastries filled with hazelnut gelato,
coated in dark chocolate sauce,
served with vanilla Chantilly and caramelized hazelnuts

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