

Kids Menu

tuesday to saturday – 4.30 - 9.30pm

sunday – 12.30-8.00pm

CLOSED MONDAY

2 courses only **£9.95**



Starters

Garlic Bread Fingers with Cheese

Fresh Vegetable Crudités

Freshly cut Vegetables and served with Mayonnaise

Main Courses

Simply Pasta

Choose from Spaghetti, Tagliatelle or Penne
in Bolognese or Cheesy sauce

Homemade Fish Fingers

Served with Chips, Peas and Carrots

Homemade Chicken Goujons

Served with Chips, Peas and Carrots

Homemade Pizza

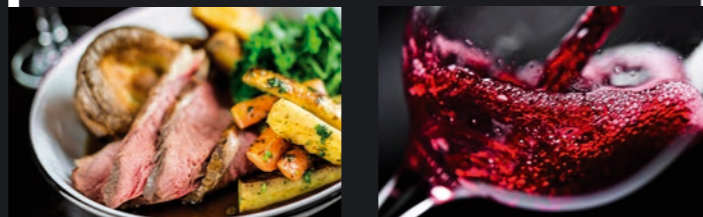
Margherita, Ham or Mushroom

Sunday Roast

every sunday – 12.30 - 5.30pm

MAIN MENU AVAILABLE 12.30 - 8.00pm

Adult's **£13.95** Children's **£9.95**



Traditional Roast

Roast Lamb

Traditional roast beef with all the trimmings.
Served with a selection of vegetables, cauliflower cheese, honey roast
parsnips, homemade Yorkshire pudding and gravy too.

Roast Beef

Traditional roast beef with all the trimmings.
Served with a selection of vegetables, cauliflower cheese, honey roast
parsnips, homemade Yorkshire pudding and gravy too.

Feeling hungry? add some...

Starters

Choose from any starter our a la carte menu
please note - starters are an additional cost

Drinks

Compliment your roast with a glass of vino.

See our full drinks list online or ask when ordering
please note - starters are an additional cost

Pizza - Pizzas

tuesday to saturday – 4.30-9.30pm

sunday – 12.30-8.00pm

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Homemade bases, sauces and toppings



Italian Pizzas

All our Pizzas are freshly prepared by our own Chefs,
using only the finest ingredients and baked with our homemade bases,
fresh Tomato base and topped with only the finest Mozzarella Cheese

Margherita 9.95

Classic Pizza with Tomatoes, Mozzarella Cheese and Basil

Prosciutto 10.95

Classic Italian Ham

Funghi 9.95

Mushroom

Prosciutto Crudo e Parmigiano 11.95

With Parma Ham and Parmesan Cheese

Pepperoni 10.95

Fiorentina 11.95

Mushrooms, Spinach, Egg, Oregano and Garlic

Romana 10.95

Capers, Black Olives, Anchovies and Oregano

Regina 11.50

Ham and Mushroom

Capricciosa 11.95

Ham, Sausage, Mushroom, Artichokes, Egg and Oregano

Quattro di Carne 13.95

Chicken, Pepperoni, Ham and Sausage

Vulcano 10.95

Pepperoni, Onion and Chilli top with a Soft melting Egg Yolk

Vegetariana 10.95

With Mushroom, Onion, Mixed Peppers and Artichokes

Hawaiian 10.45

With Ham and Pineapple

Frutti di Mare 14.95

Salmon Fumé, Large Prawns, Mussels, Clams, Squid, Garlic

Calzone 10.95

Folded Pizza with Ham, Mushroom, Tomato, Cheese and Basil Oil

la Sirena

ristorante italiano

NON CONTACT
DELIVERY OR COLLECTION

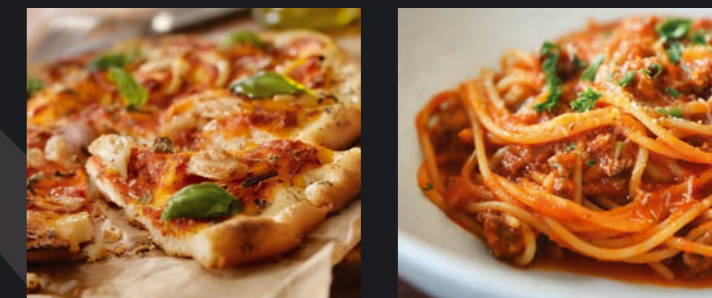
Take Away Menu

tues - sat from 4.30-9.30pm

sun 12.30-8.00pm

SUNDAY ROASTS FINISH AT 5.30PM

CLOSED MONDAY



the true taste of italy...

DELIVERY | COLLECTION

01702 472244

07884 028164

www.lasirena.co.uk

Wines, Beers and Soft Drinks

DELIVERED WITH YOUR FOOD



101 leigh road, leigh-on-sea. essex ss9 1jl

PLEASE NOTE

All our dishes are freshly cooked to order, and our ingredients are locally sourced or fresh from market. Due to limited suppliers some dishes may not be available or subject to change.



Thank You

Stuzzicheria - Snacks

Great to share...

Garlic Bread 	4.95
Cheesy Garlic Bread 	5.95
Tomato Garlic Bread 	5.95
Tomato & Chilli Garlic Bread 	5.95
Bruschetta 	5.95
Toasted fresh Bread topped with chopped Tomato, Olive Oil, fresh Basil and Garlic	
Bruschetta - Prosciutto Crudo	6.50
Toasted fresh Bread topped with Olive Oil, Parma Ham and Parmesan	

Antipasti - Cold Starters

Tricolore Salad 	7.95
Avocado, Mozzarella Cheese, fresh Tomato, Basil and Olive Oil	
Caprese Salad 	6.95
Mozzarella Cheese, Tomato, Basil and Olive Oil	
Prawn Cocktail	7.95
With Marie Rose sauce, paprika and buttered Brown Bread	

Antipasti - Hot Starters

Whitebait Della Casa	7.95
Whitebait, Courgettes Slices, served with Garlic Mayonnaise	
Frittura di Calamari	8.95
Deep fried Squid served with Garlic Mayonnaise	
Gamberoni Vulcano	13.95
King Prawns, Garlic, Fresh Chilli, White Wine & Tomato Sauce	


Fresh Spaghetti

Spaghetti Bolognese	10.95
The classic Italian dish made with fresh Mince Beef & Chefs own sauce	
Spaghetti Napoli 	10.95
Classic Italian Tomato Sauce with fresh Basil	
Spaghetti Carbonara	10.95
Smoked Pancetta, fresh Cream, Egg Yolk, Black Pepper and Parmesan	
Spaghetti Terra Mare	11.95
Italian Smoked Pancetta, Prawns, Chilli, Onion, Garlic, Rosemary, Parmesan Cheese, White Wine and Butter Sauce	
Spaghetti Scogliera	15.95
Mixed Seafood with King Prawns, Garlic, White Wine, Basil, Tomato and Lobster Sauce	

Fresh Penne

Penne Parigina	11.45
Ham, Peas, Garlic, Onions, Cream and a hint of Tomato Sauce	
Penne Arrabbiata 	10.95
Tomato Sauce, Basil, Garlic and fresh Chilli	
Penne Ariola	11.45
Pan-fried Chicken Breast cooked in Garlic, Chilli, Olive Oil, Cherry Tomato and Spring Onion, finished with Parmesan Cheese and Rocket Salad	

Fresh Tagliatelle

Tagliatelle alla Trapanese 	10.95
Fresh Tomatoes, Garlic, Chilli, Basil, Pine Nuts and Parmesan	
Mare e Monti	11.45
Asparagus Tips, fresh Baby Prawns, Cherry Tomato, Basil and Olive Oil	
Tagliatelle al Salmone	11.95
Smoked Salmon, Garlic, Onions, Vodka, Cream and Tomato Sauce	

Pasta Dishes

Italian Homemade Lasagna	10.95
Fresh pasta layered with bolognese sauce	
Homemade Cannelloni 	10.95
Fresh Pasta filled with Ricotta Cheese and Spinach, baked in the oven with Tomato Sauce, Cream and Cheese	

Risotti

Risotto Marinara	14.95
Seafood, Garlic, White Wine, Tomato Sauce and Parsley	
Risotto del Contadino	11.95
Chicken, Pancetta, Peas, Mushroom, Onion, Cream and finished with Parmesan shavings	
Risotto Vegetariana	10.95
Risotto cooked with mixed Vegetables in a Tomato Sauce	

Chicken - Pollo

Pollo Piccante	15.95
Chicken Breast cooked in Garlic, Mushroom, Cherry Tomato, Rosemary and White Wine with fresh Chilli	
Pollo Milanese	15.95
Traditional Italian breaded Chicken Breast served with Spaghetti Bolognese	

Veal - Vitello

Vitello Valdostana	19.95
Veal Escalope stuffed with Ham and Cheese, coated in breadcrumbs, fried and served in a light Mushroom Sauce	
Vitello Milanese	17.95
Veal Escalope coated in breadcrumbs, pan fried and served with Spaghetti Bolognese	

Pork

A Roasted Belly of Pork	16.95
Slow roasted and rolled served on Pureed Potatoes with a reduced Pork Broth topped with Crispy Pancetta	
Succulent Pork Shank	17.95
Slow roasted in a red wine jus, roasted Vegetables served with Mashed Potato	

Lamb - Agnello

Stinco D'Agnello	18.95
Lamb Shank slowly cooked in the oven with mixed Vegetables in a Rich Red Wine Sauce, served with Mashed Potato	
Lamb Cutlets	23.95
Grilled and finished with a Mint Sauce and served with Mashed Potatoes	

Speciality Grills

Grilled to your liking, served with chips, tomato and mushrooms	
10oz Fillet Alla Griglia	25.95
20oz T-Bone Steak	25.95
10oz Scotch Sirloin Steak	20.95

Chefs Speciality Sauces

All our Speciality Grills are served with your choice of sauce, or served plain grilled to your liking	
Diane	3.50
Mushrooms, rich Red Wine and French Mustard, laced with Cream	
Pepe Verde	3.50
Brandy, Green Peppercorns, Demi Glace and Cream	
Dolcelatte Sauce	3.50
Italian Blue Cheese Sauce	

Pesci - Fish

Branzino alla Siciliana	19.95
Sea Bass pan-fried with Garlic, Capers, Cherry Tomato and Spring Onion	
Gamberoni all'Aglio	25.95
King Prawns pan fried in a Garlic and Butter Sauce	
Salmone al Cartoccio	16.95
Salmon oven baked in foil, marinated with fresh Herbs and Cherry Tomato and Spring Onions	
Merluzzo Della Contessa	18.95
Fresh Cod Steak, coated in flour and baked in the oven and finished with succulent Prawns in a Cognac white Sauce, served with mashed Potatoes	

Salade - Grande

Chicken Salad	14.95
Grilled Chicken Breast served with French Beans, baby Salad leaves, boiled Eggs, spicy homemade Croutons and crispy salted Almonds in a Balsamic dressing	

King Prawn Milanese Salad	15.95
Breaded King Prawns served with Avocado, Cherry Tomatoes, baby Salad leaves, spicy homemade Croutons and Almonds, Red Onions in a Balsamic dressing	

Vegetali - Vegetables

Sauté Lyonnaise	3.45
Sauté	3.45
Chips	3.45
Carrots	3.45
Broccoli	3.45
Spinach	3.45
Mushrooms	3.45
Cauliflower	3.45
Chef's Selection Two Vegetables and Potatoes	5.95

Insalate - Salads

Insalata Mista	4.00
Mixed Salad	
Pomodoro E Cipolla	4.00
Tomatoes and Onion Salad	
Rucola & Parmigiano	5.50
Rocket, Olive Oil and Parmesan	

Desserts

Homemade Tiramisù	5.95
Layers of sponge soaked with Liqueur and Coffee, filled with Zabaglione and Coffee Cream, dusted with a rich Cocoa powder	
Apple & Blackberry Crumble	5.95
Fresh fruit topped with delightful crumble and served with homemade custard	
Italian babà al rum	5.95
Authentically Italian boozy brioche-like cakes infused in our Rum syrup	

Rustic Bread and Butter Pudding	5.95
Simply delicious, rich and creamy dessert served with creme Anglaise	

Profiteroles Scuro	5.95
Soft Choux pastries filled with a superb Chantilly cream, all covered with chocolate cream	

ALLERGENS AND INTOLERANCES:

Before ordering your food and drinks please speak to our staff if you have a food allergy or intolerance