

The exciting opening of Siro: Urban Italian Kitchen



At Jacksonville Fine Dining Examiner, we try to keep our readers informed about not only the local restaurant happenings, but also new restaurants and events outside of Jax. Orlando is one of our favorite spots for fine dining and we have written several articles in the past showcasing the best Orlando has to offer. Previous articles discussing Orlando restaurants include: [Top 10 best restaurants in Orlando](#), [Top 20 restaurants in Florida](#), [Bull & Bear restaurant review](#), and a [Culinary Competition article comparing Luma and Orsay](#).

We are excited to announce the opening of a new Italian restaurant in Orlando called Siro. On Saturday January 26, 2013, Siro: Urban Italian Kitchen officially opened its doors. The restaurant is located inside the Orlando World Center Marriott. Executive Chef Anthony Burdo has crafted an exciting menu, which includes locally grown ingredients. The restaurant will seat 199 guests with room for 143 in the main dining room and 56 outside on the patio area. Siro is open for early-evening aperitivo-style dining from 4-6pm. The menu during this time features antipasti, pizza, tapas-style small dishes, and specials to go with the full bar. Dinner follows from 11-6pm and the full menu is available during this time.

The interior of Siro features a gilded copper ceiling with round candelabra lighting to go with the earthy tones on the walls and floors. Blackboards, which are visible to the patrons, list some of the Siro's specialties. These include cured meats and cheeses and fresh vegetables.

The dining style at Siro is Italian-urban/family-style, which means that patrons will typically share their meals. To start, diners will receive bread and pickles served as starters. The main dishes, although simple, offer innovative tastes, which alternate seasonally. Entrees include thin-crust pizza and pastas made in-house with various meat and fish items available as well. Drinks like Negoni and Aperol Spritz are featured on the menu, along with specialty cocktails like The Artisan, which contains Lemoncello, fresh squeezed juice and herbs. Of course, wines and local craft beers are also available. The end result is the creation of an urban, upscale Italian dining experience that diners should be willing to drive from Jacksonville to experience.



Siro Urban Italian Kitchen in Lake Buena Vista



Tucked away in the back corner of the Marriott World Resort lobby is Orlando's newest Italian restaurant helmed by Chef Greg Picard and Chef Anthony Burdo. The casual, open layout with rustic wood-top tables and warm lighting was inviting. The long table layered from end-to-end with antipasti and dark wood full-service bar didn't hurt either. Siro is family-style with finesse.

A few sips of housemade limoncello (flavored more like a mild lemonade) later, I joined over a dozen Central Florida food writers on a tour the Siro kitchen led by Chef Burdo. Delicate **Crispy Baby Artichokes** were served with a light yogurt mint dip, and **Burdo's Famous Veal Meatballs** were second on scene in a classic Pomodoro sauce, which was thick with tomatoes and lightly spiced. The **Regina Margherita** and **Siro Sausage and Pepper** flatbreads hit a few familiar notes with creamy burrata, fresh basil, and sweet peppers. My favorite opener was really the **Tuna 2 Ways**. Delicate slices of Ahi Tuna was served crudo over tonnato (pureéd mayo-like sauce with lemon and spices) and garnished with green onions. Siro does mainstays like meatballs and flatbreads well, but they do a few other things better; housemade pasta, pork to sigh over, and donuts that take a minute longer to savor than expected. More on the donuts later.



The highlights of the night were the housemade **Bucatini with the Red Lead, Cheese Tortellini, Pork Belly with Pink Lady Apples, and Braised Pork Shank**. The bucatini noodles were thick, satisfying, and served in a smokey “red lead” red sauce. The tidy **Tortellini** shells were stuffed with just enough creamy cheese and plated with butternut squash, sage brown butter, and crispy sage leaves for a unique touch. The **Pork Belly** was unforgettably fall-apart tender topped with a bit of greens to cut through the savory. The apple slices were either overwhelmed by the pork or I just forgot to eat a few slices with each bite. Yeah, I think the apples slipped my mind.



A similar situation happened with the **Braised Pork Shank**. The glistening, tender hunk of pork was the star of its plate even though it was surrounded by stewed white beans. The beans added a nice texture, and a little comfort food feel, but they took a back seat to that succulent pork.

The **Veal Saltimbocca with Garlic Rapini**, while moist and tender, was on the bland side. The sautéed rapini, while tempered by garlic, was overwhelmingly bitter. Other plates on the menu left the veal behind in terms of flavor and genuine satisfaction. Before dessert made an appearance, well many appearances, **The Burger** made its way around the table in the form of sliders. The bakehouse bun was good, but what made The Burger memorable was the crispy slices of pancetta. At the end of the night, I probably would not have objected to a whole basket of crispy pancetta and more bags of housemade donuts.



Yes, donuts. Now hear me out: Siro served a fresh **Bag of Donuts** with housemade dark chocolate and they were divine. The round bits of fried dough were as airy as beignets and lightly dusted with cinnamon and sugar. I said housemade dark chocolate because in addition to an award-winning Executive Pastry Chef, Ramon Ramos, they have an in-house chocolate room. Chef Ramos' team also made an interesting **Pistachio Nougat** for the night, which had just a bit of give laced with crunch. The **Tiramisu** was also a gem — layered with sweetened Mascarpone cheese and biscuits with a surprisingly smooth espresso flavor.

In other words, be it for antipasti and wine or a few shared main courses, Siro offers Italian that begs revisiting; especially since I only had room for one traditional Italian cookie from **Ramon's Cookie Jar** (anise, fig, almond, chocolate crumble, amaretti, raspberry) this time.