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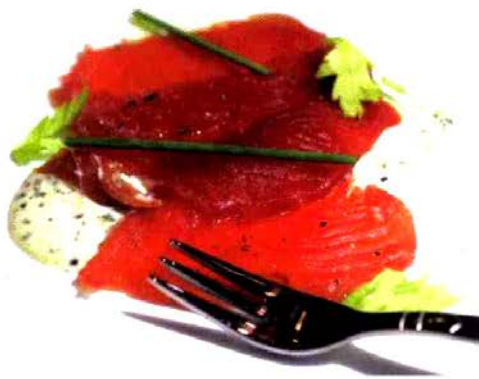


WOMEN of STYLE
Flirty Fashion for Spring
Design: Garden Inspired
Orlando Women's Conference Preview

Elizabeth Dvorak, Leila Nodarse, Diana Simaan Kessler, Cathy Brown-Butler, Sharon Line Clary and Josie NeJame

SIRO URBAN ITALIAN KITCHEN Settles in at the Orlando Marriott World Center

Maybe it hasn't been top of mind when it comes to dining destinations for locals, but the Orlando Marriott World Center is trying to change that with the opening of Siro Urban Italian Kitchen (formerly Ristorante Tuscany). Siro combines casual Italian dining at affordable prices in a contemporary, comforting atmosphere.



Located just inside the lobby, Siro transports guests from the hustle and bustle of the vast hotel to an unexpected ambience of rustic, dim lighting, distressed woodwork, and communal dining spaces with large high-top tables and plenty of seating at the bar. For a more intimate setting, plush, private booths are also available.

Your experience at Siro begins at the bar with one of the Italian handcrafted cocktails. I tried "The Artisan," featuring Boyd and Blair vodka, homemade lemonade, fresh basil and lemon. It was the perfect blend of tart and sweet. The wine menu features a variety of Italian wines from sparkling proseccos to rich cabernets. My favorite was the Rosato Guado al Tasso "Scalabrone," an Italian rosé. If you have trouble deciding, Siro also offers wine and Italian craft beer flights.

Next up is your choice of charcuterie platters, called boards, served with house made pork roast almonds and olive bowl. Or you

can opt for one of the many antipasti, such as ripe tomatoes with ricotta salad, basil and mint; golden beets with pistachio and soft goat cheese; or eggplant with whipped ricotta and baked house bread. In addition, there are plenty of meat and seafood small plates like tender pork belly with Pink Lady apples; Burdo's Famous Veal Meatballs (named for and inspired by Siro Chef Burdo); tuna two ways; or Pinot Grigio steamed mussels.

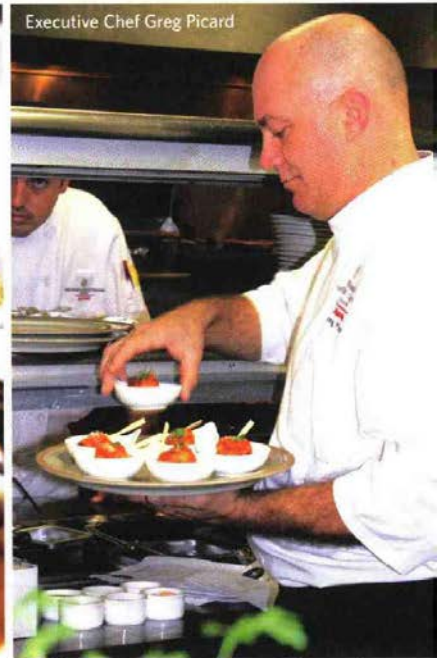
Executive Chef Greg Picard and his team took months perfecting their pizza recipe; incorporating innovative flavors such as "Green Eggs & Ham," with fresh arugula, prosciutto, and local, farm egg cooked sunny side up, as well as classics like margherita. With fresh ingredients and an even, crisp crust the pizza makes for a great meal or a shareable side dish or starter.

You can't have Italian without the pasta and sauce staple. One of Siro's signature dishes is the Bucanti with the Red Lead — named for its richness. It's a thick, spaghetti-like pasta covered in a traditional Sunday

gravy, or red sauce, inspired by a Sunday afternoon Italian family meal. Of the other offerings, I enjoyed the cheese tortellini with butternut squash and sage brown butter.

Renowned Executive Pastry Chef Ramon Ramos (previously of Ritz-Carlton and Marriott properties) created an Italian-inspired dessert menu that includes cannolis, tiramisu, zepole (Italian donuts), and panna cotta with milk chocolate and berries. But his signature dessert is Ramon's Cookie Jar — a variety of classic, Italian cookies served in a glass jar.

With so many options, management hopes Siro becomes a great place for people to drop by after work for a drink and a small plate, a full meal, or a large family gathering. The restaurant is equipped to accommodate all scenarios, budgets and tastes, and to further promote local foot traffic, Siro provides patrons with complimentary valet parking.



Siro Urban Italian Kitchen ORLANDO WORLD CENTER MARRIOTT
8701 World Center Dr., Orlando | 407-238-8619 | siroorlando.com | Monday - Sunday, 4 - 11pm