

(noun) 1.

traditional Italian small plates for sharing

GRILLED OCTOPUS

crispy fingerling potatoes,
celery, red finger chiles,
white wine, aged balsamic GF 23⁹⁹

CRISPY CALAMARI

calabrian chili aioli,
pomodoro, charred lemon 22⁹⁹

PARMESAN
POTATO SKINS

truffle aioli GF VG 13⁹⁹

ARANCINI

scamorza cheese, arrabbiata,
crispy prosciutto 16⁹⁹

AHI TUNA CRUDO*

citrus puree, pickled tomato,
puffed quinoa, radish, orange 22⁹⁹

HALF DOZEN OYSTERS*

rotating west coast oysters,
citrus & shallot mignonette 22⁹⁹

full dozen 40⁹⁹

BURRATA

spicy apricot, basil oil GF VG 19⁹⁹
add prosciutto +5⁹⁹

TRUFFLE FOCACCIA

stracchino, arugula, truffle honey,
truffle oil, sea salt VG 18⁹⁹
add prosciutto +5⁹⁹

ROASTED MEATBALLS

ricotta, basil, polenta bread 21⁹⁹

SALADS

BABY KALE

avocado, belper knolle cheese,
puffed quinoa, cranberry,
sunflower vinaigrette GF VG 17⁹⁹

BAR SIENA CHOP

salami, provolone, roasted
red peppers, cherry tomatoes, cucumber,
radish, pepperoncini, artichokes, parmesan
bread crumbs, mustard vinaigrette 17⁹⁹

BABY GEM CAESAR

parmesan,
garlic bread crumbs 16⁹⁹

ADD A PROTEIN TO ANY SALAD

chicken 6⁹⁹ • shrimp 7⁹⁹ • beef tenderloin* 8⁹⁹ • salmon 11⁹⁹ • lump crab 12⁹⁹

Plates

WHOLE MEDITERRANEAN
BRANZINO

shaved fennel, arugula, radicchio,
red onion, tomatoes, crispy
potatoes, citrus dressing 44⁹⁹

16oz DELMONICO RIBEYE*

crispy potatoes, roasted garlic,
red wine demi glace 69⁹⁹

CHICKEN PARMESAN

house pomodoro, mozzarella 29⁹⁹

ROASTED HALF
CHICKEN DIAVOLO

sticky parmesan potatoes,
pan chicken jus 34⁹⁹

8oz FLAT IRON STEAK*

salsa verde , parmesan fries,
garlic aioli 39⁹⁹

ROASTED SALMON

sweet corn, blistered tomato,
charred cipollini onion,
fresno chili agrodolce 29⁹⁹

BOMBOBURGER*

sharp american cheese, pickles,
red onion, dijonaise 18⁹⁹
make it a double 20⁹⁹

Pasta

RIGATONI ALLA VODKA

whipped burrata,
garlic bread crumbs VG 25⁹⁹

LOBSTER LINGUINE

spicy lobster cream 39⁹⁹

BUCATINI CACIO E PEPE

pecorino, black pepper,
belper knolle cheese VG 23⁹⁹

CRAB SPAGHETTI

charred tomato, red chili,
lemon cream 32⁹⁹

BAKED LASAGNA

ricotta, beef bolognese,
parmesan 27⁹⁹

GNOCCHI

prosciutto sausage, rapini,
parmesan, calabrian chilies 26⁹⁹

ADD A PROTEIN TO ANY PASTA

chicken 6⁹⁹ • shrimp 7⁹⁹ • beef tenderloin* 8⁹⁹ • salmon 11⁹⁹ • lump crab 12⁹⁹

PIZZA

BUFALA MARGHERITA

mozzarella, tomato sauce VG 19⁹⁹

TRUFFLE MUSHROOM

garlic cream, roasted wild mushroom,
mozzarella, white truffle oil VG 24⁹⁹

BURNT PEPPERONI

tomato sauce, mozzarella 24⁹⁹

PROSCIUTTO & FIG

prosciutto di parma, fig mostarda, arugula,
mozzarella, garlic cream 23⁹⁹

SIDES 14⁹⁹

BRUSSELS SPROUTS

pancetta vinaigrette, parmesan,
aleppo chili GF

ROASTED CARROTS

whipped goat cheese, hot honey, hazelnuts GF VG

PARMESAN FRIES

lemon garlic aioli GF VG

CRISPY GARLIC
POTATOES

parmesan, herb oil VG

GF : gluten friendly VG: vegetarian

Many of our dishes can be modified to be gluten & vegan-friendly. Please ask your server for options.
An 18% gratuity charge will be added to all parties of six or more. A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.

* Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations.

SPECIALTY COCKTAILS

- N° 4

maker’s mark, meletti,
le sirop spice, bitters

16⁹⁹
- N° 5

beefeater, lavender honey,
aperol, lillet rose, lemon, tonic

15⁹⁹
- N° 8

hangar one vodka, stirrings peach,
prosecco, lime, ginger zest, mint

15⁹⁹
- N° 9

olmeca altos, wildberry,
nixta elote liqueur, pineapple, lime

15⁹⁹
- N° 15

grey goose vodka, lime,
cherry lavender syrup, peychaud’s bitters

16⁹⁹
- N° 17

sipsmith strawberry smash,
mint, limoncello

15⁹⁹
- N° 24

creyente mezcal, campari,
luxardo abano, lime, tamarind chili,
peychaud’s bitters

16⁹⁹

CLASSIC COCKTAILS

- OLD FASHIONED

tin cup bourbon, demerara, bitters

17⁹⁹
- DAIQUIRI

bacardi silver, lime

14⁹⁹
- PAPER PLANE

pendleton whisky, aperol,
meletti, lemon

19⁹⁹
- ESPRESSO MARTINI

vanilla vodka, kahlua, espresso

16⁹⁹
- CADILLAC MARGARITA

código 1530 blanco,
bauchant orange liqueur, lime

18⁹⁹

BOTTLES & CANS

- FOUNDERS CENTENNIAL

IPA.

7⁹⁹
- GOOSE ISLAND HAZY BEER HUG

Hazy IPA.

7⁹⁹
- TECATE

Mexican Lager.

5⁹⁹
- CORONA PREMIER

Light Mexican Lager

6⁹⁹
- BUD LIGHT

American Lager.

5⁹⁹
- MONTUCKY COLD SNACK

American Lager 16oz.

8⁹⁹
- COORS ORIGINAL

American Lager.

5⁹⁹
- PERONI

Euro Pale Lager.

7⁹⁹
- YUENGLING

Amber Lager

6⁹⁹
- PAULANER PILS

Pilsner 16oz.

8⁹⁹
- GOOSE ISLAND 312

American Pale Wheat Ale.

5⁹⁹
- ATLÉTICA

Non-Alcoholic Mexican-Style N/A Lager

6⁹⁹
- SEATTLE CIDER HONEY CRISP

Hard Cider.

7⁹⁹
- NÜTRL

Pineapple Hard Seltzer.

8⁹⁹
- WHITE CLAW

Mango Hard Seltzer.

7⁹⁹

ZERO PROOF

- SENZA SPRITZ

blood orange non-alcoholic aperitivo,
lavender-honey, lemon

13⁹⁹
- FRUTTI FUGAZI

ritual tequila alternative,
wildberry, pineapple, lime

14⁹⁹
- SIENA SMASH

cherry lavender, lemon,
luxardo cherries

8⁹⁹
- HIBISCUS HAMMER

Q hibiscus ginger beer,
tamarind chili, lemon, cucumber

8⁹⁹

SEASONAL

- LIMONCELLO SPRITZ

house-made limoncello, mint, prosecco

14⁹⁹
- HOT FASHIONED

sazerac rye, cynar,
burnt orange & cherry, lemon

14⁹⁹
- MULLED WINE

red wine, blackberry, autumnal spices

11⁹⁹
- VENTUNO

patrón silver, giffard crème de violette,
eucalyptus, lemon

17⁹⁹
- ROSY DISPOSITION (SERVES 3-4)

grey goose essences watermelon & basil,
cranberry, citrus

59⁹⁹
- SIENA SANGRIA

pinot grigio, vodka,
passion fruit, elderflower

13⁹⁹|39⁹⁹

House Wines

RED, WHITE, ROSÉ

GLS | 1/2 BTL | BTL

12⁹⁹ | 24⁹⁹ | 48⁹⁹

WINE

- WHITE

Mer Soleil, ‘Reserve’, CHARDONNAY,
Santa Lucia, Ca 2023

15⁹⁹ | 63⁹⁹

Lunardi, PINOT GRIGIO,
Delle Venezie, Ita 2024

15⁹⁹ | 63⁹⁹

Seaglass, RIESLING, Central Coast, Ca 2023

12⁹⁹ | 51⁹⁹

Chemistry, SAUVIGNON BLANC,
Columbia Valley, Wa 2023

13⁹⁹ | 55⁹⁹

Yealands, SAUVIGNON BLANC,
Marlborough, NZ 2024

15⁹⁹ | 63⁹⁹
- RED

Tribute, CABERNET SAUVIGNON, Ca 2023

15⁹⁹ | 63⁹⁹

Turnbull, CABERNET SAUVIGNON,
Napa Valley, Ca 2022

24⁹⁹ | 99⁹⁹

Candoni, CHIANTI, Tuscany, Ita 2022

14⁹⁹ | 59⁹⁹

Santa Julia, MALBEC, Mendoza, Arg 2025

13⁹⁹ | 55⁹⁹

Cloudline, PINOT NOIR,
Willamette Valley, Or 2023

18⁹⁹ | 75⁹⁹

Matthew Fritz, PINOT NOIR,
Santa Lucia, Ca 2023

15⁹⁹ | 63⁹⁹

Conundrum, RED BLEND, Ca 2022

13⁹⁹ | 55⁹⁹

Carpineto ‘Dogajolo’, ROSSO TOSCANA,
Tuscany, Ita 2023

15⁹⁹ | 63⁹⁹

Ornellaia, ‘Le Volte’, SUPER TUSCAN,
Tuscany, Ita 2022

21⁹⁹ | 87⁹⁹
- ROSÉ

Cleto Chiarli, SPARKLING ROSÉ,
Emilia-Romagna, Ita NV

14⁹⁹ | 59⁹⁹

AIX, ROSÉ, Provence, Fra 2023

16⁹⁹ | 67⁹⁹

Hampton Water, ROSÉ,
Languedoc-Roussillon, Fra 2023

13⁹⁹ | 55⁹⁹
- SPARKLING

Nicolas Feuillatte Reserve Exclusive Brut,
CHAMPAGNE, Fra NV 187ml

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Vietti, MOSCATO, Asti, Ita 2024

14⁹⁹ | 59⁹⁹

Avissi, PROSECCO, Veneto, Ita NV

12⁹⁹ | 51⁹⁹