

• CICHETTI •

(noun) 1

traditional Italian small plates for sharing

BURRATA

spicy apricot, basil oil 19⁹⁹
add prosciutto +5⁹⁹

CRISPY CALAMARI

calabrian chili aioli,
pomodoro, charred lemon 21⁹⁹

PARMESAN POTATO SKINS

truffle aioli GF VG 13⁹⁹

ROASTED MEATBALLS

ricotta, basil, polenta bread 21⁹⁹

AHI TUNA CRUDO*

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

FOCACCIA

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

GRILLED OCTOPUS

crispy fingerling potatoes,
celery, red finger chiles,
white wine, aged balsamic GF 21⁹⁹

ARANCINI

scamorza cheese, arrabbiata,
crispy prosciutto 16⁹⁹

HALF DOZEN OYSTERS*

rotating west coast oysters,
citrus & shallot mignonette 21⁹⁹

2-Course Lunch

25 per person

FIRST COURSE

choice of

BURRATA

ROASTED MEATBALLS

CAESAR SALAD

SECOND COURSE

choice of

BOMBOBURGER

GRILLED CHICKEN SANDWICH

RIGATONI ALLA VODKA

BAR SIENA CHOPPED

with chicken

SALADS

BAR SIENA CHOP

salami, provolone, roasted red peppers,
cherry tomatoes, cucumber, radish, pepperoncini,
artichokes, parmesan bread crumbs,
mustard vinaigrette 16⁹⁹

CAESAR*

romaine, parmesan,
garlic bread crumbs 15⁹⁹

BABY KALE

avocado, belpor knolle cheese, puffed quinoa,
cranberry, sunflower vinaigrette GF VG 16⁹⁹

ADD A PROTEIN TO ANY SALAD

chicken 6⁹⁹ • shrimp 7⁹⁹

beef tenderloin* 8⁹⁹ • salmon 11⁹⁹ • lump crab 12⁹⁹

SANDWICHES

sandwiches served with crispy parmesan fries

BOMBOBURGER*

sharp american cheese, pickles,
charred red onion, dijonaise 18⁹⁹

make it a double 20⁹⁹

add: bacon 2⁹⁹ • egg 2⁹⁹

SPICY CHICKEN*

coleslaw, bread & butter pickles,
spicy aioli, brioche bun 18⁹⁹

LOBSTER ROLL*

arugula, tomato, green goddess, brioche 26⁹⁹

GRILLED CHICKEN*

smoked mozzarella, tomato, arugula,
shaved red onion, herb aioli, brioche bun 18⁹⁹

Pizza

TRUFFLE MUSHROOM

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

BUFALA MARGHERITA

mozzarella, tomato sauce VG 19⁹⁹

BURNT PEPPERONI

tomato sauce, mozzarella 24⁹⁹

PROSCIUTTO & FIG

prosciutto di parma, fig mostarda,
arugula, mozzarella,
garlic cream 24⁹⁹

PASTA

CRAB SPAGHETTI

charred tomato, red chili,
lemon cream 28⁹⁹

LOBSTER LINGUINE

spicy lobster cream 38⁹⁹

RIGATONI ALLA VODKA

whipped burrata,
garlic bread crumbs VG 24⁹⁹

BUCATINI CACIO E PEPE

pecorino, black pepper,
belpor knolle cheese VG 22⁹⁹

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

PLATES

ROASTED SALMON

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

ROASTED HALF CHICKEN DIAVOLO

sticky parmesan potatoes,
pan chicken jus 34⁹⁹

8oz FLAT IRON STEAK*

charred tomato romesco,
salsa verde,
parmesan fries 39⁹⁹

CHICKEN PARMESAN

house pomodoro,
smoked mozzarella 29⁹⁹

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 foodborne 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 15⁹⁹

- N° 4

maker's mark, meletti,
le sirop spice, bitters
- N° 5

malfy gin, lavender honey,
aperol, lillet rose, lemon, tonic
- N° 8

hangar one vodka, stirrings peach,
prosecco, lime, ginger zest, mint
- N° 9

olmeca altos, wildberry,
nixta elote liqueur, pineapple, lime
- N° 15

grey goose vodka, lime,
cherry lavender syrup, peychaud's bitters
- N° 17

sipsmith strawberry smash,
mint, limoncello
- N° 24

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

GRANDE BEVADA 59⁹⁹

(SERVES 3-4)

ROSY DISPOSITION

grey goose essences watermelon & basil,
cranberry, citrus

• SIENA SANGRIA •

pinot grigio, vodka,
passion fruit, elderflower 13⁹⁹/49⁹⁹

- SEASONAL
- FROZEN ITALIAN SPRITZ
- fiero l'Apertivo, prosecco, citrus 15⁹⁹
- FROZEN PEACH ROSÉ
- rosé, vodka, peach, citrus 15⁹⁹
- LIMONCELLO SPRITZ
- house-made limoncello, mint, prosecco 14⁹⁹`
- VENTUNO
- patrón silver, giffard crème de violette,
eucalyptus, lemon 17⁹⁹

WINE

Sparkling

Nicolas Feuillatte Reserve Exclusive Brut, CHAMPAGNE, Fra 187ml	-- 21 ⁹⁹
Saracco, MOSCATO, Asti, Ita 2022	11 ⁹⁹ 47 ⁹⁹
Avissi, PROSECCO, Veneto, Ita	12 ⁹⁹ 51 ⁹⁹

White

LIGHT	
Lunardi, PINOT GRIGIO, Delle Venezie, Ita 2023	15 ⁹⁹ 63 ⁹⁹
Fritz Zimmer, RIESLING, Mosel, Ger 2020	12 ⁹⁹ 51 ⁹⁹

MEDIUM	
Chemistry, SAUVIGNON BLANC, Columbia Valley, Wa 2023	13 ⁹⁹ 55 ⁹⁹
Haymaker, SAUVIGNON BLANC, Marlborough, Nz 2022	15 ⁹⁹ 63 ⁹⁹

FULL	
Sea Sun by Caymus, CHARDONNAY, Ca 2022	15 ⁹⁹ 63 ⁹⁹

Red	
LIGHT	
Candoni, CHIANTI, Tuscany, Ita 2022	14 ⁹⁹ 59 ⁹⁹
Cloudline, PINOT NOIR, Willamette Valley, Or 2022	18 ⁹⁹ 75 ⁹⁹
Matthew Fritz, PINOT NOIR, Santa Lucia, Ca 2022	15 ⁹⁹ 63 ⁹⁹

MEDIUM	
Tribute, CABERNET SAUVIGNON, Ca 2022	15 ⁹⁹ 63 ⁹⁹
Conundrum, RED BLEND, Ca 2022	13 ⁹⁹ 55 ⁹⁹
Carpineto 'Dogajolo', ROSSO TOSCANA, Tuscany, Ita 2021	15 ⁹⁹ 63 ⁹⁹

FULL	
Turnbull, CABERNET SAUVIGNON, Napa Valley, Ca 2022	24 ⁹⁹ 99 ⁹⁹
Feudi di San Gregorio, AGLIANICO, Campania, Ita 2022	14 ⁹⁹ 48 ⁹⁹
Ornellaia, 'Le Volte', SUPER TUSCAN, Tuscany, Ita 2022	21 ⁹⁹ 87 ⁹⁹

Rose	
Cleto Chiarli, SPARKLING ROSÉ, Emilia-Romagna, Ita	13 ⁹⁹ 55 ⁹⁹
AIX, ROSÉ, Provence, Fra 2023	16 ⁹⁹ 67 ⁹⁹
Hampton Water, ROSÉ, Languedoc-Roussillon, Fra 2023	13 ⁹⁹ 55 ⁹⁹

THE CLASSICS

- SIDECAR martell VSOP, orange liqueur, lemon 21⁹⁹
- OLD FASHIONED tin cup bourbon, demerara, bitters 17⁹⁹
- DAIQUIRI bacardi silver, lime 14⁹⁹
- PAPER PLANE pendleton whisky, aperol, meletti, lemon 19⁹⁹
- PALOMA gran centenario tequila, grapefruit, lime 15⁹⁹
- ESPRESSO MARTINI vanilla vodka, kahlua, espresso 16⁹⁹

BOTTLES & CANS

- FOUNDERS CENTENNIAL IPA. 7⁹⁹
- GOOSE ISLAND HAZY BEER HUG Hazy IPA. 7⁹⁹
- TECATE Mexican Lager. 5⁹⁹
- 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
- BELL'S OBERON Wheat Ale 8⁹⁹
- 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
- SHINER SHANDY Lemonade Shandy. 6⁹⁹
- 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