

# CICCHETTI

WINTER '26

(noun) 1.

CIBO E LIQUORI

*traditional Italian small plates for sharing*

## GRILLED OCTOPUS

crispy fingerling potatoes, celery, red finger chiles, white wine, aged balsamic GF 23<sup>99</sup>

## CRISPY CALAMARI

calabrian chili aioli, pomodoro, charred lemon 22<sup>99</sup>

## PARMESAN POTATO SKINS

truffle aioli GF VG 14<sup>99</sup>

## SMOKED MOZZARELLA ARANCINI

arrabbiata, crispy prosciutto 16<sup>99</sup>

## AHI TUNA CRUDO\*

citrus puree, pickled tomato, puffed quinoa, radish, orange 22<sup>99</sup>

## HALF DOZEN OYSTERS\*

rotating west coast oysters, citrus & shallot mignonette  
half dozen 22<sup>99</sup> • full dozen 40<sup>99</sup>

## BURRATA

spicy apricot, basil oil GF VG 19<sup>99</sup>  
add prosciutto +5<sup>99</sup>

## TRUFFLE FOCACCIA

stracchino, arugula, truffle honey, truffle oil, sea salt VG 18<sup>99</sup>  
add prosciutto +5<sup>99</sup>

## ROASTED MEATBALLS

ricotta, basil, polenta bread 21<sup>99</sup>

## SALADS & SOUP

### BAR SIENA CHOPPED

salami, provolone, roasted red peppers, cherry tomatoes, cucumber, radish, pepperoncini, artichokes, parmesan bread crumbs, mustard vinaigrette 17<sup>99</sup>

### BABY GEM CAESAR

parmesan, garlic bread crumbs 16<sup>99</sup>

### BABY KALE & AVOCADO

belper knolle cheese, puffed quinoa, cranberry, sunflower vinaigrette GF VG 17<sup>99</sup>

### SPICED BUTTERNUT SQUASH SOUP

chives, olive oil VG  
cup 8<sup>99</sup> • bowl 13<sup>99</sup>

#### ADD A PROTEIN TO ANY SALAD

chicken 6<sup>99</sup> • shrimp 7<sup>99</sup> • filet mignon\* 8<sup>99</sup> • salmon 11<sup>99</sup>

## Plates

### ROASTED BRANZINO

shaved fennel, arugula, radicchio, red onion, tomatoes, crispy potatoes, citrus dressing 34<sup>99</sup>

### PAN SEARED SALMON

sweet corn, blistered tomato, charred cipollini onion, fresno chili agrodolce 29<sup>99</sup>

### FLAT IRON STEAK\*

salsa verde, parmesan fries 39<sup>99</sup>

### 16oz DELMONICO RIBEYE\*

crispy potatoes, roasted garlic, red wine demi glace 69<sup>99</sup>

### BOMBOBURGER\*

sharp american cheese, pickles, red onion, dijonnaise 18<sup>99</sup>  
make it a double 20<sup>99</sup>

### CHICKEN PARMESAN

house pomodoro, mozzarella 29<sup>99</sup>

### HALF CHICKEN DIAVOLO

sticky parmesan potatoes, pan chicken jus 34<sup>99</sup>

## Pasta

### RIGATONI ALLA VODKA

whipped burrata, garlic bread crumbs VG 25<sup>99</sup>

### LOBSTER LINGUINE

spicy lobster cream 39<sup>99</sup>

### BUCATINI CACIO E PEPE

pecorino, black pepper, belper knolle cheese VG 23<sup>99</sup>

### ORECCHIETTE

short rib ragu, smoked ricotta, parmesan 34<sup>99</sup>

### BAKED LASAGNA

ricotta, beef bolognese, parmesan 27<sup>99</sup>

### GNOCCHI

prosciutto sausage, rapini, parmesan, calabrian chilies 26<sup>99</sup>

#### ADD A PROTEIN TO ANY PASTA

chicken 6<sup>99</sup> • shrimp 7<sup>99</sup> • filet mignon\* 8<sup>99</sup> • salmon 11<sup>99</sup>

## PIZZA



## SIDES

### BUFALA MARGHERITA

mozzarella, tomato sauce VG 19<sup>99</sup>

### TRUFFLE MUSHROOM

garlic cream, roasted wild mushroom, mozzarella, white truffle oil VG 24<sup>99</sup>

### BURNT PEPPERONI

tomato sauce, mozzarella 24<sup>99</sup>

### PROSCIUTTO & FIG

prosciutto di parma, fig mostarda, arugula, mozzarella, garlic cream 23<sup>99</sup>

### PARMESAN FRIES

lemon garlic aioli GF VG 7<sup>99</sup>

### BRUSSELS SPROUTS

pancetta vinaigrette, parmesan, aleppo chili GF 9<sup>99</sup>

### ROASTED CARROTS

whipped goat cheese, hot honey, hazelnuts GF VG 9<sup>99</sup>

### CRISPY GARLIC POTATOES

parmesan, herb oil VG 9<sup>99</sup>

GF : gluten friendly VG: vegetarian

Many of our dishes can be modified to be gluten & vegan-friendly. Please ask your server for options. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. While we take precautions, we cannot guarantee an environment free of allergens. Please notify your server of any dietary restrictions. An 18% gratuity is added to parties of 6 or more.

A 3.95% surcharge is added to all checks to offset rising costs. This is added in lieu of menu price increases and can be removed upon request.

## SPECIALTY COCKTAILS

**N° 4** maker's mark, meletti,  
le sirop spice, bitters 16<sup>99</sup>

**N° 5** befeater, lavender honey,  
aperol, lillet rose, lemon, tonic 15<sup>99</sup>

**N° 8** hangar one vodka, stirrings peach,  
prosecco, lime, ginger zest, mint 14<sup>99</sup>

**N° 9** olmeca altos, wildberry,  
nixta elote liqueur, pineapple, lime 15<sup>99</sup>

**N° 15** grey goose vodka, lime,  
cherry lavender syrup, peychaud's bitters 16<sup>99</sup>

**N° 17** sipsmith strawberry smash,  
mint, limoncello 13<sup>99</sup>

**N° 21** patrón silver, giffard crème de  
violette, eucalyptus, lemon 17<sup>99</sup>

**N° 24** creyente mezcal, campari,  
luxardo abano, lime, tamarind chili,  
peychaud's bitters 16<sup>99</sup>

## BOTTLES & CANS

**FOUNDERS CENTENNIAL** IPA. 7<sup>99</sup>

**GOOSE ISLAND HAZY BEER HUG** Hazy IPA. 7<sup>99</sup>

**TECATE** Mexican Lager. 5<sup>99</sup>

**CORONA PREMIER** Light Mexican Lager 6<sup>99</sup>

**BUD LIGHT** American Lager. 5<sup>99</sup>

**MONTUCKY COLD SNACK** American Lager 16oz. 8<sup>99</sup>

**COORS ORIGINAL** American Lager. 5<sup>99</sup>

**PERONI** Euro Pale Lager. 7<sup>99</sup>

**YUENGLING** Amber Lager 6<sup>99</sup>

**PAULANER PILS** Pilsner 16oz. 8<sup>99</sup>

**GOOSE ISLAND 312** American Pale Wheat Ale. 5<sup>99</sup>

**ATLÉTICA** Non-Alcoholic Mexican-Style N/A Lager 6<sup>99</sup>

**SEATTLE CIDER HONEY CRISP** Hard Cider. 7<sup>99</sup>

**NÜTRL** Pineapple Hard Seltzer. 8<sup>99</sup>

**WHITE CLAW** Mango Hard Seltzer. 7<sup>99</sup>

## ZERO PROOF

**SENZA SPRITZ** blood orange non-alcoholic aperitivo,  
lavender-honey, lemon 13<sup>99</sup>

**FRUTTI FUGAZI** ritual tequila alternative,  
wildberry, pineapple, lime 14<sup>99</sup>

**SIENA SMASH** cherry lavender, lemon,  
luxardo cherries 8<sup>99</sup>

**HIBISCUS HAMMER** Q hibiscus ginger beer,  
tamarind chili, lemon, cucumber 8<sup>99</sup>



## SEASONAL

### LIMONCELLO SPRITZ

house-made limoncello, mint, prosecco 12<sup>99</sup>

### ROSY DISPOSITION (SERVES 3-4)

grey goose essences watermelon & basil,  
cranberry, citrus 59<sup>99</sup>

### SIENA SANGRIA

pinot grigio, vodka,  
passion fruit, elderflower 13<sup>99</sup>|39<sup>99</sup>

## CLASSIC COCKTAILS

**OLD FASHIONED** tin cup bourbon,  
demerara, bitters 17<sup>99</sup>

**DAIQUIRI** bacardi silver, lime 14<sup>99</sup>

**PAPER PLANE** pendleton whisky, aperol,  
meletti, lemon 19<sup>99</sup>

**ESPRESSO MARTINI** vanilla vodka,  
kahlua, espresso 16<sup>99</sup>

**CADILLAC MARGARITA** código 1530 blanco,  
bauchant orange liqueur, lime 18<sup>99</sup>

## WINE

### WHITE

Mer Soleil, 'Reserve', **CHARDONNAY**,  
Santa Lucia, Ca 2023 16<sup>99</sup>|67<sup>99</sup>

La Scolca, **CORTESE**, Gavi, Ita 2024 12<sup>99</sup>|48<sup>99</sup>

Lunardi, **PINOT GRIGIO**,  
Delle Venezie, Ita 2024 14<sup>99</sup>|59<sup>99</sup>

Seaglass, **RIESLING**, Central Coast, Ca 2023 12<sup>99</sup>|51<sup>99</sup>

Chemistry, **SAUVIGNON BLANC**,  
Columbia Valley, Wa 2023 13<sup>99</sup>|55<sup>99</sup>

Yealands, **SAUVIGNON BLANC**,  
Marlborough, NZ 2024 15<sup>99</sup>|63<sup>99</sup>

### RED

Tribute, **CABERNET SAUVIGNON**, Ca 2023 15<sup>99</sup>|63<sup>99</sup>

Turnbull, **CABERNET SAUVIGNON**,  
Napa Valley, Ca 2022 24<sup>99</sup>|99<sup>99</sup>

Ruffino, 1887, **CHIANTI**,  
Tuscany, Ita 2022 14<sup>99</sup>|59<sup>99</sup>

Santa Julia, **MALBEC**, Mendoza, Arg 2025 13<sup>99</sup>|55<sup>99</sup>

Masciarelli, **MONTEPULCIANO D'ABRUZZO**,  
Abruzzo, Ita 2024 12<sup>99</sup>|48<sup>99</sup>

Cloudline, **PINOT NOIR**,  
Willamette Valley, Or 2023 18<sup>99</sup>|75<sup>99</sup>

Matthew Fritz, **PINOT NOIR**,  
Santa Lucia, Ca 2023 15<sup>99</sup>|63<sup>99</sup>

Caymus, 'Walking Fool', **RED BLEND**,  
Suisun, Ca 2023 19<sup>99</sup>|79<sup>99</sup>

Rocca delle Macie, 'Sasyr', **ROSSO TOSCANO**,  
Tuscany, Ita 2023 16<sup>99</sup>|67<sup>99</sup>

### ROSÉ

Cleto Chiarli, **SPARKLING ROSÉ**,  
Emilia-Romagna, Ita NV 14<sup>99</sup>|59<sup>99</sup>

Hampton Water, **ROSÉ**,  
Languedoc-Roussillon, Fra 2023 13<sup>99</sup>|55<sup>99</sup>

Les Sarrins, **ROSÉ**, Provence, Fra, 2024 16<sup>99</sup>|67<sup>99</sup>

### SPARKLING

Nicolas Feuillatte Reserve Exclusive Brut,  
**CHAMPAGNE**, Fra NV 187ml --|29<sup>99</sup>

Vietti, **MOSCATO**, Asti, Ita 2024 14<sup>99</sup>|59<sup>99</sup>

Avissi, **PROSECCO**, Veneto, Ita NV 12<sup>99</sup>|51<sup>99</sup>