

FALL '26	• CICHETTI •	CIBO E LIQUORI
GRILLED OCTOPUS crispy fingerling potatoes, celery, red chiles, white wine, aged balsamic GF 24⁹⁹ CRISPY CALAMARI fresno chiles, lemon, smoked paprika aioli 22⁹⁹ \$1 from each sold throughout October will be donated to the Lynn Sage Breast Cancer Foundation. PARMESAN POTATO SKINS truffle aioli GF VG 14⁹⁹ SMOKED MOZZARELLA ARANCINI arrabbiata, crispy prosciutto 16⁹⁹	(noun) 1. <i>traditional Italian small plates for sharing</i> HOUSE FOCACCIA 7⁹⁹ <i>add a spread</i> WHIPPED RICOTTA & HONEY BURNT TOMATO ROMESCO ARTICHOKE & ROASTED GARLIC 4⁹⁹ each • all three 13⁹⁹ ADD prosciutto +5⁹⁹	ROASTED MEATBALLS ricotta, basil, polenta bread 22⁹⁹ AHI TUNA CRUDO* citrus puree, pickled tomato, puffed quinoa, radish, orange 22⁹⁹ HALF DOZEN OYSTERS* rotating west coast oysters, citrus & shallot mignonette half dozen 22⁹⁹ • full dozen 40⁹⁹ BURRATA spicy apricot, basil oil GF VG 19⁹⁹ ADD prosciutto +5⁹⁹

SALADS & SOUP		
BAR SIENA CHOPPED 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 BABY KALE & AVOCADO belper knolle cheese, puffed quinoa, cranberry, sunflower vinaigrette GF VG 17⁹⁹	SPICED SQUASH SOUP ginger balsamic, pepita VG cup 9⁹⁹ bowl 13⁹⁹
ADD A PROTEIN TO ANY SALAD chicken 6 ⁹⁹ • shrimp 7 ⁹⁹ • beef tenderloin* 8 ⁹⁹ • salmon 11 ⁹⁹		

Plates		
BISTECCA & FRIES* grilled flat iron steak, burnt tomato romesco, salsa verde, parmesan fries 39⁹⁹ HALIBUT MILANESE roasted asparagus, green goddess, lemon caper butter 34⁹⁹ SALMON VESUVIO* roasted potato, english peas, garlic butter 29⁹⁹	16oz DELMONICO RIBEYE* crispy potatoes, roasted garlic, red wine demi glace 69⁹⁹ 	CHICKEN PARMESAN house pomodoro, mozzarella 29⁹⁹ HALF CHICKEN DIAVOLO crispy garlic potatoes, pan chicken jus 34⁹⁹ BAR SIENA BURGER* sharp american cheese, pickles, red onion, dijonnaise 19⁹⁹

Pasta		
RIGATONI ALLA VODKA whipped burrata, garlic bread crumbs VG 25⁹⁹ BUTTERNUT SQUASH RAVIOLI brown butter, candied walnut crispy sage, balsamic VG 21⁹⁹	LOBSTER LINGUINE spicy lobster cream 39⁹⁹ TAGLIATELLE bolognese, parmesan 25⁹⁹	BUCATINI CACIO E PEPE pecorino, black pepper, belper knolle cheese VG 23⁹⁹ PROSCIUTTO SAUSAGE GNOCCHI rapini, parmesan, calabrian chilies 26⁹⁹
ADD A PROTEIN TO ANY PASTA chicken 6 ⁹⁹ • shrimp 7 ⁹⁹ • beef tenderloin* 8 ⁹⁹ • salmon 11 ⁹⁹		

PIZZA	SIDES
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 PIZZA DIAVOLA spicy soppressata, whipped ricotta, hot honey 26⁹⁹	PARMESAN FRIES lemon garlic aioli GF VG 7⁹⁹ BRUSSELS SPROUTS pancetta vinaigrette, parmesan, aleppo chili GF 9⁹⁹ ROASTED CARROTS whipped goat cheese, hot honey, hazelnuts GF VG 9⁹⁹ CRISPY GARLIC POTATOES parmesan, herb oil VG 9⁹⁹

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% service charge will automatically be added to all 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 ⁹⁹
N° 5	beefeater, lavender honey, aperol, lillet rose, lemon, tonic	15 ⁹⁹
N° 8	absolut, stirrings peach, prosecco, lime, ginger zest, mint	14 ⁹⁹
N° 9	olmeca altos, wildberry, nixta elote Liqueur, pineapple, lime	15 ⁹⁹
N° 15	grey goose, lime, cherry lavender syrup, peychaud’s bitters	16 ⁹⁹
N° 17	sipsmith, strawberry, mint, limoncello	13 ⁹⁹
N° 21	patrón silver, giffard crème de violette, eucalyptus, lemon	17 ⁹⁹
N° 24	creyente mezcal, campari, luxardo abano, lime, tamarind chili, peychaud’s bitters	16 ⁹⁹
LIMONCELLO SPRITZ house-made limoncello, mint, prosecco		
ROSY DISPOSITION (SERVES 3-4) grey goose essences watermelon & basil, cranberry, citrus		
Seasonal		
PSL MARTINI vodka, pumpkin, kahlúa, rumchata, espresso		
☛ SANGRIA ☛ pinot grigio, vodka, passion fruit, elderflower		

CLASSIC COCKTAILS

OLD FASHIONED	tincup bourbon, demerara, bitters	17 ⁹⁹
DAIQUIRI	bacardi silver, lime	14 ⁹⁹
PAPER PLANE	high west bourbon, aperol, meletti, lemon	19 ⁹⁹
ESPRESSO MARTINI	vanilla vodka, kahlua, espresso	16 ⁹⁹
CADILLAC MARGARITA	código 1530 blanco, bauchant orange liqueur, lime	18 ⁹⁹

BOTTLES & CANS

FOUNDERS CENTENNIAL	IPA.	7 ⁴⁹
GOOSE ISLAND HAZY BEER HUG	Hazy IPA.	8 ⁴⁹
TECATE	Mexican Lager.	5 ⁹⁹
CORONA PREMIER	Light Mexican Lager	6 ⁹⁹
BUD LIGHT	American Lager.	5 ⁹⁹
MONTUCKY COLD SNACK	American Lager	16oz. 8 ⁹⁹
COORS BANQUET	American Lager.	6 ⁹⁹
PERONI	Euro Pale Lager	16oz. 9 ⁹⁹
YUENGLING	Amber Lager	7 ⁴⁹
PAULANER PILS	Pilsner	16oz. 8 ⁹⁹
GOOSE ISLAND 312	American Pale Wheat Ale.	5 ⁹⁹
ATLÉTICA	Non-Alcoholic Mexican-Style N/A Lager	7 ⁴⁹
NÜTRL	Pineapple Hard Seltzer.	8 ⁹⁹
WHITE CLAW	Mango Hard Seltzer.	7 ⁹⁹

ZERO PROOF

SENZA SPRITZ	blood orange non-alcoholic aperitivo, lavender-honey, lemon	13 ⁹⁹
FRUTTI FUGAZI	ritual tequila alternative, wildberry, pineapple, lime	14 ⁹⁹
SIENA SMASH	cherry lavender, lemon, luxardo cherries	8 ⁹⁹
HIBISCUS HAMMER	Q hibiscus ginger beer, tamarind chili, lemon, cucumber	8 ⁹⁹

WINE

WHITE		
Mer Soleil, ‘Reserve’,	CHARDONNAY ,	16 ⁹⁹ 67 ⁹⁹
Santa Lucia, Ca	2024	
La Scolca,	CORTESE , Gavi, Ita	12 ⁹⁹ 48 ⁹⁹
Lunardi,	PINOT GRIGIO ,	14 ⁹⁹ 59 ⁹⁹
Delle Venezie, Ita	2025	
Seaglass,	RIESLING , Central Coast, Ca	12 ⁹⁹ 51 ⁹⁹
2023		
Chemistry,	SAUVIGNON BLANC ,	13 ⁹⁹ 55 ⁹⁹
Columbia Valley, Wa	2023	
Sea Pearl,	SAUVIGNON BLANC ,	15 ⁹⁹ 63 ⁹⁹
Marlborough, NZ	2025	
RED		
Tribute,	CABERNET SAUVIGNON , Ca	15 ⁹⁹ 63 ⁹⁹
2023		
Turnbull,	CABERNET SAUVIGNON ,	24 ⁹⁹ 99 ⁹⁹
Napa Valley, Ca	2022	
Ruffino, 1887,	CHIANTI ,	14 ⁹⁹ 59 ⁹⁹
Tuscany, Ita	2024	
Tilia,	MALBEC , Mendoza, Arg	13 ⁹⁹ 55 ⁹⁹
2025		
Masciarelli,	MONTEPULCIANO D’ABRUZZO ,	12 ⁹⁹ 48 ⁹⁹
Abruzzo, Ita	2024	
Cloudline,	PINOT NOIR ,	18 ⁹⁹ 75 ⁹⁹
Willamette Valley, Or	2024	
Caymus, ‘Walking Fool’,	RED BLEND ,	19 ⁹⁹ 79 ⁹⁹
Suisun, Ca	2024	
Rocca delle Macie, ‘Sasyr’,	ROSSO TOSCANO ,	16 ⁹⁹ 67 ⁹⁹
Tuscany, Ita	2023	
ROSÉ		
Cleto Chiarli,	SPARKLING ROSÉ ,	14 ⁹⁹ 59 ⁹⁹
Emilia-Romagna, Ita	NV	
Barnard Griffin,	SANGIOVESE ,	13 ⁹⁹ 55 ⁹⁹
Columbia Valley, Wa	2025	
Les Sarrins,	GRENACHE , Provence,	16 ⁹⁹ 67 ⁹⁹
Fra, 2024		
SPARKLING		
Nicolas Feuillatte Reserve Exclusive Brut,	CHAMPAGNE , Fra NV	-- 29 ⁹⁹
187ml		
Vietti,	MOSCATO , Asti, Ita	15 ⁹⁹ 53 ⁹⁹
2024		
Avissi,	PROSECCO , Veneto, Ita	12 ⁹⁹ 51 ⁹⁹
NV		

■ OLD WORLD WINE

■ NEW WORLD WINE

*Please note that vintages are subject to change

