FALL '26

CICCHETTI

CIBO E LIQUORI

(noun) 1.
traditional Italian small plates for sharing

GRILLED OCTOPUS
crispy fingerling potatoes, celery, red chiles, white wine, aged balsamic 24.99

CRISPY CALAMARI
fresno chiles, lemon, pomodoro smoked paprika aioli 22.99

AHI TUNA TARTARE*
olive tapenade, fresno chili, pickled shallot, lavash crisp 21.99

HOUSE FOCACCIA 7.99
add a spread

WHIPPED RICOTTA & HONEY
BURNT TOMATO ROMESCO
ARTICHOKE & ROASTED GARLIC

4.99 each • all three 13.99
ADD *prosciutto +5.99*

ROASTED MEATBALLS
ricotta, basil,polenta bread 22.99

SMOKED MOZZARELLA ARANCINI
arrabbiata, crispy prosciutto 16.99

BURRATA
spicy apricot, basil oil GF VG 19.99
ADD *prosciutto +5.99*

PARMESAN POTATO SKINS
truffle aioli VG 14.99

2-Course Lunch
25 per person

FIRST COURSE *choice of*
SPICED SQUASH SOUP
POTATO SKINS
CAESAR SALAD
BURRATA

SECOND COURSE *choice of*
BAR SIENA BURGER* • SALMON VESUVIO*
BAR SIENA CHOP *with chicken*
RIGATONI ALLA VODKA
CHICKEN CAESAR WRAP *fried or grilled*

SALADS & SOUP

SPICED SQUASH SOUP
ginger balsamic, pepita VG GF
cup 9.99 • bowl 13.99

BABY GEM CAESAR
parmesan, garlic bread crumbs 16.99

BAR SIENA CHOP
salami, provolone, roasted red peppers, cherry tomatoes, cucumber, radish,pepperoncini, artichokes, parmesan bread crumbs, mustard vinaigrette 17.99

BEET & GOAT CHEESE
assorted citrus braised beets, arugula, goat cheese, candied walnuts GF VG 16.99

ADD A PROTEIN TO ANY SALAD
chicken 6.99 • shrimp 7.99
beef tenderloin* 8.99 • salmon 11.99

SANDWICHES
sandwiches served with crispy parmesan fries

BAR SIENA BURGER*
sharp american cheese, pickles, red onion, dijonnaise 19.99
make it a double 21.99
ADD *bacon 2.99 • egg 2.99*

SPICY CHICKEN
choice of grilled or crispy
coleslaw, bread & butter pickles, spicy aioli, brioche bun 19.99

LOBSTER ROLL
buttery brioche, old bay aioli, fennel, celery, lemon 29.99

GRILLED CHICKEN
pancetta bacon, smoked mozzarella, arugula, tomato, piquillo aioli 18.99

CHICKEN CAESAR WRAP
choice of grilled or crispy
romaine, red onion, parmesan 19.99

Pizza

TRUFFLE MUSHROOM
garlic cream, roasted wild mushroom, mozzarella, white truffle oil VG 24.99

BUFALA MARGHERITA
mozzarella, tomato sauce VG 19.99

BURNT PEPPERONI
tomato sauce, mozzarella 24.99

PIZZA DIAVOLA
spicy soppressata, whipped ricotta, hot honey 26.99

PASTA

RIGATONI ALLA VODKA
whipped burrata, garlic bread crumbs VG 25.99

BUCATINI CACIO E PEPE
pecorino, black pepper, belper knolle cheese VG 23.99

TAGLIATELLE
bolognese, parmesan 25.99

LOBSTER LINGUINE
spicy lobster cream 39.99

PROSCIUTTO SAUSAGE GNOCCHI
rapini, parmesan, calabrian chilies 26.99

BUTTERNUT SQUASH RAVIOLI
brown butter, candied walnut, crispy sage, balsamic 21.99

PLATES

SALMON VESUVIO*
roasted potato, english peas, garlic butter 29.99

EGGPLANT PARMESAN
pomodoro, mozzarella, parmesan breadcrumbs 26.99

CHICKEN PARMESAN
house pomodoro,mozzarella 29.99

HALF CHICKEN DIAVOLO
crispy garlic potatoes,pan chicken jus 34.99

BISTECCA & FRIES
grilled flat iron steak, burnt tomato romesco, salsa verde, parmesan fries 39.99

ADD A PROTEIN TO ANY PASTA chicken 6.99 • shrimp 7.99 • beef tenderloin* 8.99 • salmon 11.99

Sides

BRUSSELS SPROUTS
pancetta vinaigrette, parmesan, aleppo chili 9.99

PARMESAN FRIES
lemon garlic aioli VG 7.99

CRISPY GARLIC POTATOES
parmesan, herb oil VG 9.99

ROASTED CARROTS
whipped goat cheese, hot honey, hazelnuts GF VG 9.99

GF : gluten free 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 roku, 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 12.99

SANGRIA
pinot grigio, vodka, passion fruit, elderflower 13.99|39.99

Seasonal

PSL MARTINI
vodka, pumpkin, kahlúa, rumchata, espresso 17.99

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, grand marnier, 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. 8.99
YUENGLING Amber Lager. 7.49
PAULANER PILS Pilsner 16oz. 8.99
GUINNESS Draught Stout. 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

Salute!

WINE

WHITE

Mer Soleil, 'Reserve', **CHARDONNAY**, Santa Lucia, Ca 2024	16.99|67.99
La Scolca, **CORTESE**, Gavi, Ita 2024	12.99|48.99
Lunardi, **PINOT GRIGIO**, Delle Venezie, Ita 2025	14.99|59.99
Seaglass, **RIESLING**, Central Coast, Ca 2023	12.99|51.99
Chemistry, **SAUVIGNON BLANC**, Columbia Valley, Wa 2023	13.99|55.99
Sea Pearl, **SAUVIGNON BLANC**, Marlborough, NZ 2025	15.99|63.99

RED

Tribute, **CABERNET SAUVIGNON**, Ca 2023	15.99|63.99
Turnbull, **CABERNET SAUVIGNON**, Napa Valley, Ca 2022	24.99|99.99
Ruffino, 1887, **CHIANTI**, Tuscany, Ita 2024	14.99|59.99
Tilia, **MALBEC**, Mendoza, Arg 2025	13.99|55.99
Masciarelli, **MONTEPULCIANO D'ABRUZZO**, Abruzzo, Ita 2024	12.99|48.99
Cloudline, **PINOT NOIR**, Willamette Valley, Or 2024	18.99|75.99
Caymus, 'Walking Fool', **RED BLEND**, Suisun, Ca 2024	19.99|79.99
Rocca delle Macie, 'Sasyr', **ROSSO TOSCANO**, Tuscany, Ita 2023	16.99|67.99

ROSÉ

Cleto Chiarli, **SPARKLING ROSÉ**, Emilia-Romagna, Ita NV	14.99|59.99
Barnard Griffin, **SANGIOVESE**, Columbia Valley, Wa 2025	13.99|55.99
Les Sarrins, **GRENACHE**, Provence, Fra, 2024	16.99|67.99

SPARKLING

Nicolas Feuillatte Reserve Exclusive Brut, **CHAMPAGNE**, Fra NV 187ml	--|29.99
Vietti, **MOSCATO**, Asti, Ita 2024	15.99|53.99
Avissi, **PROSECCO**, Veneto, Ita NV	12.99|51.99

OLD WORLD WINE **NEW WORLD WINE**

*Please note that vintages are subject to change