

• BRUNCH •

Saturday & Sunday • 11am – 3pm

CLASSICO

cheddar scrambled eggs, cherrywood smoked bacon
crispy garlic potatoes, polenta toast 16⁹⁹

BOMBO BREAKFAST SANDWICH

scrambled eggs, cherrywood smoked bacon,
breakfast sausage, beefsteak tomato,
american cheese 18⁹⁹

STEAK & EGGS*

flat iron steak, two fried eggs,
crispy garlic potatoes, herb pesto GF 28⁹⁹

CHICKEN & WAFFLES

fried chicken, bomboloni waffles, maple syrup 23⁹⁹

Brunch Tips

BOTTOMLESS SPRITZ 39

per person • *2 hour time limit

APEROL

aperol apertivo, prosecco

HUGO

elderflower liqueur, mint, lemon, prosecco

SIENA

vodka, cherry lavender, lemon, prosecco

HOUSE FAVORITES

BLOODY MARY

vodka, housemade bloody mix, caprese skewer,
cured pepperoni, seasoned rim 13⁹⁹

MIMOSA

prosecco, fresh squeezed orange juice 11⁹⁹

ICED CAFFÈ LIQUOROSO

vanilla vodka, espresso, kahlua, caramel, cream 16⁹⁹

COFFEE, TEA & JUICE

DRIP COFFEE 3⁹⁹ • LATTE 5⁹⁹ • CAPPUCCINO 5⁹⁹

ESPRESSO 3⁹⁹ • HOT TEA 4⁹⁹ • ORANGE JUICE 5⁹⁹

GRAPEFRUIT JUICE 5⁹⁹

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% 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.

*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.

FALL '26

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 September will be
donated to the Greater Chicago Food Depository
in honor of Hunger Action Month.

PARMESAN POTATO SKINS

truffle aioli GF VG 14⁹⁹

SMOKED MOZZARELLA ARANCINI

arrabbiata, crispy prosciutto 16⁹⁹

CICCHETTI

(noun) 1.

traditional Italian small plates for sharing

HOUSE FOCACCIA 7⁹⁹

add a spread

WHIPPED RICOTTA & HONEY

BURNT TOMATO ROMESCO

ARTICHOKE & ROASTED GARLIC

4⁹⁹ each • all three 13⁹⁹

ADD prosciutto +5⁹⁹

CIBO E LIQUORI

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

LEEK & ASPARAGUS SOUP

crème fraîche,
polenta bread VG

cup 8⁹⁹

bowl 13⁹⁹

ADD A PROTEIN TO ANY SALAD chicken 6⁹⁹ • shrimp 7⁹⁹ • beef tenderloin* 8⁹⁹ • salmon 11⁹⁹

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

ROASTED SALMON*

sweet corn, charred cipollini onion,
marinated tomato,
fresno chili agrodolce 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

LOBSTER LINGUINE

spicy lobster cream 39⁹⁹

BUCATINI CACIO E PEPE

pecorino, black pepper,
belper knolle cheese VG 23⁹⁹

ASPARAGUS & RICOTTA RAVIOLI

english pea,
pea shoot VG 21⁹⁹

TAGLIATELLE

bolognese, parmesan 25⁹⁹

PROSCIUTTO SAUSAGE GNOCCHI

rapini, parmesan,
calabrian chilies 26⁹⁹

ADD A PROTEIN TO ANY PASTA chicken 6⁹⁹ • shrimp 7⁹⁹ • beef tenderloin* 8⁹⁹ • salmon 11⁹⁹

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

PIZZA DIAVOLA

spicy soppressata, whipped ricotta,
hot honey 26⁹⁹

SIDES

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

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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

absolut, stirrings peach,
prosecco, lime, ginger zest, mint

14⁹⁹
- N° 9

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

15⁹⁹
- N° 15

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

16⁹⁹
- N° 17

sipsmith, strawberry, mint,
limoncello

13⁹⁹
- N° 21

patrón silver, giffard crème de
violette, eucalyptus, lemon

17⁹⁹
- N° 24

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

16⁹⁹

SEASONAL

- LIMONCELLO SPRITZ

house-made limoncello, mint, prosecco

12⁹⁹
- ROSY DISPOSITION (SERVES 3-4)

grey goose essences watermelon & basil,
cranberry, citrus

59⁹⁹
- SANGRIA •

pinot grigio, vodka,
passion fruit, elderflower

13⁹⁹|39⁹⁹

CLASSIC COCKTAILS

- OLD FASHIONED

tincup 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.

7⁴⁹
- GOOSE ISLAND HAZY BEER HUG

Hazy IPA.

8⁴⁹
- TECATE

Mexican Lager.

5⁹⁹
- CORONA PREMIER

Light Mexican Lager

6⁹⁹
- BUD LIGHT

American Lager.

5⁹⁹
- MONTUCKY COLD SNACK

American Lager 16oz.

8⁹⁹
- COORS BANQUET

American Lager.

6⁹⁹
- PERONI

Euro Pale Lager 16oz.

9⁹⁹
- YUENGLING

Amber Lager

7⁴⁹
- PAULANER PILS

Pilsner 16oz.

8⁹⁹
- GOOSE ISLAND 312

American Pale Wheat Ale.

5⁹⁹
- ATLÉTICA

Non-Alcoholic Mexican-Style N/A Lager

7⁴⁹
- 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



WINE

- WHITE

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

16⁹⁹|67⁹⁹
- La Scolca, CORTESE, Gavi, Ita 2024

12⁹⁹|48⁹⁹
- Lunardi, PINOT GRIGIO,
Delle Venezie, Ita 2024

14⁹⁹|59⁹⁹
- Seaglass, RIESLING, Central Coast, Ca 2023

12⁹⁹|51⁹⁹
- Chemistry, SAUVIGNON BLANC,
Columbia Valley, Wa 2023

13⁹⁹|55⁹⁹
- Sea Pearl, SAUVIGNON BLANC,
Marlborough, NZ 2025

15⁹⁹|63⁹⁹
- RED

Tribute, CABERNET SAUVIGNON, Ca 2023

15⁹⁹|63⁹⁹
- Turnbull, CABERNET SAUVIGNON,
Napa Valley, Ca 2022

24⁹⁹|99⁹⁹
- Ruffino, 1887, CHIANTI,
Tuscany, Ita 2022

14⁹⁹|59⁹⁹
- Tilia, MALBEC, Mendoza, Arg 2025

13⁹⁹|55⁹⁹
- Masciarelli, MONTEPULCIANO D’ABRUZZO,
Abruzzo, Ita 2024

12⁹⁹|48⁹⁹
- Cloudline, PINOT NOIR,
Willamette Valley, Or 2023

18⁹⁹|75⁹⁹
- Caymus, ‘Walking Fool’, RED BLEND,
Suisun, Ca 2023

19⁹⁹|79⁹⁹
- Rocca delle Macie, ‘Sasyr’, ROSSO TOSCANO,
Tuscany, Ita 2023

16⁹⁹|67⁹⁹
- ROSÉ

Cleto Chiarli, LAMBRUSCO,
Emilia-Romagna, Ita NV

14⁹⁹|59⁹⁹
- Honoro Vera, TEMPRANILLO,
Jumilla, ESP 2024

12⁹⁹|51⁹⁹
- Les Sarrins, GRENACHE, Provence,
Fra, 2024

16⁹⁹|67⁹⁹

- SPARKLING

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

--|29⁹⁹
- Vietti, MOSCATO, Asti, Ita 2024

15⁹⁹|53⁹⁹
- Avissi, PROSECCO, Veneto, Ita NV

12⁹⁹|51⁹⁹