

GRILLED OCTOPUS
crispy fingerling potatoes,
celery, red chiles, white wine,
aged balsamic GF 24⁹⁹

CRISPY CALAMARI
fresno chiles, lemon,
smoked paprika aioli 22⁹⁹

PARMESAN POTATO SKINS
truffle aioli GF VG 14⁹⁹

SMOKED MOZZARELLA ARANCINI
arrabbiata, crispy prosciutto 16⁹⁹

(noun) 1.
traditional Italian small plates for sharing

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

HOUSE FOCACCIA 7⁹⁹
add a spread

WHIPPED RICOTTA & HONEY
BURNT TOMATO ROMESCO
ARTICHOKE & ROASTED GARLIC
4⁹⁹ each • all three 13⁹⁹
ADD prosciutto +5⁹⁹

BURRATA
spicy apricot, basil oil GF VG 19⁹⁹
ADD prosciutto +5⁹⁹

FIRST COURSE
choice of

SPICED SQUASH SOUP CAESAR SALAD
POTATO SKINS BURRATA

2-Course Lunch
25 per person

SECOND COURSE
choice of

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

SALADS & SOUP

SPICED SQUASH SOUP
ginger balsamic, pepita VG
cup 9⁹⁹ • bowl 13⁹⁹

BABY GEM CAESAR
parmesan, garlic bread crumbs 16⁹⁹

BAR SIENA CHOP
salami, provolone, roasted red peppers,
cherry tomatoes, cucumber, radish,pepperoncini,
artichokes, parmesan bread crumbs,
mustard vinaigrette 17⁹⁹

BABY KALE & AVOCADO
belper knolle cheese, puffed quinoa,
cranberry, sunflower vinaigrette GF VG 17⁹⁹

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



SANDWICHES
sandwiches served with crispy parmesan fries

BAR SIENA BURGER*
sharp american cheese, pickles, red onion, dijonnaise 19⁹⁹
make it a double 21⁹⁹
ADD bacon 2⁹⁹ • egg 2⁹⁹

SPICY CHICKEN
choice of grilled or crispy
coleslaw, bread & butter pickles,
spicy aioli, brioche bun 19⁹⁹

LOBSTER ROLL
buttery brioche, old bay aioli, fennel, celery, lemon 29⁹⁹

GRILLED CHICKEN
pancetta bacon, smoked mozzarella, arugula,
tomato, piquillo aioli 18⁹⁹

CHICKEN CAESAR WRAP
choice of grilled or crispy
romaine, red onion, parmesan 19⁹⁹

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

PIZZA DIAVOLA
spicy soppressata,
whipped ricotta,
hot honey 26⁹⁹

PASTA

RIGATONI ALLA VODKA
whipped burrata, garlic bread crumbs VG 25⁹⁹

BUCATINI CACIO E PEPE
pecorino, black pepper, belper knolle cheese VG 23⁹⁹

TAGLIATELLE
bolognese, parmesan 25⁹⁹

LOBSTER LINGUINE
spicy lobster cream 39⁹⁹

PROSCIUTTO SAUSAGE GNOCCHI
rapini, parmesan, calabrian chilies 26⁹⁹

BUTTERNUT SQUASH RAVIOLI
brown butter, candied walnut,
crispy sage, balsamic 21⁹⁹

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

PLATES

SALMON VESUVIO*
roasted potato, english peas,
garlic butter 29⁹⁹

HALIBUT MILANESE
roasted asparagus, green goddess,
lemon caper butter 34⁹⁹

CHICKEN PARMESAN
house pomodoro,mozzarella 29⁹⁹

HALF CHICKEN DIAVOLO
crispy garlic potatoes,pan chicken jus 34⁹⁹

BISTECCA & FRIES
grilled flat iron steak, burnt tomato romesco,
salsa verde, parmesan fries 39⁹⁹

Sides

BRUSSELS SPROUTS
pancetta vinaigrette,
parmesan,
aleppo chili GF 9⁹⁹

PARMESAN FRIES
lemon garlic aioli GF VG 7⁹⁹

CRISPY GARLIC POTATOES
parmesan, herb oil VG 9⁹⁹

ROASTED CARROTS
whipped goat cheese,
hot honey,
hazelnuts GF VG 9⁹⁹

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’, 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 , Napa Valley, Ca	2022	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

