

• CICCHETTI •

(noun) 1

traditional Italian small plates for sharing

BURRATA

spicy apricot, basil oil 19⁹⁹
add prosciutto +5⁹⁹

CRISPY CALAMARI

calabrian chili aioli,
pomodoro, charred lemon 21⁹⁹

PARMESAN POTATO SKINS

truffle aioli GF VG 13⁹⁹

ROASTED MEATBALLS

ricotta, basil, polenta bread 21⁹⁹

AHI TUNA CRUDO*

citrus puree, pickled tomato,
puffed quinoa, radish, orange 22⁹⁹

FOCACCIA

stracchino, arugula,
truffle honey, sea salt VG 18⁹⁹
add prosciutto +5⁹⁹

GRILLED OCTOPUS

crispy fingerling potatoes,
celery, red finger chiles,
white wine, aged balsamic GF 21⁹⁹

ARANCINI

scamorza cheese, arrabbiata,
crispy prosciutto 16⁹⁹

HALF DOZEN OYSTERS*

rotating west coast oysters,
citrus & shallot mignonette 21⁹⁹

2-Course Lunch

25 per person

FIRST COURSE

choice of

BURRATA
ROASTED CARROTS
CAESAR SALAD
MEATBALLS

SECOND COURSE

choice of

BOMBOBURGER*
SALMON*
GRILLED CHICKEN SANDWICH
RIGATONI ALLA VODKA
BAR SIENA CHOP with chicken

SALADS

BAR SIENA CHOP

salami, provolone, roasted red peppers,
cherry tomatoes, cucumber, radish, pepperoncini,
artichokes, parmesan bread crumbs,
mustard vinaigrette 16⁹⁹

CAESAR

romaine, parmesan,
garlic bread crumbs 15⁹⁹

BABY KALE

avocado, belper knolle cheese, puffed quinoa,
cranberry, sunflower vinaigrette GF VG 16⁹⁹

ADD A PROTEIN TO ANY SALAD

chicken 6⁹⁹ • shrimp 7⁹⁹ • beef tenderloin* 8⁹⁹
salmon 11⁹⁹ • lump crab 12⁹⁹

SANDWICHES

sandwiches served with crispy parmesan fries

BOMBOBURGER*

sharp american cheese, pickles,
charred red onion, dijonnaise 18⁹⁹
make it a double 20⁹⁹

add: bacon 2⁹⁹ • egg 2⁹⁹

SPICY CHICKEN

coleslaw, bread & butter pickles,
spicy aioli, brioche bun 18⁹⁹

LOBSTER ROLL

arugula, tomato, green goddess, brioche 26⁹⁹

GRILLED CHICKEN

smoked mozzarella, tomato, arugula,
shaved red onion, herb aioli, brioche bun 18⁹⁹

Pizza

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

PROSCIUTTO & FIG

prosciutto di parma, fig mostarda,
arugula, mozzarella,
garlic cream 24⁹⁹

PASTA

CRAB SPAGHETTI

charred tomato, red chili,
lemon cream 28⁹⁹

LOBSTER LINGUINE

spicy lobster cream 38⁹⁹

RIGATONI ALLA VODKA

whipped burrata,
garlic bread crumbs VG 24⁹⁹

BUCATINI CACIO E PEPE

pecorino, black pepper,
belper knolle cheese VG 22⁹⁹

GNOCCHI

prosciutto sausage, rapini,
parmesan, calabrian chilies 26⁹⁹

ADD A PROTEIN TO ANY PASTA

chicken 6⁹⁹ • shrimp 7⁹⁹
beef tenderloin* 8⁹⁹
salmon 11⁹⁹ • lump crab 12⁹⁹

PLATES

ROASTED SALMON*

sweet corn, blistered tomatoes,
charred cipollini onion,
fresno chili agrodolce 29⁹⁹

CHICKEN PARMESAN

house pomodoro,
smoked mozzarella 29⁹⁹

8oz FLAT IRON STEAK*

charred tomato romesco,
salsa verde,
parmesan fries 39⁹⁹

ROASTED HALF CHICKEN DIAVOLO

sticky parmesan potatoes,
pan chicken jus 34⁹⁹

Sides 14⁹⁹

BRUSSELS SPROUTS

pancetta vinaigrette,
parmesan, aleppo chili GF

PARMESAN FRIES

lemon garlic aioli GF VG

ROASTED CARROTS

whipped goat cheese,
hot honey, hazelnuts GF VG

CRISPY GARLIC POTATOES

parmesan, herb oil VG

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% gratuity charge will be added to all parties of six or more. A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.

*Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations.

SPECIALTY COCKTAILS

- N° 4

maker's mark, meletti,
le sirop spice, bitters 16⁹⁹
- N° 5

malfy gin, lavender honey,
aperol, lillet rose, lemon, tonic 15⁹⁹
- N° 8

hangar one vodka, stirrings peach,
prosecco, lime, ginger zest, mint 15⁹⁹
- N° 9

olmeca altos, wildberry,
nixta elote liqueur, pineapple, lime 15⁹⁹
- N° 15

grey goose vodka, lime,
cherry lavender syrup, peychaud's bitters 16⁹⁹
- N° 17

sipsmith strawberry smash,
mint, limoncello 15⁹⁹
- N° 24

creyente mezcal, campari,
luxardo abano, lime, tamarind chili,
peychaud's bitters 16⁹⁹

- FROZEN ITALIAN SPRITZ

fiero l'Apertivo, prosecco, citrus 15⁹⁹
- FROZEN PEACH ROSÉ

rosé, vodka, peach, citrus 15⁹⁹
- LIMONCELLO SPRITZ

house-made limoncello, mint, prosecco 14⁹⁹
- VENTUNO

patrón silver, giffard crème de violette,
eucalyptus, lemon 17⁹⁹
- ROSY DISPOSITION
(SERVES 3-4)

grey goose essences watermelon & basil,
cranberry, citrus 59⁹⁹
- SIENA SANGRIA ●

pinot grigio, vodka,
passion fruit, elderflower 13⁹⁹|49⁹⁹

CLASSIC COCKTAILS

- SIDECAR

martell VSOP, orange liqueur, lemon 21⁹⁹
- OLD FASHIONED

tin cup bourbon, demerara, bitters 17⁹⁹
- DAIQUIRI

bacardi silver, lime 14⁹⁹
- PAPER PLANE

pendleton whisky, aperol, meletti, lemon 19⁹⁹
- PALOMA

gran centenario tequila, grapefruit, lime 15⁹⁹
- ESPRESSO MARTINI

vanilla vodka, kahlua, espresso 16⁹⁹

BOTTLES & CANS

- FOUNDERS CENTENNIAL

IPA. 7⁹⁹
- GOOSE ISLAND HAZY BEER HUG

Hazy IPA. 7⁹⁹
- TECATE

Mexican Lager. 5⁹⁹
- BUD LIGHT

American Lager. 5⁹⁹
- MONTUCKY COLD SNACK

American Lager 16oz. 8⁹⁹
- COORS ORIGINAL

American Lager. 5⁹⁹
- PERONI

Euro Pale Lager. 7⁹⁹
- YUENGLING

Amber Lager 6⁹⁹
- PAULANER PILS

Pilsner 16oz. 8⁹⁹
- GOOSE ISLAND 312

American Pale Wheat Ale. 5⁹⁹
- ATLÉTICA

Non-Alcoholic Mexican-Style N/A Lager 6⁹⁹
- SEATTLE CIDER HONEY CRISP

Hard Cider. 7⁹⁹
- SHINER SHANDY

Lemonade Shandy. 6⁹⁹
- 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

House Wines
RED, WHITE, ROSÉ
GLS | 1/2 BTL | BTL
12⁹⁹ | 24⁹⁹ | 48⁹⁹

WINE

- WHITE

Mer Soleil, 'Reserve', CHARDONNAY,
Marlborough, NZ 2023

15⁹⁹ | 63⁹⁹

Lunardi, PINOT GRIGIO,
Delle Venezie, Ita 2023

15⁹⁹ | 63⁹⁹

Fritz Zimmer, RIESLING, Mosel, Ger 2020

12⁹⁹ | 51⁹⁹

Chemistry, SAUVIGNON BLANC,
Columbia Valley, Wa 2023

13⁹⁹ | 55⁹⁹

Yealands, SAUVIGNON BLANC,
Marlborough, NZ 2023

16⁹⁹ | 67⁹⁹
- RED

Candoni, CHIANTI, Tuscany, Ita 2022

14⁹⁹ | 59⁹⁹

Tribute, CABERNET SAUVIGNON, Ca 2022

15⁹⁹ | 63⁹⁹

Turnbull, CABERNET SAUVIGNON,
Napa Valley, Ca 2022

24⁹⁹ | 99⁹⁹

Santa Julia, MALBEC, Mendoza, Arg 2024

13⁹⁹ | 55⁹⁹

Cloudline, PINOT NOIR,
Willamette Valley, Or 2022

18⁹⁹ | 75⁹⁹

Matthew Fritz, PINOT NOIR,
Santa Lucia, Ca 2022

15⁹⁹ | 63⁹⁹

Conundrum, RED BLEND, Ca 2022

13⁹⁹ | 55⁹⁹

Carpineto 'Dogajolo', ROSSO TOSCANA,
Tuscany, Ita 2021

15⁹⁹ | 63⁹⁹

Ornellaia, 'Le Volte', SUPER TUSCAN,
Tuscany, Ita 2022

21⁹⁹ | 87⁹⁹
- ROSÉ

Cleto Chiarli, SPARKLING ROSÉ,
Emilia-Romagna, Ita

13⁹⁹ | 55⁹⁹

AIX, ROSÉ, Provence, Fra 2023

16⁹⁹ | 67⁹⁹

Hampton Water, ROSÉ,
Languedoc-Roussillon, Fra 2023

13⁹⁹ | 55⁹⁹
- SPARKLING

Nicolas Feuillatte Reserve Exclusive Brut,
CHAMPAGNE, Fra 187ml

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Vietti, MOSCATO, Asti, Ita 2021

11⁹⁹ | 47⁹⁹

Avissi, PROSECCO, Veneto, Ita

12⁹⁹ | 51⁹⁹