

# • CICHETTI •

(noun) 1  
traditional Italian small plates for sharing

## BURRATA

spicy apricot, basil oil 19<sup>99</sup>  
add prosciutto +5<sup>99</sup>

## CRISPY CALAMARI

calabrian chili aioli,  
pomodoro, charred lemon 22<sup>99</sup>

## PARMESAN POTATO SKINS

truffle aioli GF VG 14<sup>99</sup>

## ROASTED MEATBALLS

ricotta, basil, polenta bread 22<sup>99</sup>

## AHI TUNA CRUDO\*

citrus puree, pickled tomato,  
puffed quinoa, radish, orange 22<sup>99</sup>

## TRUFFLE FOCACCIA

stracchino, arugula, truffle honey,  
truffle oil, sea salt VG 18<sup>99</sup>  
add prosciutto +5<sup>99</sup>

## GRILLED OCTOPUS

crispy fingerling potatoes,  
celery, red chiles,  
white wine, aged balsamic GF 24<sup>99</sup>

## SMOKED MOZZARELLA ARANCINI

arrabbiata, crispy prosciutto 16<sup>99</sup>

## HALF DOZEN OYSTERS\*

rotating west coast oysters,  
citrus & shallot mignonette  
half dozen 22<sup>99</sup> • full dozen 40<sup>99</sup>

## 2-Course Lunch

25 per person

### FIRST COURSE

choice of

BURRATA  
TRUFFLE FOCACCIA  
CAESAR SALAD  
CUP OF SOUP

### SECOND COURSE

choice of

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

## SALADS & SOUP

### LEAK & ASPARAGUS SOUP

crème fraîche, polenta bread VG  
cup 8<sup>99</sup> • bowl 13<sup>99</sup>

### BABY GEM CAESAR

parmesan, garlic bread crumbs 16<sup>99</sup>

### BAR SIENA CHOP

salami, provolone, roasted red peppers,  
cherry tomatoes, cucumber, radish, pepperoncini,  
artichokes, parmesan bread crumbs,  
mustard vinaigrette 17<sup>99</sup>

### BABY KALE & AVOCADO

belper knolle cheese, puffed quinoa,  
cranberry, sunflower vinaigrette GF VG 17<sup>99</sup>

### ADD A PROTEIN TO ANY SALAD

chicken 6<sup>99</sup> • shrimp 7<sup>99</sup>  
filet mignon\* 8<sup>99</sup> • salmon 11<sup>99</sup>



## SANDWICHES

sandwiches served with crispy parmesan fries

### BOMBOBURGER\*

sharp american cheese, pickles,  
red onion, dijonnaise 19<sup>99</sup>

make it a double 21<sup>99</sup>

add: bacon 2<sup>99</sup> • egg 2<sup>99</sup>

### SPICY CHICKEN

choice of fried or grilled chicken  
coleslaw, bread & butter pickles,  
spicy aioli, brioche bun 19<sup>99</sup>

### LOBSTER ROLL

buttery brioche, old bay aioli,  
fennel, celery, lemon 29<sup>99</sup>

### CHICKEN CAESAR

choice of fried or grilled chicken  
baby gem lettuce, parmesan cheese,  
red onion, brioche bun 19<sup>99</sup>

## Pizza

### TRUFFLE MUSHROOM

garlic cream, roasted wild  
mushroom, mozzarella,  
white truffle oil VG 24<sup>99</sup>

### BUFALA MARGHERITA

mozzarella, tomato sauce VG 19<sup>99</sup>

### BURNT PEPPERONI

tomato sauce, mozzarella 24<sup>99</sup>

### PIZZA DIAVOLA

spicy soppressata, whipped ricotta,  
hot honey 26<sup>99</sup>

## PASTA

### RIGATONI ALLA VODKA

whipped burrata,  
garlic bread crumbs VG 25<sup>99</sup>

### BUCATINI CACIO E PEPE

pecorino, black pepper,  
belper knolle cheese VG 23<sup>99</sup>

### ORECCHIETTE

short rib ragu,  
smoked ricotta, parmesan 34<sup>99</sup>

### LOBSTER LINGUINE

spicy lobster cream 39<sup>99</sup>

### GNOCCHI

prosciutto sausage, rapini,  
parmesan, calabrian chilies 26<sup>99</sup>

### RICOTTA RAVIOLI

english pea, asparagus,  
pea shoot 21<sup>99</sup>

### ADD A PROTEIN TO ANY PASTA

chicken 6<sup>99</sup> • shrimp 7<sup>99</sup>  
filet mignon\* 8<sup>99</sup> • salmon 11<sup>99</sup>

## PLATES

### PAN SEARED SALMON\*

sweet corn, blistered tomatoes,  
charred cipollini onion,  
fresno chili agrodolce 29<sup>99</sup>

### HALIBUT MILANESE

roasted asparagus, green goddess,  
lemon caper butter 34<sup>99</sup>

### BISTECCA & FRIES

grilled flat iron steak, burnt tomato romesco,  
salsa verde, parmesan fries 34<sup>99</sup>

### CHICKEN PARMESAN

house pomodoro,  
mozzarella 29<sup>99</sup>

### HALF CHICKEN DIAVOLO

sticky parmesan potatoes,  
pan chicken jus 34<sup>99</sup>

## Sides

### BRUSSELS SPROUTS

pancetta vinaigrette,  
parmesan, aleppo chili GF 9<sup>99</sup>

### PARMESAN FRIES

lemon garlic aioli GF VG 7<sup>99</sup>

### ROASTED CARROTS

whipped goat cheese,  
hot honey, hazelnuts GF VG 9<sup>99</sup>

### CRISPY GARLIC POTATOES

parmesan, herb oil VG 9<sup>99</sup>

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% gratuity is added to 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<sup>99</sup>

**N° 5** befeater, lavender honey,  
aperol, lillet rose, lemon, tonic 15<sup>99</sup>

**N° 8** absolut, stirrings peach,  
prosecco, lime, ginger zest, mint 14<sup>99</sup>

**N° 9** olmeca altos, wildberry,  
del santo herbal liqueur, pineapple, lime 15<sup>99</sup>

**N° 15** grey goose, lime,  
cherry lavender syrup, peychaud's bitters 16<sup>99</sup>

**N° 17** sipsmith strawberry smash,  
mint, limoncello 13<sup>99</sup>

**N° 21** patrón silver, giffard crème de  
violette, eucalyptus, lemon 17<sup>99</sup>

**N° 24** creyente mezcal, campari,  
luxardo abano, lime, tamarind chili,  
peychaud's bitters 16<sup>99</sup>

## ● SIENA SANGRIA ●

pinot grigio, vodka,  
passion fruit, elderflower 13<sup>99</sup>|39<sup>99</sup>

# BOTTLES & CANS

**FOUNDERS CENTENNIAL** IPA. 7<sup>99</sup>

**GOOSE ISLAND HAZY BEER HUG** Hazy IPA. 7<sup>99</sup>

**TECATE** Mexican Lager. 5<sup>99</sup>

**CORONA PREMIER** Light Mexican Lager 6<sup>99</sup>

**BUD LIGHT** American Lager. 5<sup>99</sup>

**MONTUCKY COLD SNACK** American Lager 16oz. 8<sup>99</sup>

**COORS ORIGINAL** American Lager. 5<sup>99</sup>

**PERONI** Euro Pale Lager 16oz. 9<sup>99</sup>

**YUENGLING** Amber Lager 7<sup>49</sup>

**PAULANER PILS** Pilsner 16oz. 8<sup>99</sup>

**GOOSE ISLAND 312** American Pale Wheat Ale. 5<sup>99</sup>

**BELL'S OBERON** Wheat Ale. 8<sup>99</sup>

**SHINER SHANDY** Lemonade Shandy. 6<sup>99</sup>

**ATLÉTICA** Non-Alcoholic Mexican-Style N/A Lager 7<sup>49</sup>

**NÜTRL** Pineapple Hard Seltzer. 8<sup>99</sup>

**WHITE CLAW** Mango Hard Seltzer. 7<sup>99</sup>

# ZERO PROOF

**SENZA SPRITZ** blood orange non-alcoholic aperitivo,  
lavender-honey, lemon 13<sup>99</sup>

**FRUTTI FUGAZI** ritual tequila alternative,  
wildberry, pineapple, lime 14<sup>99</sup>

**SIENA SMASH** cherry lavender, lemon,  
luxardo cherries 8<sup>99</sup>

**HIBISCUS HAMMER** Q hibiscus ginger beer,  
tamarind chili, lemon, cucumber 8<sup>99</sup>



# SEASONAL

## LIMONCELLO SPRITZ

house-made limoncello, mint, prosecco 12<sup>99</sup>

## FROZEN ITALIAN SPRITZ

apervita aperitif, prosecco, citrus 15<sup>99</sup>

## FROZEN PEACH ROSÉ

rosé, vodka, peach, citrus 15<sup>99</sup>

## ROSY DISPOSITION (SERVES 3-4)

grey goose essences watermelon & basil,  
cranberry, citrus 59<sup>99</sup>

# CLASSIC COCKTAILS

**OLD FASHIONED** tincup bourbon,  
demerara, bitters 17<sup>99</sup>

**DAIQUIRI** bacardi silver, lime 14<sup>99</sup>

**PAPER PLANE** pendleton whisky, aperol,  
meletti, lemon 19<sup>99</sup>

**ESPRESSO MARTINI** vanilla vodka,  
kahlua, espresso 16<sup>99</sup>

**CADILLAC MARGARITA** código 1530 blanco,  
bauchant orange liqueur, lime 18<sup>99</sup>

# WINE

## WHITE

Mer Soleil, 'Reserve', **CHARDONNAY**,  
Santa Lucia, Ca 2023 16<sup>99</sup>|67<sup>99</sup>

La Scolca, **CORTESE**, Gavi, Ita 2024 12<sup>99</sup>|48<sup>99</sup>

Lunardi, **PINOT GRIGIO**,  
Delle Venezie, Ita 2024 14<sup>99</sup>|59<sup>99</sup>

Seaglass, **RIESLING**, Central Coast, Ca 2023 12<sup>99</sup>|51<sup>99</sup>

Chemistry, **SAUVIGNON BLANC**,  
Columbia Valley, Wa 2023 13<sup>99</sup>|55<sup>99</sup>

Yealands, **SAUVIGNON BLANC**,  
Marlborough, NZ 2024 15<sup>99</sup>|63<sup>99</sup>

## RED

Tribute, **CABERNET SAUVIGNON**, Ca 2023 15<sup>99</sup>|63<sup>99</sup>

Turnbull, **CABERNET SAUVIGNON**,  
Napa Valley, Ca 2022 24<sup>99</sup>|99<sup>99</sup>

Ruffino, 1887, **CHIANTI**,  
Tuscany, Ita 2022 14<sup>99</sup>|59<sup>99</sup>

Santa Julia, **MALBEC**, Mendoza, Arg 2025 13<sup>99</sup>|55<sup>99</sup>

Masciarelli, **MONTEPULCIANO D'ABRUZZO**,  
Abruzzo, Ita 2024 12<sup>99</sup>|48<sup>99</sup>

Cloudline, **PINOT NOIR**,  
Willamette Valley, Or 2023 18<sup>99</sup>|75<sup>99</sup>

Matthew Fritz, **PINOT NOIR**,  
Santa Lucia, Ca 2023 15<sup>99</sup>|63<sup>99</sup>

Caymus, 'Walking Fool', **RED BLEND**,  
Suisun, Ca 2023 19<sup>99</sup>|79<sup>99</sup>

Rocca delle Macie, 'Sasyr', **ROSSO TOSCANO**,  
Tuscany, Ita 2023 16<sup>99</sup>|67<sup>99</sup>

## ROSÉ

Cleto Chiarli, **LAMBRUSCO**,  
Emilia-Romagna, Ita NV 14<sup>99</sup>|59<sup>99</sup>

Honoro Vera, **TEMPRANILLO**,  
Jumilla, ESP 2024 12<sup>99</sup>|51<sup>99</sup>

Les Sarrins, **GRENACHE**, Provence,  
Fra, 2024 16<sup>99</sup>|67<sup>99</sup>

## SPARKLING

Nicolas Feuillatte Reserve Exclusive Brut,  
**CHAMPAGNE**, Fra NV 187ml --|29<sup>99</sup>

Vietti, **MOSCATO**, Asti, Ita 2024 14<sup>99</sup>|59<sup>99</sup>

Avissi, **PROSECCO**, Veneto, Ita NV 12<sup>99</sup>|51<sup>99</sup>