

SUMMER '25	• CICCHETTI •	CIBO E LIQUORI
(noun) 1. traditional Italian small plates for sharing		
GRILLED OCTOPUS crispy fingerling potatoes, celery, red finger chiles, white wine, aged balsamic GF 21 ⁹⁹	ARANCINI scamorza cheese, arrabbiata, crispy prosciutto 16 ⁹⁹	BURRATA spicy apricot, basil oil GF VG 19 ⁹⁹ add prosciutto +5 ⁹⁹
CRISPY CALAMARI calabrian chili aioli, pomodoro, charred lemon 21 ⁹⁹	AHI TUNA CRUDO* citrus puree, pickled tomato, puffed quinoa, radish, orange 22 ⁹⁹	FOCACCIA stracchino, arugula, truffle honey, sea salt VG 18 ⁹⁹ add prosciutto +5 ⁹⁹
PARMESAN POTATO SKINS truffle aioli GF VG 13 ⁹⁹	HALF DOZEN OYSTERS* rotating west coast oysters, citrus & shallot mignonette 21 ⁹⁹	ROASTED MEATBALLS ricotta, basil, polenta bread 21 ⁹⁹

SALADS		
BAR SIENA CHOP salami, provolone, roasted red peppers, cherry tomatoes, cucumber, radish, pepperoncini, artichokes, parmesan bread crumbs, mustard vinaigrette 16 ⁹⁹	CAESAR* romaine, parmesan, garlic bread crumbs 15 ⁹⁹	BABY KALE avocado, belper knolle cheese, puffed quinoa, cranberry, sunflower vinaigrette GF VG 16 ⁹⁹
ADD A PROTEIN TO ANY SALAD chicken 6 ⁹⁹ • shrimp 7 ⁹⁹ • beef tenderloin* 8 ⁹⁹ • salmon 11 ⁹⁹ • lump crab 12 ⁹⁹		

Plates	
ROASTED SALMON sweet corn, blistered tomato, charred cipollini onion, fresno chili agrodolce 29 ⁹⁹	8oz FLAT IRON STEAK* charred tomato romesco, salsa verde, parmesan fries 39 ⁹⁹
CHICKEN PARMESAN house pomodoro, smoked mozzarella 29 ⁹⁹	16oz DELMONICO RIBEYE* crispy potatoes, roasted garlic, red wine demi glace 69 ⁹⁹
ROASTED HALF CHICKEN DIAVOLO sticky parmesan potatoes, pan chicken jus 34 ⁹⁹	BOMBOBURGER* sharp american cheese, pickles, charred red onion, dijonnaise 18 ⁹⁹ make it a double 20 ⁹⁹

Pasta		
RIGATONI ALLA VODKA whipped burrata, garlic bread crumbs VG 24 ⁹⁹	LOBSTER LINGUINE spicy lobster cream 38 ⁹⁹	BUCATINI CACIO E PEPE pecorino, black pepper, belper knolle cheese VG 22 ⁹⁹
CRAB SPAGHETTI charred tomato, red chili, lemon cream 28 ⁹⁹		GNOCCHI prosciutto sausage, rapini, parmesan, calabrian chilies 26 ⁹⁹
ADD A PROTEIN TO ANY PASTA chicken 6 ⁹⁹ • shrimp 7 ⁹⁹ • beef tenderloin* 8 ⁹⁹ • salmon 11 ⁹⁹ • lump crab 12 ⁹⁹		

PIZZA	★	SIDES 14 ⁹⁹
BUFALA MARGHERITA mozzarella, tomato sauce VG 19 ⁹⁹		BRUSSELS SPROUTS pancetta vinaigrette, parmesan, aleppo chili GF
TRUFFLE MUSHROOM garlic cream, roasted wild mushroom, mozzarella, white truffle oil VG 24 ⁹⁹		ROASTED CARROTS whipped goat cheese, hot honey, hazelnuts GF VG
BURNT PEPPERONI tomato sauce, mozzarella 24 ⁹⁹		PARMESAN FRIES lemon garlic aioli GF VG
PROSCIUTTO & FIG prosciutto di parma, fig mostarda, arugula, mozzarella, garlic cream 24 ⁹⁹		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 foodbourne 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