

BRUNCH

CLASSICO

cheddar scrambled eggs, cherrywood smoked bacon
sticky parmesan potatoes, polenta toast 16⁹⁹

BOMBO BREAKFAST SANDWICH

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

EGGS BENEDICT*

english muffin, arugula, prosciutto di parma,
poached egg, meyer lemon hollandaise 21⁹⁹

STEAK & EGGS*

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

BREAKFAST PIZZA

baked egg, breakfast sausage, cherrywood smoked bacon,
roasted tomato, prosciutto cotto, housemade mozzarella,
caramelized onion, crispy fingerling potatoes 21⁹⁹

GIANT STICKY CINNAMON ROLL

bourbon vanilla cream cheese frosting 11⁹⁹

CHICKEN & WAFFLES

fried chicken, bomboloni waffles,
maple syrup 23⁹⁹

Sides 8⁹⁹

FRESH SEASONAL FRUIT VG GF • PORK SAUSAGE

Cicchetti

CRISPY CALAMARI

calabrian chili aioli,
pomodoro, charred lemon 21⁹⁹

ROASTED MEATBALLS

ricotta, basil,
polenta bread 21⁹⁹

PARMESAN POTATO SKINS

truffle aioli GF VG 13⁹⁹

ARANCINI

scamorza cheese, arrabbiata,
crispy prosciutto 16⁹⁹

GRILLED OCTOPUS

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

BURRATA

spicy apricot, basil oil GF VG 19⁹⁹
add prosciutto +5⁹⁹

FOCACCIA

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

HALF DOZEN OYSTERS*

rotating west coast oysters,
citrus & shallot mignonette 21⁹⁹

AHI TUNA CRUDO*

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

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

Plates

ROASTED HALF CHICKEN DIAVOLO

sticky parmesan potatoes,
pan chicken jus 34⁹⁹

8oz FLAT IRON STEAK*

charred tomato romesco,
salsa verde, parmesan fries 39⁹⁹

CHICKEN PARMESAN

pomodoro,
smoked mozzarella 29⁹⁹

ROASTED SALMON

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

PASTA

CRAB SPAGHETTI

charred tomato, red chili,
lemon cream 28⁹⁹

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

PIZZA

TRUFFLE MUSHROOM

garlic cream,
roasted wild mushroom, mozzarella,
white truffle oil VG 24⁹⁹

BUFALA MARGHERITA

mozzarella, tomato sauce VG 19⁹⁹

PROSCIUTTO & FIG

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

BURNT PEPPERONI

tomato sauce, mozzarella 24⁹⁹

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

• **SIENA SANGRIA** •
pinot grigio, vodka, passion fruit, elderflower 13⁹⁹|49⁹⁹

CLASSIC COCKTAILS

OLD FASHIONED tin cup bourbon, demerara, bitters 17⁹⁹

DAIQUIRI bacardi silver, lime 14⁹⁹

PAPER PLANE pendleton whisky, aperol, meletti, lemon 18⁹⁹

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

BOTTOMLESS SPRITZ 38⁹⁹

per person • *2 hour time limit

APEROL
aperol apertivo, prosecco

HUGO
elderflower liqueur, mint, lemon, prosecco

SIENA
vodka, cherry lavender, lemon, prosecco

FROZEN ITALIAN SPRITZ
fiero l’Apertivo, prosecco, citrus

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

House Wines

RED, WHITE, ROSÉ

GLS | 1/2 BTL | BTL
12⁹⁹ | 24⁹⁹ | 48⁹⁹

WINE

WHITE

Mer Soleil, ‘Reserve’, CHARDONNAY , Marlborough, NZ 2023	15 ⁹⁹ 63 ⁹⁹
Lunardi, PINOT GRIGIO , Delle Venezie, Ita 2023	15 ⁹⁹ 63 ⁹⁹
Fritz Zimmer, RIESLING , Mosel, Ger 2020	12 ⁹⁹ 51 ⁹⁹
Chemistry, SAUVIGNON BLANC , Columbia Valley, Wa 2023	13 ⁹⁹ 55 ⁹⁹
Yealands, SAUVIGNON BLANC , Marlborough, NZ 2023	15 ⁹⁹ 63 ⁹⁹

RED

Candoni, CHIANTI , Tuscany, Ita 2022	14 ⁹⁹ 59 ⁹⁹
Tribute, CABERNET SAUVIGNON , Ca 2022	15 ⁹⁹ 63 ⁹⁹
Turnbull, CABERNET SAUVIGNON , Napa Valley, Ca 2022	24 ⁹⁹ 99 ⁹⁹
Santa Julia, MALBEC , Mendoza, Arg 2024	13 ⁹⁹ 55 ⁹⁹
Cloudline, PINOT NOIR , Willamette Valley, Or 2022	18 ⁹⁹ 75 ⁹⁹
Matthew Fritz, PINOT NOIR , Santa Lucia, Ca 2022	15 ⁹⁹ 63 ⁹⁹
Conundrum, RED BLEND , Ca 2022	13 ⁹⁹ 55 ⁹⁹
Carpineto ‘Dogajolo’, ROSSO TOSCANA , Tuscany, Ita 2021	15 ⁹⁹ 63 ⁹⁹
Ornellaia, ‘Le Volte’, SUPER TUSCAN , Tuscany, Ita 2022	21 ⁹⁹ 87 ⁹⁹

ROSÉ

Cleto Chiarli, SPARKLING ROSÉ , Emilia-Romagna, Ita	13 ⁹⁹ 55 ⁹⁹
AIX, ROSÉ , Provence, Fra 2023	16 ⁹⁹ 67 ⁹⁹
Hampton Water, ROSÉ , Languedoc-Roussillon, Fra 2023	13 ⁹⁹ 55 ⁹⁹

SPARKLING

Nicolas Feuillatte Reserve Exclusive Brut, CHAMPAGNE , Fra 187ml	-- 21 ⁹⁹
Vietti, MOSCATO , Asti, Ita 2021	11 ⁹⁹ 47 ⁹⁹
Avissi, PROSECCO , Veneto, Ita	12 ⁹⁹ 51 ⁹⁹

OLD WORLD WINE

NEW WORLD WINE