

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
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 15⁹⁹

- N° 4

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

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

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

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

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

sipsmith strawberry smash,
mint, limoncello

- N° 24

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

GRANDE BEVADA 59⁹⁹

(SERVES 3-4)

ROSY DISPOSITION
grey goose essences watermelon & basil,
cranberry, citrus

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

SEASONAL

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

WINE

Sparkling

Nicolas Feuillatte Reserve Exclusive Brut, CHAMPAGNE , Fra 187ml	-- 21 ⁹⁹
Saracco, MOSCATO , Asti, Ita 2022	11 ⁹⁹ 47 ⁹⁹
Avisi, PROSECCO , Veneto, Ita	12 ⁹⁹ 51 ⁹⁹

White

LIGHT

Lunardi, PINOT GRIGIO , Delle Venezie, Ita 2023	15 ⁹⁹ 63 ⁹⁹
Fritz Zimmer, RIESLING , Mosel, Ger 2020	12 ⁹⁹ 51 ⁹⁹

MEDIUM

Chemistry, SAUVIGNON BLANC , Columbia Valley, Wa 2023	13 ⁹⁹ 55 ⁹⁹
Haymaker, SAUVIGNON BLANC , Marlborough, Nz 2022	15 ⁹⁹ 63 ⁹⁹

FULL

Sea Sun by Caymus, CHARDONNAY , Ca 2022	15 ⁹⁹ 63 ⁹⁹
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Red

LIGHT

Candoni, CHIANTI , Tuscany, Ita 2022	14 ⁹⁹ 59 ⁹⁹
Cloudline, PINOT NOIR , Willamette Valley, Or 2022	18 ⁹⁹ 75 ⁹⁹
Matthew Fritz, PINOT NOIR , Santa Lucia, Ca 2022	15 ⁹⁹ 63 ⁹⁹

MEDIUM

Tribute, CABERNET SAUVIGNON , 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

FULL

Turnbull, CABERNET SAUVIGNON , Napa Valley, Ca 2022	24 ⁹⁹ 99 ⁹⁹
Santa Julia, MALBEC , Mendoza, Arg 2024	13 ⁹⁹ 55 ⁹⁹
Ornellaia, 'Le Volte', SUPER TUSCAN , Tuscany, Ita 2022	21 ⁹⁹ 87 ⁹⁹

Rose

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

 **OLD WORLD WINE**  **NEW WORLD WINE**

THE CLASSICS

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

BELL'S OBERON Wheat Ale 8⁹⁹

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