

# BRUNCH

## CLASSICO

cheddar scrambled eggs, cherrywood smoked bacon  
sticky parmesan potatoes, polenta toast 16<sup>99</sup>

## BOMBO BREAKFAST SANDWICH

scrambled eggs, cherrywood smoked bacon,  
breakfast sausage, beefsteak tomato, american cheese 18<sup>99</sup>

## EGGS BENEDICT\*

english muffin, arugula, prosciutto di parma,  
poached egg, meyer lemon hollandaise 21<sup>99</sup>

## STEAK & EGGS\*

flat iron steak, two fried eggs,  
crispy garlic potatoes, herb pesto GF 28<sup>99</sup>

## BREAKFAST PIZZA

baked egg, breakfast sausage, cherrywood smoked bacon,  
roasted tomato, prosciutto cotto, housemade mozzarella,  
caramelized onion, crispy fingerling potatoes 21<sup>99</sup>

## AVOCADO TOAST

stracciatella, pickled tomatoes, fresno chile,  
poached egg, arugula pesto VG 16<sup>99</sup>

## CHICKEN & WAFFLES

fried chicken, bomboloni waffles, maple syrup 23<sup>99</sup>

## Sides 8<sup>99</sup>

FRESH SEASONAL FRUIT VG GF • PORK SAUSAGE

## 2- Course Brunch

### FIRST COURSE

choice of

CUP OF SOUP  
BABY GEM CAESAR

CHICKEN & WAFFLE  
BURRATA

25 per person

### SECOND COURSE

choice of

BOMBOBURGER\*  
RIGATONI ALLA VODKA

AVOCADO TOAST  
BOMBO BREAKFAST SANDWICH

## Cicchetti

### CRISPY CALAMARI

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

### ROASTED MEATBALLS

ricotta, basil,  
polenta bread 21<sup>99</sup>

### SMOKED MOZZARELLA ARANCINI

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

### PARMESAN POTATO SKINS

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

### GRILLED OCTOPUS

crispy fingerling potatoes,  
celery, red finger chiles, white wine,  
aged balsamic GF 23<sup>99</sup>

### BURRATA

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

### TRUFFLE FOCACCIA

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

### OYSTERS\*

rotating west coast oysters,  
citrus & shallot mignonette  
half dozen 24<sup>99</sup> • full dozen 40<sup>99</sup>

### AHI TUNA CRUDO\*

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

## SALADS & SOUP

### 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>

### SPICED BUTTERNUT SQUASH SOUP

chives, olive oil VG  
cup 8<sup>99</sup> • bowl 13<sup>99</sup>

#### ADD A PROTEIN

chicken 6<sup>99</sup> • shrimp 7<sup>99</sup>  
beef tenderloin\* 8<sup>99</sup> • salmon 11<sup>99</sup>

## PASTA

### ORECCHIETTE

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

### 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>

### GNOCCHI

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

#### ADD A PROTEIN

chicken 6<sup>99</sup> • shrimp 7<sup>99</sup>  
beef tenderloin\* 8<sup>99</sup> • salmon 11<sup>99</sup>

## SANDWICHES

sandwiches served with crispy parmesan fries

### BOMBOBURGER\*

sharp american cheese, pickles,  
charred red onion, dijonnaise 18<sup>99</sup>  
make it a double 20<sup>99</sup> • add: bacon 2<sup>99</sup> • egg 2<sup>99</sup>

### SPICY CHICKEN

choice of fried or grilled chicken breast  
coleslaw, bread & butter pickles,  
spicy aioli, brioche bun 18<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 breast  
baby gem lettuce, parmesan cheese,  
red onion, brioche bun 18<sup>99</sup>

## Plates

### HALF CHICKEN DIAVOLO

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

### 8oz FLAT IRON STEAK\*

salsa verde, parmesan fries 39<sup>99</sup>

### CHICKEN PARMESAN

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

### PAN SEARED SALMON

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

### PROSCIUTTO & FIG

prosciutto di parma, fig mostarda,  
arugula, mozzarella,  
garlic cream 23<sup>99</sup>

### BURNT PEPPERONI

tomato sauce, mozzarella 24<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** beefeater, lavender honey,  
aperol, lillet rose, lemon, tonic 15<sup>99</sup>

**N° 8** absolut, stirrings peach, prosecco,  
lime, ginger zest, mintt 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>

# SEASONAL COCKTAILS

**FROZEN ITALIAN SPRITZ** apervita aperitif,  
prosecco, citrus 15<sup>99</sup>

**FROZEN PEACH ROSÉ** rosé, vodka, peach, citrus 15<sup>99</sup>

# CLASSIC COCKTAILS

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

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

**PAPER PLANE** pendleton whisky, aperol, meletti, lemon 18<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>

# 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>

# BOTTOMLESS SPRITZ 38<sup>99</sup>

per person • \*2 hour time limit

## APEROL

aperol apertivo, prosecco

## HUGO

elderflower liqueur, mint, lemon, prosecco

## SIENA

vodka, cherry lavender, lemon, prosecco

## LIMONCELLO SPRITZ

housemade limoncello, mint, prosecco

# HOUSE FAVORITES

## BLOODY MARY

vodka, housemade bloody mix, caprese skewer,  
cured pepperoni, seasoned rim 13<sup>99</sup>

## MIMOSA

prosecco, fresh squeezed orange juice 11<sup>99</sup>

## ICED CAFFÈ LIQUOROSO

vanilla vodka, espresso, kahlua, caramel, cream 16<sup>99</sup>

# COFFEE, TEA & JUICE

**DRIP COFFEE** 3<sup>99</sup> • **LATTE** 5<sup>99</sup> • **CAPPUCCINO** 5<sup>99</sup>

**ESPRESSO** 3<sup>99</sup> • **HOT TEA** 4<sup>99</sup> • **ORANGE JUICE** 5<sup>99</sup>

**GRAPEFRUIT JUICE** 5<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>

■ OLD WORLD WINE

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