

• CICCHETTI •

(noun) 1

traditional Italian small plates for sharing

BURRATA

spicy apricot, basil oil 19⁹⁹
add prosciutto +5⁹⁹

CRISPY CALAMARI

calabrian chili aioli,
pomodoro, charred lemon 21⁹⁹

PARMESAN POTATO SKINS

truffle aioli GF VG 13⁹⁹

ROASTED MEATBALLS

ricotta, basil, polenta bread 21⁹⁹

AHI TUNA CRUDO*

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

FOCACCIA

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

GRILLED OCTOPUS

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

ARANCINI

scamorza cheese, arrabbiata,
crispy prosciutto 16⁹⁹

HALF DOZEN OYSTERS*

rotating west coast oysters,
citrus & shallot mignonette 21⁹⁹

2-Course Lunch

25 per person

FIRST COURSE

choice of

BURRATA
ROASTED CARROTS
CAESAR SALAD
MEATBALLS

SECOND COURSE

choice of

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

SALADS

BABY GEM CAESAR

parmesan, garlic bread crumbs 16⁹⁹

BAR SIENA CHOP

salami, provolone, roasted red peppers,
cherry tomatoes, cucumber, radish,pepperoncini,
artichokes, parmesan bread crumbs,
mustard vinaigrette 17⁹⁹

BABY KALE

avocado, belper knolle cheese, puffed quinoa,
cranberry, sunflower vinaigrette GF VG 17⁹⁹

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

choice of fried or grilled chicken breast
coleslaw, bread & butter pickles,
spicy aioli, brioche bun 18⁹⁹

LOBSTER ROLL

arugula, tomato, green goddess, brioche 26⁹⁹

CHICKEN CAESAR

choice of fried or grilled chicken breast
baby gem lettuce, parmesan cheese,
red onion, brioche bun 18⁹⁹

Pizza

TRUFFLE MUSHROOM

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

BUFALA MARGHERITA

mozzarella, tomato sauce VG 19⁹⁹

BURNT PEPPERONI

tomato sauce, mozzarella 24⁹⁹

PROSCIUTTO & FIG

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

PASTA

CRAB SPAGHETTI

charred tomato, red chili,
lemon cream 28⁹⁹

LOBSTER LINGUINE

spicy lobster cream 38⁹⁹

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

PLATES

ROASTED SALMON*

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

CHICKEN PARMESAN

house pomodoro,
smoked mozzarella 29⁹⁹

8oz FLAT IRON STEAK*

charred tomato romesco,
salsa verde,
parmesan fries 39⁹⁹

ROASTED HALF CHICKEN DIAVOLO

sticky parmesan potatoes,
pan chicken jus 34⁹⁹

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

beefeater, 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
- LIMONCELLO SPRITZ

house-made limoncello, mint, prosecco 14⁹⁹
- PSL MARTINI

vodka, pumpkin, kahlúa, rumchata, espresso 17⁹⁹
- 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

- OLD FASHIONED

tin cup bourbon, demerara, bitters 17⁹⁹
- DAIQUIRI

bacardi silver, lime 14⁹⁹
- PAPER PLANE

pendleton whisky, aperol,
meletti, lemon 19⁹⁹
- ESPRESSO MARTINI

vanilla vodka, kahlua, espresso 16⁹⁹
- CADILLAC MARGARITA

código 1530 blanco,
bauchant orange liqueur, lime 18⁹⁹

BOTTLES & CANS

- FOUNDERS CENTENNIAL

IPA. 7⁹⁹
- GOOSE ISLAND HAZY BEER HUG

Hazy IPA. 7⁹⁹
- TECATE

Mexican Lager. 5⁹⁹
- CORONA PREMIER

Light Mexican Lager 6⁹⁹
- 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
- 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, Santa Lucia, Ca 2023	15 ⁹⁹ 63 ⁹⁹
Lunardi, PINOT GRIGIO, Delle Venezie, Ita 2023	15 ⁹⁹ 63 ⁹⁹
Seaglass, RIESLING, Central Coast, Ca 2023	12 ⁹⁹ 51 ⁹⁹
Chemistry, SAUVIGNON BLANC, Columbia Valley, Wa 2023	13 ⁹⁹ 55 ⁹⁹
Yealands, SAUVIGNON BLANC, Marlborough, NZ 2023	16 ⁹⁹ 67 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