

SUMMER '26	• CICHETTI •	CIBO E LIQUORI
GRILLED OCTOPUS crispy fingerling potatoes, celery, red chiles, white wine, aged balsamic GF 24⁹⁹ CRISPY CALAMARI calabrian chili aioli, pomodoro, charred lemon 22⁹⁹ PARMESAN POTATO SKINS truffle aioli GF VG 14⁹⁹ SMOKED MOZZARELLA ARANCINI arrabbiata, crispy prosciutto 16⁹⁹	(noun) 1. <i>traditional Italian small plates for sharing</i> HOUSE FOCACCIA 7⁹⁹ <i>add a spread</i> WHIPPED RICOTTA & HONEY BURNT TOMATO ROMESCO ARTICHOKE & ROASTED GARLIC 4⁹⁹ each • all three 13⁹⁹ ADD prosciutto +8⁹⁹	ROASTED MEATBALLS ricotta, basil, polenta bread 22⁹⁹ AHI TUNA CRUDO* citrus puree, pickled tomato, puffed quinoa, radish, orange 22⁹⁹ HALF DOZEN OYSTERS* rotating west coast oysters, citrus & shallot mignonette half dozen 22⁹⁹ • full dozen 40⁹⁹ BURRATA spicy apricot, basil oil GF VG 19⁹⁹ ADD prosciutto +5⁹⁹

SALADS & SOUP		
BAR SIENA CHOPPED salami, provolone, roasted red peppers, cherry tomatoes, cucumber, radish, pepperoncini, artichokes, parmesan bread crumbs, mustard vinaigrette 17⁹⁹ ADD A PROTEIN TO ANY SALAD chicken 6⁹⁹ • shrimp 7⁹⁹ • beef tenderloin* 8⁹⁹ • salmon 11⁹⁹	BABY GEM CAESAR parmesan, garlic bread crumbs 16⁹⁹ BABY KALE & AVOCADO belper knolle cheese, puffed quinoa, cranberry, sunflower vinaigrette GF VG 17⁹⁹	LEEK & ASPARAGUS SOUP crème fraîche, polenta bread VG cup 8⁹⁹ bowl 13⁹⁹

Plates		
BISTECCA & FRIES* grilled flat iron steak, burnt tomato romesco, salsa verde, parmesan fries 39⁹⁹ HALIBUT MILANESE roasted asparagus, green goddess, lemon caper butter 34⁹⁹ ROASTED SALMON* sweet corn, charred cipollini onion, marinated tomato, fresno chili agrodolce 29⁹⁹	16oz DELMONICO RIBEYE* crispy potatoes, roasted garlic, red wine demi glace 69⁹⁹ 	CHICKEN PARMESAN house pomodoro, mozzarella 29⁹⁹ HALF CHICKEN DIAVOLO crispy garlic potatoes, pan chicken jus 34⁹⁹ BAR SIENA BURGER* sharp american cheese, pickles, red onion, dijonnaise 19⁹⁹

Pasta		
RIGATONI ALLA VODKA whipped burrata, garlic bread crumbs VG 25⁹⁹ ORECCHIETTE BOLOGNESE beef & pork bolognese, brown butter, sage, calabrian chili 24⁹⁹	LOBSTER LINGUINE spicy lobster cream 39⁹⁹ RICOTTA RAVIOLI english pea, asparagus, pea shoot 21⁹⁹	BUCATINI CACIO E PEPE pecorino, black pepper, belper knolle cheese VG 23⁹⁹ GNOCCHI prosciutto sausage, rapini, parmesan, calabrian chilies 26⁹⁹
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PIZZA	SIDES
BUFALA MARGHERITA mozzarella, tomato sauce VG 19⁹⁹ TRUFFLE MUSHROOM garlic cream, roasted wild mushroom, mozzarella, white truffle oil VG 24⁹⁹ BURNT PEPPERONI tomato sauce, mozzarella 24⁹⁹ PIZZA DIAVOLA spicy soppressata, whipped ricotta, hot honey 26⁹⁹	PARMESAN FRIES lemon garlic aioli GF VG 7⁹⁹ BRUSSELS SPROUTS pancetta vinaigrette, parmesan, aleppo chili GF 9⁹⁹ ROASTED CARROTS whipped goat cheese, hot honey, hazelnuts GF VG 9⁹⁹ CRISPY GARLIC POTATOES parmesan, herb oil VG 9⁹⁹

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% service charge will automatically be added to all 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

16⁹⁹
- N° 5

beefeater, lavender honey,
aperol, lillet rose, lemon, tonic

15⁹⁹
- N° 8

absolut, stirrings peach,
prosecco, lime, ginger zest, mint

14⁹⁹
- N° 9

olmeca altos, wildberry,
del santo herbal liqueur, pineapple, lime

15⁹⁹
- N° 15

grey goose, lime,
cherry lavender syrup, peychaud’s bitters

16⁹⁹
- N° 17

sipsmith, strawberry, mint,
limoncello

13⁹⁹
- N° 21

patrón silver, giffard crème de
violette, eucalyptus, lemon

17⁹⁹
- N° 24

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

16⁹⁹

• SIENA SANGRIA •

pinot grigio, vodka,
passion fruit, elderflower

13⁹⁹|39⁹⁹

BOTTLES & CANS

- FOUNDERS CENTENNIAL

IPA.

7⁴⁹
- GOOSE ISLAND HAZY BEER HUG

Hazy IPA.

8⁴⁹
- TECATE

Mexican Lager.

5⁹⁹
- CORONA PREMIER

Light Mexican Lager

6⁹⁹
- BUD LIGHT

American Lager.

5⁹⁹
- MONTUCKY COLD SNACK

American Lager 16oz.

8⁹⁹
- COORS BANQUET

American Lager.

6⁹⁹
- PERONI

Euro Pale Lager 16oz.

9⁹⁹
- YUENGLING

Amber Lager

7⁴⁹
- PAULANER PILS

Pilsner 16oz.

8⁹⁹
- GOOSE ISLAND 312

American Pale Wheat Ale.

5⁹⁹
- BELL’S OBERON

Wheat Ale.

8⁹⁹
- SHINER SHANDY

Raspberry Lemonade Shandy.

6⁹⁹
- ATLÉTICA

Non-Alcoholic Mexican-Style N/A Lager

7⁴⁹
- 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



SEASONAL

- LIMONCELLO SPRITZ

house-made limoncello, mint, prosecco

12⁹⁹
- FROZEN ITALIAN SPRITZ

apervita aperitif, prosecco, citrus

15⁹⁹
- FROZEN PEACH ROSÉ

rosé, vodka, peach, citrus

15⁹⁹
- ROSY DISPOSITION (SERVES 3-4)

grey goose essences watermelon & basil,
cranberry, citrus

59⁹⁹

CLASSIC COCKTAILS

- OLD FASHIONED

tincup 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

WINE

- WHITE

Mer Soleil, ‘Reserve’, CHARDONNAY,
Santa Lucia, Ca 2023

16⁹⁹|67⁹⁹

La Scolca, CORTESE, Gavi, Ita 2024

12⁹⁹|48⁹⁹

Lunardi, PINOT GRIGIO,
Delle Venezie, Ita 2024

14⁹⁹|59⁹⁹

Seaglass, RIESLING, Central Coast, Ca 2023

12⁹⁹|51⁹⁹

Chemistry, SAUVIGNON BLANC,
Columbia Valley, Wa 2023

13⁹⁹|55⁹⁹

Sea Pearl, SAUVIGNON BLANC,
Marlborough, NZ 2025

15⁹⁹|63⁹⁹
- RED

Tribute, CABERNET SAUVIGNON, Ca 2023

15⁹⁹|63⁹⁹

Turnbull, CABERNET SAUVIGNON,
Napa Valley, Ca 2022

24⁹⁹|99⁹⁹

Ruffino, 1887, CHIANTI,
Tuscany, Ita 2022

14⁹⁹|59⁹⁹

Tilia, MALBEC, Mendoza, Arg 2025

13⁹⁹|55⁹⁹

Masciarelli, MONTEPULCIANO D’ABRUZZO,
Abruzzo, Ita 2024

12⁹⁹|48⁹⁹

Cloudline, PINOT NOIR,
Willamette Valley, Or 2023

18⁹⁹|75⁹⁹

Caymus, ‘Walking Fool’, RED BLEND,
Suisun, Ca 2023

19⁹⁹|79⁹⁹

Rocca delle Macie, ‘Sasyr’, ROSSO TOSCANO,
Tuscany, Ita 2023

16⁹⁹|67⁹⁹
- ROSÉ

Cleto Chiarli, LAMBRUSCO,
Emilia-Romagna, Ita NV

14⁹⁹|59⁹⁹

Honoro Vera, TEMPRANILLO,
Jumilla, ESP 2024

12⁹⁹|51⁹⁹

Les Sarrins, GRENACHE, Provence,
Fra, 2024

16⁹⁹|67⁹⁹
- SPARKLING

Nicolas Feuillatte Reserve Exclusive Brut,
CHAMPAGNE, Fra NV 187ml

--|29⁹⁹

Vietti, MOSCATO, Asti, Ita 2024

15⁹⁹|53⁹⁹

Avissi, PROSECCO, Veneto, Ita NV

12⁹⁹|51⁹⁹