

• CICHETTI •

(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 22⁹⁹

PARMESAN POTATO SKINS

truffle aioli GF VG 14⁹⁹

ROASTED MEATBALLS

ricotta, basil,
polenta bread 21⁹⁹

AHI TUNA CRUDO*

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

TRUFFLE FOCACCIA

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

GRILLED OCTOPUS

crispy fingerling potatoes,
celery, red finger chiles,
white wine, aged balsamic GF 23⁹⁹

SMOKED MOZZARELLA ARANCINI

arrabbiata, crispy prosciutto 16⁹⁹

HALF DOZEN OYSTERS*

rotating west coast oysters,
citrus & shallot mignonette
half dozen 22⁹⁹ • full dozen 40⁹⁹

2-Course Lunch

25 per person

FIRST COURSE

choice of

BURRATA
ROASTED CARROTS
CAESAR SALAD
CUP OF SOUP

SECOND COURSE

choice of

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

SALADS & SOUP

SPICED BUTTERNUT SQUASH SOUP

cream, chives, olive oil VG
cup 8⁹⁹ • bowl 13⁹⁹

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
filet mignon* 8⁹⁹ • salmon 11⁹⁹



SANDWICHES

sandwiches served with crispy parmesan fries

BOMBOBURGER*

sharp american cheese, pickles,
red onion, dijonnaise 18⁹⁹

make it a double 20⁹⁹

add: bacon 2⁹⁹ • egg 2⁹⁹

SPICY CHICKEN

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

LOBSTER ROLL

buttery brioche, old bay aioli,
fennel, celery, lemon 29⁹⁹

CHICKEN CAESAR

choice of fried or grilled chicken
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 23⁹⁹

PASTA

RIGATONI ALLA VODKA

whipped burrata,
garlic bread crumbs VG 25⁹⁹

BUCATINI CACIO E PEPE

pecorino, black pepper,
belper knolle cheese VG 23⁹⁹

ORECCHIETTE

short rib ragu,
smoked ricotta, parmesan 34⁹⁹

LOBSTER LINGUINE

spicy lobster cream 39⁹⁹

GNOCCHI

prosciutto sausage, rapini,
parmesan, calabrian chilies 26⁹⁹

BAKED LASAGNA

ricotta, beef bolognese,
parmesan 27⁹⁹

ADD A PROTEIN TO ANY PASTA

chicken 6⁹⁹ • shrimp 7⁹⁹
filet mignon* 8⁹⁹ • salmon 11⁹⁹

PLATES

PAN SEARED SALMON*

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

ROASTED BRANZINO

shaved fennel, arugula, radicchio,
red onion, tomatoes, crispy potatoes,
citrus dressing 34⁹⁹

CHICKEN PARMESAN

house pomodoro,
mozzarella 29⁹⁹

HALF CHICKEN DIAVOLO

sticky parmesan potatoes,
pan chicken jus 34⁹⁹

FLAT IRON STEAK

salsa verde, parmesan fries 34⁹⁹

Sides

BRUSSELS SPROUTS

pancetta vinaigrette,
parmesan, aleppo chili GF 9⁹⁹

ROASTED CARROTS

whipped goat cheese,
hot honey, hazelnuts GF VG 9⁹⁹

PARMESAN FRIES

lemon garlic aioli GF VG 7⁹⁹

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.

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.

An 18% gratuity charge will be added to all parties of six or more. * 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** befeater, lavender honey, aperol, lillet rose, lemon, tonic 15⁹⁹
- N° 8** hangar one vodka, stirrings peach, prosecco, lime, ginger zest, mint 14⁹⁹
- 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 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

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



SEASONAL

- LIMONCELLO SPRITZ**
house-made limoncello, mint, prosecco 12⁹⁹
- ROSY DISPOSITION (SERVES 3-4)**
grey goose essences watermelon & basil, cranberry, citrus 59⁹⁹
- **SIENA SANGRIA** ●
pinot grigio, vodka, passion fruit, elderflower 13⁹⁹|39⁹⁹

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

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
- Yealands, **SAUVIGNON BLANC**, Marlborough, NZ 2024 15⁹⁹|63⁹⁹

RED

- Tribute, **CABERNET SAUVIGNON**, Ca 2023 15⁹⁹|63⁹⁹
- Turnbull, **CABERNET SAUVIGNON**, Napa Valley, Ca 2022 24⁹⁹|99⁹⁹
- Candoni, **CHIANTI**, Tuscany, Ita 2022 14⁹⁹|59⁹⁹
- Santa Julia, **MALBEC**, Mendoza, Arg 2025 13⁹⁹|55⁹⁹
- Masciarelli, **MONTEPULCIANO D'ABRUZZO**, Abruzzo, Ita 2024 12⁹⁹|48⁹⁹
- Cloudline, **PINOT NOIR**, Willamette Valley, Or 2023 18⁹⁹|75⁹⁹
- Matthew Fritz, **PINOT NOIR**, Santa Lucia, Ca 2023 15⁹⁹|63⁹⁹
- Conundrum, **RED BLEND**, Ca 2022 13⁹⁹|55⁹⁹
- Carpineto 'Dogajolo', **ROSSO TOSCANA**, Tuscany, Ita 2023 15⁹⁹|63⁹⁹
- Ornellaia, 'Le Volte', **SUPER TUSCAN**, Tuscany, Ita 2022 21⁹⁹|87⁹⁹

ROSÉ

- Cleto Chiarli, **SPARKLING ROSÉ**, Emilia-Romagna, Ita NV 14⁹⁹|59⁹⁹
- Hampton Water, **ROSÉ**, Languedoc-Roussillon, Fra 2023 13⁹⁹|55⁹⁹
- Les Sarrins, **ROSÉ**, Provence, Fra, 2024 16⁹⁹|67⁹⁹

SPARKLING

- Nicolas Feuillatte Reserve Exclusive Brut, **CHAMPAGNE**, Fra NV 187ml --|29⁹⁹
- Vietti, **MOSCATO**, Asti, Ita 2024 14⁹⁹|59⁹⁹
- Avissi, **PROSECCO**, Veneto, Ita NV 12⁹⁹|51⁹⁹