

• CICHETTI •

(noun) 1

traditional Italian small plates for sharing

BURRATA

spicy apricot, basil oil 18⁹⁹
add prosciutto +5⁹⁹

GRILLED OCTOPUS

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

GARLIC ROLLS

mozzarella, parmesan, house marinara, garlic butter 9⁹⁹

TRUFFLE POTATO SKINS

parmesan, lemon garlic aioli 12⁹⁹

WAGYU BEEF MEATBALLS

ricotta, basil, polenta bread 17⁹⁹

CRISPY CALAMARI

arrabbiata, lemon garlic aioli 22⁹⁹

2-Course Lunch

24 per person

FIRST COURSE

choice of

BURRATA **BABY GEM CAESAR**
CUP OF SOUP **ROASTED MEATBALLS**

SECOND COURSE

choice of

BAR SIENA BURGER **RIGATONI ALLA VODKA**
GRILLED CHICKEN SANDWICH **BAR SIENA CHOPPED**
with chicken

SOUP & SALADS

MINISTRONE

cannellini beans, kale VG
cup 7⁹⁹ • bowl 12⁹⁹

BAR SIENA CHOP

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

BRUSSEL SPROUTS

avocado, oven roasted tomato, corn, almonds, parmesan, cabernet vinaigrette GF 17⁹⁹

BABY GEM CAESAR

parmesan, garlic breadcrumbs 16⁹⁹

ADD TO ANY SALAD

avocado 4⁹⁹ • chicken 6⁹⁹ • shrimp 7⁹⁹
steak* 8⁹⁹ • salmon 11⁹⁹



SANDWICHES

sandwiches served with crispy parmesan fries

GRILLED CHICKEN

marinated bufala mozzarella, sliced tomato, arugula, shaved red onion, herb mayo, brioche bun 18⁹⁹

SPICY CHICKEN

creamy coleslaw, spicy aioli, buttered pickles, brioche bun 18⁹⁹

LOBSTER ROLL

buttery brioche, old bay aioli, fennel, celery, lemon 28⁹⁹

BAR SIENA BURGER

double smash burger, sharp american cheese, pickles, charred red onion, dijonaise 19⁹⁹
add bacon +2⁹⁹ • egg +2⁹⁹

TURKEY CLUB

old bay aioli, bacon, lettuce, tomato 19⁹⁹

Pizza

BUFALA MARGHERITA

tomato sauce, mozzarella VG 19⁹⁹

TRUFFLE MUSHROOM

garlic cream, mozzarella, white truffle oil VG 23⁹⁹

PROSCIUTTO FIG

garlic cream, arugula, mozzarella, truffle honey 22⁹⁹

PIZZA ALLA VODKA

charred red onion, mozzarella, basil VG 21⁹⁹

BURNT PEPPERONI

tomato sauce, mozzarella 23⁹⁹

• PASTA •

PENNE BOLOGNESE

beef ragu, parmesan 25⁹⁹

TRUFFLE CREAM GNOCCHI

fried sage, crispy pancetta 26⁹⁹

CREAMY ANGEL HAIR LIMONE

lemon, chili, parmesan, green onion VG 21⁹⁹

BUCATINI CACIO E PEPE

pecorino, black pepper, belper knolle cheese VG 23⁹⁹

RIGATONI ALLA VODKA

garlic bread crumbs VG 24⁹⁹

TRUFFLE MUSHROOM TAGLIATELLE

roasted mushrooms, parmesan VG 24⁹⁹

PROSCIUTTO SAUSAGE ORECCHIETTE

watercress, chili flake, parmesan 26⁹⁹

ADD TO ANY PASTA

chicken 6⁹⁹ • shrimp 7⁹⁹
steak* 8⁹⁹ • salmon 11⁹⁹

• PLATES •

BRICK CHICKEN VESUVIO

white wine, lemon, garlic, oregano, peas, sticky parmesan potatoes GF 31⁹⁹

CHICKEN MARSALA

wild mushroom medley, parmesan polenta 29⁹⁹

CHICKEN PARMESAN

house pomodoro, smoked mozzarella 29⁹⁹

EGGPLANT PARMESAN

pomodoro, parmesan bread crumbs, mozzarella 26⁹⁹

PAN SEARED SALMON*

baby zucchini, corn, balsamic glaze, lemon shallot beurre blanc GF 33⁹⁹

HALIBUT MILANESE

blistered grape tomatoes, red onion, shaved parmesan, lemon caper butter 34⁹⁹

BISTECCA & FRIES*

hangar steak, salsa verde, parmesan fries 39⁹⁹

12oz NEW YORK STRIP*

salsa verde, asparagus 49⁹⁹

Sides

PARMESAN FRIES

lemon garlic aioli 8⁹⁹

BALSAMIC BRUSSEL SPROUTS

balsamic glaze, sea salt GF 12⁹⁹

GRILLED ASPARAGUS

balsamic, lemon GF 12⁹⁹

STICKY PARMESAN POTATOES

lemon garlic aioli 9⁹⁹

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 6 or more

*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.

SPECIALTY COCKTAILS

N° 4 tin cup bourbon, meletti, le sirop winter spice, bitters 14⁹⁹

N° 5 beefeater gin, lavender honey, aperol, lillet rose, lemon, tonic 13⁹⁹

N° 6 grey goose essences strawberry & lemongrass, orange liqueur, lemon, prosecco 14⁹⁹

N° 8 absolut mandrin vodka, stirrings peach, prosecco, lime, ginger zest, mint 13⁹⁹

N° 9 cazadores blanco, wildberry, nixta elote liquer, pineapple, lime 15⁹⁹

N° 15 absolut vodka, cherry lavender, lime, peychaud's bitters 14⁹⁹

N° 18 jefferson's very small batch bourbon, aperol, egg white, lemon, bitters 14⁹⁹

N° 24 creyente mezcal, campari, luxardo abano, lime, tamarind chili, peychaud's bitters 14⁹⁹

N° 25 patron silver, rose, grapefruit, lime 16⁹⁹

LIMONCELLO SPRITZ

house-made limoncello, prosecco 11⁹⁹

Frozen

ITALIAN SPRITZ

apervita aperitif, prosecco, spritz 14⁹⁹

MARGARITA CLASSICA

tequila, orange liqueur, citrus 13⁹⁹

• SIENA SANGRIA •

pinot grigio, vodka, peach 11⁹⁹|34⁹⁹

CLASSICS COCKTAILS

FRENCH 75 suntory roku gin, lemon, prosecco 15⁹⁹

ESPRESSO MARTINI vanilla vodka, kahlua, espresso 15⁹⁹

DAIQUIRI havana club rum, lime 11⁹⁹

GOLD RUSH high west bourbon, lemon, honey 13⁹⁹

PALOMA jose cuervo tradicional, grapefruit, lime 11⁹⁹

OLD FASHIONED maker's mark, demerara, bitters 16⁹⁹

ZERO PROOF

PSEUDO HUGO giffard elderflower non-alcoholic, peach purée, lime, mint 12⁹⁹

LAVENDER COLLINS ritual gin alternative, lavender-honey, tonic 11⁹⁹

SIENA SMASH cherry lavender, lemon, amarena cherries 7⁹⁹

EVERYTHING'S PEACHY Peach puree, thyme, lemon 7⁹⁹

BOTTLES & CANS

FOUNDERS CENTENNIAL IPA 7⁴⁹

GOOSE ISLAND 312 American Pale Wheat Ale. 5⁹⁹

DESCHUTES FRESH HAZE Hazy IPA 6⁹⁹

STELLA ARTOIS Euro Lager 7⁹⁹

PERONI Euro Lager 16oz 9⁹⁹

CORONA PREMIER Pale Lager 7⁴⁹

BUD LIGHT American Lager 5⁹⁹

SEATTLE CIDER HONEY CRISP Hard Cider 6⁹⁹

BEST DAY KOLSCH NON-ALCOHOLIC Kolsh-Style N/A Ale 7⁹⁹

WINE

RED

6oz | 9oz | BTL

Feudi di San Gregorio, **AGLIANICO**, Campania, Ita 2022.....14⁹⁹|19⁹⁹|52⁹⁹

Aviary, **CABERNET SAUVIGNON**, Napa Valley, Ca 2023.....19⁹⁹|26⁹⁹|69⁹⁹

Tormaresca, 'Neprica', **CABERNET SAUVIGNON**, Puglia, Ita 2021.....15⁹⁹|21⁹⁹|55⁹⁹

Querceto, **CHIANTI**, Tuscany, Ita 2024.....14⁹⁹|19⁹⁹|52⁹⁹

Santa Julia, **MALBEC**, Mendoza, Arg 2025.....13⁹⁹|18⁹⁹|48⁹⁹

Cloudline, **PINOT NOIR**, Willamette Valley, Or 2023.....19⁹⁹|26⁹⁹|69⁹⁹

Saldo, **RED BLEND**, North Coast, Ca 2021.....21⁹⁹|28⁹⁹|73⁹⁹

Bruni Poggio d'Elsa, **SUPER TUSCAN**, Tuscany, Ita 2023.....17⁹⁹|23⁹⁹|62⁹⁹

WHITE

Davis Bynum, **CHARDONNAY**, Russian River, Ca, 2022.....19⁹⁹|26⁹⁹|69⁹⁹

Principi di Butera, **CHARDONNAY**, Sicily, Ita 2022.....13⁹⁹|18⁹⁹|49⁹⁹

Lunardi, **PINOT GRIGIO**, Delle Venezie, Ita 2024.....14⁹⁹|19⁹⁹|52⁹⁹

The Pale, **ROSÉ**, Provence, Fra 2024.....16⁹⁹|22⁹⁹|59⁹⁹

Sager & Verdier, **SANCERRE**, Loire Valley, Fra, 2024.....23⁹⁹|29⁹⁹|84⁹⁹

Yealands, **SAUVIGNON BLANC**, Marlborough, NZ 2024.....15⁹⁹|21⁹⁹|55⁹⁹

SPARKLING

5oz | BTL

Bricco Riella, **MOSCATO D'ASTI**, Piedmont, Ita 2024.....11⁹⁹|41⁹⁹

Riondo, **PROSECCO ROSÉ**, Veneto, Ita 2023.....13⁹⁹|48⁹⁹

Avissi, **PROSECCO**, Veneto, Ita NV.....12⁹⁹|45⁹⁹

Luc Belaire, 'Luxe', **BRUT**, Fra 200ml NV.....--|21⁹⁹

Lyre, "classico", **NON-ALCOHOLIC**, Au 250ml NV.....--|14⁹⁹



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