



Dinner 45

excludes tax & gratuity

1ST COURSE

choice of

ROASTED MEATBALLS

ricotta, basil, polenta bread

BURRATA

spicy apricot, basil oil

TRUFFLE POTATO SKINS

parmesan, lemon aioli

BAR SIENA CHOPPED SALAD

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

2ND COURSE

choice of

CHICKEN PARMESAN

house pomodoro, smoked mozzarella

RIGATONI ALLA VODKA

garlic bread crumbs

PAN SEARED SALMON*

roasted heirloom carrots, frisse, pea purée GF

PAPPARDELLE BOLOGNESE

beef ragu, parmesan

ENHANCE YOUR EXPERIENCE

SUBSTITUTE

SEABASS MILANESE

blistered grape tomatoes, red onion, shaved parmesan, lemon caper butter 5

BRAISED SHORT RIB

parmesan garlic risotto, red wine demi glace 10

DOLCI

choice of

TIRAMISU

mascarpone crema, cocoa powder, coffee meringue

VANILLA BEAN CHEESECAKE

strawberry compote, chantilly cream

GELATO

chef's daily selection

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.

QUALITY  STYLE

BAR SIENA

— NORTH SHORE —