

• BRUNCH •

STEAK & EGGS*

butcher's cut steak, two sunny side eggs, crispy garlic potatoes, herb pesto GF 25⁹⁹

AVOCADO TOAST

poached eggs, tomato, toasted marcona almond GF VG 18⁹⁹
add meyer lemon hollandaise +2⁹⁹

BREAKFAST PIZZA

baked egg, sausage, bacon, roasted tomato, fresno chilies, prosciutto, mozzarella, caramelized onion, potato crisps 21⁹⁹

CLASSIC FRENCH TOAST

raisin brioche, wild berries, whipped cream 16⁹⁹

CLASSICO

two eggs any style, crispy garlic potatoes, bacon, polenta toast 17⁹⁹

BOMBO BREAKFAST SANDWICH

scrambled eggs, bacon, fennel sausage, american cheese, tomato, spicy aioli 19⁹⁹

• CICCETTI •

GRILLED OCTOPUS

crispy fingerling potatoes, celery, red finger chiles, white wine, aged balsamic GF 22⁹⁹

FRIED MOZZARELLA

beer battered, hand pulled mozzarella, housemade marinara 15⁹⁹

GARLIC ROLLS

mozzarella, parmesan, house marinara, garlic butter 9⁹⁹

BURRATA

spicy apricot, basil oil 18⁹⁹
add prosciutto +5⁹⁹

ROASTED MEATBALLS

ricotta, basil, polenta bread 17⁹⁹

CRISPY CALAMARI

arrabbiata, lemon garlic 21⁹⁹

TRUFFLE POTATO SKINS

parmesan, lemon aioli 12⁹⁹

SALADS & SOUPS

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 15⁹⁹

MINESTRONE

cannellini beans, kale VG
cup 7⁹⁹ • bowl 12⁹⁹

CREAM OF BUTTERNUT SQUASH

chives, olive oil VG
cup 7⁹⁹ • bowl 12⁹⁹

ADD TO ANY SALAD

chicken 6⁹⁹ • shrimp 7⁹⁹ • avocado 4⁹⁹
tenderloin* 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 17⁹⁹

SPICY CHICKEN*

creamy coleslaw, spicy aioli, buttered pickles, brioche bun 17⁹⁹

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

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

BIANCA

garlic cream, mozzarella VG 19⁹⁹

BURNT PEPPERONI

tomato sauce, mozzarella 23⁹⁹

• PASTA •

PAPPARDELLE BOLOGNESE

beef ragu, parmesan 25⁹⁹

GNOCCHI

prosciutto sausage, watercress, parmesan 24⁹⁹

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

BUTTERNUT SQUASH TORTELLACCI

brown butter, sage VG 24⁹⁹

ADD TO ANY PASTA

chicken 6⁹⁹ • shrimp 7⁹⁹
tenderloin* 8⁹⁹ • salmon 11⁹⁹

• PLATES •

CHICKEN PARMESAN

house pomodoro, smoked mozzarella 29⁹⁹

ROASTED HALF CHICKEN DIAVOLO
sticky parmesan potatoes, pan chicken jus GF 31⁹⁹

CHICKEN MARSALA

wild mushroom medley, parmesan polenta 29⁹⁹

EGGPLANT PARMESAN

pomodoro, parmesan breadcrumbs, mozzarella 26⁹⁹

PAN SEARED SALMON*

roasted heirloom carrots, frisse, pea purée GF 32⁹⁹

SEABASS MILANESE

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

Sides

PARMESAN FRIES

lemon garlic aioli 8⁹⁹

CHARRED BROCCOLI

fresno chili, parmesan GF 12⁹⁹

BALSAMIC BRUSSEL SPROUTS

balsamic glaze, sea salt GF 12⁹⁹

STICKY PARMESAN POTATOES

lemon, garlic 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 six or more

*Items can be served raw or undercooked Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodbourne 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

tin cup bourbon, meletti,
le sirop winter spice, bitters

14⁹⁹
- N° 5

malfy gin, lavender honey,
aperol, lillet rose, lemon, tonic

13⁹⁹
- N° 6

grey goose essences strawberry &
lemongrass, orange liqueur, lemon, prosecco

14⁹⁹
- N° 8

hangar one 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
- SIENA SANGRIA •

pinot grigio, vodka, peach

11⁹⁹|34⁹⁹

WINE

RED			
Feudi di San Gregorio, AGLIANICO , Campania, Ita 2022	GLS 1/2 BTL BTL	14 ⁹⁹ 26 ⁹⁹ 52 ⁹⁹	
Aviary, CABERNET SAUVIGNON , Napa Valley, Ca 2022		17 ⁹⁹ 31 ⁹⁹ 62 ⁹⁹	
Tormaresca, 'Neprica', CABERNET SAUVIGNON , Puglia, Ita 2021		14 ⁹⁹ 26 ⁹⁹ 52 ⁹⁹	
Querceto, CHIANTI , Tuscany, Ita 2023		13 ⁹⁹ 24 ⁹⁹ 48 ⁹⁹	
Cloudline, PINOT NOIR , Willamette Valley, Or 2021		17 ⁹⁹ 31 ⁹⁹ 62 ⁹⁹	
Matthew Fritz, PINOT NOIR , Santa Lucia, Ca 2023		14 ⁹⁹ 26 ⁹⁹ 52 ⁹⁹	
Saldo, RED BLEND , North Coast, Ca 2021		18 ⁹⁹ 33 ⁹⁹ 66 ⁹⁹	
Bruni Poggio d'Elsa, SUPER TUSCAN , Tuscany, Ita 2020		15 ⁹⁹ 27 ⁹⁹ 55 ⁹⁹	

WHITE			
Davis Bynum, CHARDONNAY , Russian River, Ca, 2022		18 ⁹⁹ 33 ⁹⁹ 66 ⁹⁹	
Principi di Butera, CHARDONNAY , Sicily, Ita 2022		13 ⁸⁹ 24 ⁹⁹ 48 ⁹⁹	
Lunardi, PINOT GRIGIO , Delle Venezie, Ita 2021		13 ⁹⁹ 24 ⁹⁹ 48 ⁹⁹	
The Pale, ROSÉ , Provence, Fra 2024		15 ⁹⁹ 27 ⁹⁹ 55 ⁹⁹	
Yealands, SAUVIGNON BLANC , Marlborough, NZ 2023		14 ⁹⁹ 26 ⁹⁹ 52 ⁹⁹	
Harvey & Harriet, WHITE BLEND , San Luis Obispo, Ca, 2023		14 ⁹⁹ 26 ⁹⁹ 52 ⁹⁹	

SPARKLING			
Bricco Riella, MOSCATO D'ASTI , Piedmont, Ita 2023		11 ⁹⁹ 21 ⁹⁹ 41 ⁹⁹	
Avissi, PROSECCO , Veneto, Ita		12 ⁹⁹ 22 ⁹⁹ 45 ⁹⁹	
Cleto Chiarli, SPARKLING ROSÉ , Emilia-Romagna, Ita		13 ⁹⁹ 23 ⁹⁹ 48 ⁹⁹	
Luc Belaire, 'Luxe', BRUT , Fra 200ml	-- --	21 ⁹⁹	
Lyre, "classico", NON-ALCOHOLIC , Au 250ml	-- --	14 ⁹⁹	

OLD WORLD WINE

NEW WORLD WINE

BRUNCH SIPS

- BLOODY MARY

vodka, housemade bloody mix,
caprese skewer, cured pepperoni, seasoned rim

11⁹⁹
- MIMOSA

prosecco, orange juice

10⁹⁹
- BELLINI

prosecco, peach pureé,

10⁹⁹
- ICED CAFFEE LIQUOROSO

vanilla vodka,
espresso, kahlua, caramel, cream

15⁹⁹
- UN CAFFEE

hot coffee, frangelico, bailey's,
whipped cream

12⁹⁹
- LIMONCELLO SPRITZ

house-made limoncello,
prosecco

11⁹⁹
- APEROL SPRITZ

aperol apertivo, prosecco

13⁹⁹
- CLASSIC HOT TODDY

*price dependent on
spirit selection

THE CLASSICS

- FRENCH 75

suntory roku gin, lemon, prosecco

15⁹⁹
- ESPRESSO MARTINI

vanilla vodka,
kahlua, espresso

15⁹⁹
- DAIQUIRI

havana club rum, lime

11⁹⁹
- PAPER PLANE

pendleton whisky,
aperol, meletti, lemon

16⁹⁹
- 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

8⁴⁹
- 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

