

• 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

CLASSIC FRENCH TOAST

raisin brioche, wild berries, whipped cream 16⁹⁹

BREAKFAST PIZZA

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

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

SHORT RIB HASH

roasted potatoes, spring onion, blistered tomato, fresno chiles, poached egg 24⁹⁹

2- Course Brunch

FIRST COURSE

choice of

CUP OF SOUP
BABY GEM CAESAR

FRENCH TOAST
BURRATA

24 per person

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BAR SIENA BURGER
GRILLED CHICKEN SANDWICH

SECOND COURSE

choice of

BREAKFAST PIZZA
BOMBO BREAKFAST SANDWICH

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

• CICCETTI •

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

MINISTRONE

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

TURKEY PORCHETTA CLUB

old bay aioli, bacon, lettuce, tomato 19⁹⁹

Pizza

• 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, helper knolle cheese VG 23⁹⁹

RIGATONI ALLA VODKA

garlic bread crumbs VG 24⁹⁹

TRUFFLE MUSHROOM TAGLIATELLE

roasted mushrooms, parmesan VG 24⁹⁹

FOUR CHEESE RAVIOLI

marscapone, ricotta, pecorino, cream cheese, pepper cream VG 24⁹⁹

ADD TO ANY PASTA

chicken 6⁹⁹ • shrimp 7⁹⁹
tenderloin* 8⁹⁹ • salmon 11⁹⁹

BUFALA MARGHERITA

tomato sauce, mozzarella VG 19⁹⁹

TRUFFLE MUSHROOM

garlic cream, mozzarella, white truffle oil VG 23⁹⁹

BURNT PEPPERONI

tomato sauce, mozzarella 23⁹⁹

PROSCIUTTO FIG

garlic cream, arugula, mozzarella, truffle honey 22⁹⁹

• 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

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 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** 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** absolut mandarin 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 2023.....		17 ⁹⁹ 31 ⁹⁹ 62 ⁹⁹
Tormaresca, 'Neprica', CABERNET SAUVIGNON , Puglia, Ita 2021		14 ⁹⁹ 26 ⁹⁹ 52 ⁹⁹
Querceto, CHIANTI , Tuscany, Ita 2024.....		13 ⁹⁹ 24 ⁹⁹ 48 ⁹⁹
Cloudline, PINOT NOIR , Willamette Valley, Or 2023.....		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 2023.....		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 ⁹⁹ 24 ⁹⁹ 48 ⁹⁹
Lunardi, PINOT GRIGIO , Delle Venezie, Ita 2024.....		13 ⁹⁹ 24 ⁹⁹ 48 ⁹⁹
The Pale, ROSÉ , Provence, Fra 2024.....		15 ⁹⁹ 27 ⁹⁹ 55 ⁹⁹
Sager & Verdier, SANCERRE , Loire Valley, Fra, 2024.....		21 ⁹⁹ 39 ⁹⁹ 76 ⁹⁹
Yealands, SAUVIGNON BLANC , Marlborough, NZ 2024.....		14 ⁹⁹ 26 ⁹⁹ 52 ⁹⁹

SPARKLING

Bricco Riella, MOSCATO D'ASTI , Piedmont, Ita 2024.....		11 ⁹⁹ 21 ⁹⁹ 41 ⁹⁹
Riondo, PROSECCO ROSÉ , Veneto, Ita 2023.....		13 ⁹⁹ 23 ⁹⁹ 48 ⁹⁹
Avissi, PROSECCO , Veneto, Ita NV.....		12 ⁹⁹ 22 ⁹⁹ 45 ⁹⁹
Luc Belaire, 'Luxe', BRUT , Fra 200ml NV.....	-- --	21 ⁹⁹
Lyre, "classico", NON-ALCOHOLIC , Au 250ml NV.....	-- --	14 ⁹⁹

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 CAFFÉ LIQUOROSO** vanilla vodka, espresso, kahlua, caramel, cream 15⁹⁹
- UN CAFFÉ** 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 7⁹⁹
- 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 7⁹⁹
- BUD LIGHT** American Lager 5⁹⁹
- SEATTLE CIDER HONEY CRISP** Hard Cider 6⁹⁹
- BEST DAY KOLSCH NON-ALCOHOLIC** Kolsh-Style N/A Ale 7⁹⁹

