CICCHETTI

(noun) 1
traditional Italian small plates for sharing

BURRATA
spicy apricot, basil oil 18.99
add prosciutto +5.99

GRILLED OCTOPUS
crispy fingerling potatoes, celery, fresno chiles, white wine, aged balsamic GF 23.99

GARLIC ROLLS
mozzarella, parmesan, house marinara, garlic butter 9.99

TRUFFLE POTATO SKINS
parmesan, lemon garlic aioli 12.99

WAGYU BEEF MEATBALLS
ricotta, basil, polenta bread 17.99

CRISPY CALAMARI
arrabbiata, lemon garlic aioli 22.99

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

BUTTERNUT SQUASH
olive oil, chives VG
cup 7.99 • bowl 12.9

LENTIL
carrots, celery, onions, garlic
cup 7.99 • bowl 12.9

BAR SIENA CHOP
salami, provolone, roasted red peppers, cherry tomatoes, cucumber, pepperoncini, radish, artichokes, parmesan breadcrumbs, mustard vinaigrette 17.99

BRUSSEL SPROUTS
avocado, oven roasted tomato, corn, almonds, parmesan, cabernet vinaigrette GF 17.99

BABY GEM CAESAR
parmesan, garlic breadcrumbs 16.99

ADD TO ANY SALAD
avocado 4.99 • chicken 6.99 • shrimp 7.99
steak 8.99 • salmon 11.99*

SANDWICHES

sandwiches served with crispy parmesan fries

GRILLED CHICKEN
marinated bufala mozzarella, sliced tomato, arugula, shaved red onion,herb mayo, brioche bun 18.99

SPICY CHICKEN
creamy coleslaw, spicy aioli, buttered pickles, brioche bun 18.99

LOBSTER ROLL
buttery brioche, old bay aioli, fennel, celery, lemon 28.99

BAR SIENA BURGER
double smash burger, sharp american cheese, pickles, charred red onion, dijonnaise 19.99
add bacon +2.99 • egg +2.99

TURKEY CLUB
old bay aioli, bacon, lettuce, tomato 19.99

Pizza

BUFALA MARGHERITA
tomato sauce, mozzarella VG 19.99

TRUFFLE MUSHROOM
garlic cream, mozzarella, white truffle oil VG 23.99

PROSCIUTTO FIG
garlic cream, arugula, mozzarella, truffle honey 22.99

PIZZA ALLA VODKA
charred red onion, mozzarella, basil VG 21.99

BURNT PEPPERONI
tomato sauce, mozzarella 23.99

PASTA

TAGLIATELLE BOLOGNESE
beef ragu, parmesan 25.99

TRUFFLE CREAM GNOCCHI
fried sage, crispy pancetta 26.99

CREAMY ANGEL HAIR LIMONE
lemon, chili, parmesan, green onion VG 21.99

BUCATINI CACIO E PEPE
pecorino, black pepper, belper knolle cheese VG 23.99

RIGATONI ALLA VODKA
garlic bread crumbs VG 24.99

PENNE ALFREDO
asparagus, parmesan VG 24.99

BUTTERNUT SQUASH TORTELLACCI
brown butter, sage 24.99

ADD TO ANY PASTA
chicken 6.99 • shrimp 7.99
steak 8.99 • salmon 11.99*

PLATES

BRICK CHICKEN VESUVIO
white wine, lemon, garlic, oregano, peas, sticky parmesan potatoes GF 31.99

CHICKEN MARSALA
wild mushroom medley, parmesan polenta 29.99

CHICKEN PARMESAN
house pomodoro, smoked mozzarella 29.99

EGGPLANT PARMESAN
pomodoro, parmesan bread crumbs, mozzarella 26.99

PAN SEARED SALMON*
baby zucchini, corn, balsamic glaze, lemon shallot beurre blanc GF 33.99

HALIBUT MILANESE
blistered grape tomatoes, red onion, shaved parmesan, lemon caper butter 34.99

BISTECCA & FRIES*
hangar steak, salsa verde, parmesan fries 39.99

12oz NEW YORK STRIP*
salsa verde, asparagus 49.99

Sides

PARMESAN FRIES
lemon garlic aioli 8.99

GRILLED ASPARAGUS
balsamic, lemon GF 12.99

BALSAMIC BRUSSEL SPROUTS
balsamic glaze, sea salt GF 12.99

STICKY PARMESAN POTATOES
lemon garlic aioli 9.99

GF : gluten free VG : vegetarian

Many of our dishes can be modified to be gluten & vegan-friendly Please ask your server for options

An 18% service charge will automatically 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 tincup bourbon, meletti, le sirop winter spice, bitters 14.99

N° 5 beefeater gin, lavender honey, aperol, lillet rose, lemon, tonic 13.99

N° 6 absolut watermelon, orange liqueur, lemon, prosecco 14.99

N° 8 absolut vodka, stirrings peach, prosecco, lime, ginger zest, mint 13.99

N° 9 cazadores blanco, wildberry, nixta elote liqueur, pineapple, lime 15.99

N° 15 grey goose vodka, cherry lavender, lime, peychaud's bitters 14.99

N° 18 jefferson's very small batch bourbon, aperol, egg white, lemon, bitters 14.99

N° 24 creyente mezcal, campari, luxardo abano, lime, tamarind chili, peychaud's bitters 14.99

N° 25 patron silver, rose, grapefruit, lime 16.99

LIMONCELLO SPRITZ
house-made limoncello, prosecco 11.99

Seasonal

PSL MARTINI
vodka, pumpkin, kahlúa, rumchata, espresso 17.99

CLASSIC HOT TODDY
*price dependent on spirit selection

SANGRIA
pinot grigio, vodka, peach 11.99 | 34.99

CLASSICS COCKTAILS

FRENCH 75 suntory roku gin, lemon, prosecco 15.99

ESPRESSO MARTINI vanilla vodka, kahlua, espresso 15.99

DAIQUIRI havana club rum, lime 11.99

GOLD RUSH high west bourbon, lemon, honey 13.99

PALOMA jose cuervo tradicional, grapefruit, lime 11.99

OLD FASHIONED maker's mark, demerara, bitters 16.99

ZERO PROOF

PSEUDO HUGO giffard elderflower non-alcoholic, peach purée, lime, mint 12.99

LAVENDER COLLINS ritual gin alternative, lavender-honey, tonic 11.99

SIENA SMASH cherry lavender, lemon, amarena cherries 7.99

EVERYTHING'S PEACHY Peach puree, thyme, lemon 7.99

BOTTLES & CANS

FOUNDERS CENTENNIAL IPA 7.49

GOOSE ISLAND 312 American Pale Wheat Ale. 5.99

DESCHUTES FRESH HAZE Hazy IPA 6.99

STELLA ARTOIS Euro Lager 7.99

PERONI Euro Lager 16oz 9.99

CORONA PREMIER Pale Lager 7.49

BUD LIGHT American Lager 5.99

BEST DAY KOLSCH NON-ALCOHOLIC
Kolsh-Style N/A Ale 7.99

Salute!

WINE

RED

	6oz	9oz	BTL
Feudi di San Gregorio, **AGLIANICO**, Campania, Ita 2022	14.99	19.99	52.99
Aviary, **CABERNET SAUVIGNON**, Napa Valley, Ca 2023	19.99	26.99	69.99
Santa Cristina, **CABERNET SAUVIGNON**, Tuscany, Ita 2024	16.99	22.99	59.99
Querceto, **CHIANTI**, Tuscany, Ita 2024	15.99	21.99	55.99
Tilia, **MALBEC**, Mendoza, Arg 2023	13.99	18.99	48.99
Cloudline, **PINOT NOIR**, Willamette Valley, Or 2023	19.99	26.99	69.99
Saldo, **RED BLEND**, North Coast, Ca 2021	21.99	28.99	73.99
Bruni Poggio d'Elsa, **SUPER TUSCAN**, Tuscany, Ita 2023	17.99	23.99	62.99

WHITE

Davis Bynum, **CHARDONNAY**, Russian River, Ca, 2022	19.99	26.99	69.99
Tenuta di Nozzole, **CHARDONNAY**, 'Le Bruniche', Tuscany, Ita 2024	15.99	21.99	55.99
Lunardi, **PINOT GRIGIO**, Delle Venezie, Ita 2024	13.99	18.99	49.99
The Pale, **ROSÉ**, Provence, Fra 2024	16.99	22.99	59.99
Sager & Verdier, **SANCERRE**, Loire Valley, Fra, 2024	23.99	29.99	84.99
Sea Pearl, **SAUVIGNON BLANC**, Marlborough, NZ 2025	16.99	22.99	59.99

SPARKLING

	5oz	BTL
Bricco Riella, **MOSCATO D'ASTI**, Piedmont, Ita 2024	11.99	41.99
Riondo, **PROSECCO ROSÉ**, Veneto, Ita 2023	13.99	48.99
Avissi, **PROSECCO**, Veneto, Ita NV	12.99	45.99
Luc Belaire, 'Luxe', **BRUT**, Fra 200ml NV	--	21.99
Lyre, "classico", **NON-ALCOHOLIC**, Au 250ml NV	--	14.99

OLD WORLD WINE **NEW WORLD WINE**