

• BRUNCH •

CLASSICO

two eggs any style,
crispy garlic potatoes,
bacon, polenta toast 18⁹⁹

BREAKFAST PIZZA

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

BOMBO BREAKFAST SANDWICH

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

STEAK & EGGS*

butcher's cut steak, two sunny side
eggs, crispy garlic potatoes,
herb pesto GF 26⁹⁹

MINI BOMBOLONI

ITALIAN HOLE-LESS DOUGHNUTS

salted caramel, raspberry, chocolate hazelnut 12⁹⁹

• 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 15

CLASSIC HOT TODDY

*price dependent on
spirit selection

GF : gluten friendly VG: vegetarian

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

**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. An 18% service charge will automatically be added to all parties of 6 or more.

• **CICCHETTI** •

(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, dijonnaise 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

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SPECIALTY COCKTAILS

- N° 4

tincup bourbon, meletti,
le sirop winter spice, bitters 14⁹⁹
- N° 5

beefeater gin, lavender honey,
aperol, lillet rose, lemon, tonic 13⁹⁹
- N° 6

absolut watermelon,
orange liqueur, lemon, prosecco 14⁹⁹
- N° 8

absolut mandrin vodka, stirrings peach,
prosecco, lime, ginger zest, mint 13⁹⁹
- N° 9

cazadores blanco, wildberry,
del santo herbal liqueur, pineapple, lime 15⁹⁹
- N° 15

grey goose 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	14 ⁹⁹	19 ⁹⁹	52 ⁹⁹
Aviary, CABERNET SAUVIGNON , Napa Valley, Ca 2023	19 ⁹⁹	26 ⁹⁹	69 ⁹⁹
Tormaresca, 'Neprica', CABERNET SAUVIGNON , Puglia, Ita 2021	15 ⁹⁹	21 ⁹⁹	55 ⁹⁹
Querceto, CHIANTI , Tuscany, Ita 2024	14 ⁹⁹	19 ⁹⁹	52 ⁹⁹
Santa Julia, MALBEC , Mendoza, Arg 2025	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
Principi di Butera, CHARDONNAY , Sicily, Ita 2022	13 ⁹⁹	18 ⁹⁹	49 ⁹⁹
Lunardi, PINOT GRIGIO , Delle Venezie, Ita 2024	14 ⁹⁹	19 ⁹⁹	52 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
Yealands, SAUVIGNON BLANC , Marlborough, NZ 2024	15 ⁹⁹	21 ⁹⁹	55 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
Avisi, 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