

- BURRATA**
spicy apricot, basil oil 18⁹⁹
add prosciutto +5⁹⁹
- GRILLED OCTOPUS**
crispy fingerling potatoes,
celery, red finger chiles,
white wine, aged balsamic GF 22⁹⁹
- CRISPY CALAMARI**
arrabbiata, lemon garlic 21⁹⁹

• CICHETTI •
(noun) 1
traditional Italian small plates for sharing

- GARLIC PARMESAN BREAD**
house marinara, garlic butter 11⁹⁹

- FRIED MOZZARELLA**
beer battered,
hand pulled mozzarella,
housemade marinara 15⁹⁹
- TRUFFLE POTATO SKINS**
parmesan, lemon aioli 12⁹⁹
- ROASTED MEATBALLS**
ricotta, basil,
polenta bread 17⁹⁹

Pizza

- BUFALA MARGHERITA**
tomato sauce,
mozzarella VG 19⁹⁹
- TRUFFLE MUSHROOM**
garlic cream, mozzarella,
white truffle oil VG 23⁹⁹
- ROASTED TOMATO PESTO**
fresno chile, arugula,
mozzarella VG 19⁹⁹
- BURNT PEPPERONI**
tomato sauce,
mozzarella 23⁹⁹
- PROSCIUTTO FIG**
garlic cream, arugula,
mozzarella, truffle honey 22⁹⁹

SOUP & SALADS

- BAR SIENA CHOP**
salami, provolone,
roasted red peppers,
cherry tomatoes,
cucumber, pepperoncini,
radish, artichokes,
parmesan breadcrumbs,
mustard vinaigrette 16⁹⁹
- BRUSSELS SPROUTS**
avocado, oven roasted tomato,
corn, almonds, parmesan,
cabernet vinaigrette GF 15⁹⁹
- CAESAR***
romaine, parmesan,
garlic breadcrumbs 14⁹⁹
- MINESTRONE**
cannellini beans,
escarole VG 8⁹⁹
- ADD TO ANY SALAD**
chicken 6⁹⁹ • shrimp 7⁹⁹ • avocado 4⁹⁹
tenderloin* 8⁹⁹ • salmon 11⁹⁹

Pasta

- GNOCCHI**
prosciutto sausage,
broccolini, parmesan 24⁹⁹
- CREAMY ANGEL HAIR LIMONE**
lemon, chili, parmesan,
green onion VG 21⁹⁹
add shrimp +7
- PAPPARDELLE BOLOGNESE**
beef ragu, parmesan 25⁹⁹
- RIGATONI ALLA VODKA**
garlic bread crumbs VG 24⁹⁹
- BUCATINI CACIO E PEPE**
pecorino, black pepper,
belper knolle cheese VG 22⁹⁹
- LOBSTER LINGUINE**
spicy lobster cream 35⁹⁹

PLATES

- Pollo**

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

CHICKEN PARMESAN
house pomodoro,
smoked mozzarella 29⁹⁹

CHICKEN MARSALA
wild mushroom medley,
parmesan polenta 29⁹⁹
- Carne**

8oz BUTCHER'S CUT* 37⁹⁹
...
12oz PRIME NEW YORK STRIP* 55⁹⁹
...
6oz PETIT FILET* 44⁹⁹

PAN SEARED SALMON*
roasted heirloom carrots,
frisse, pea purée GF 32⁹⁹

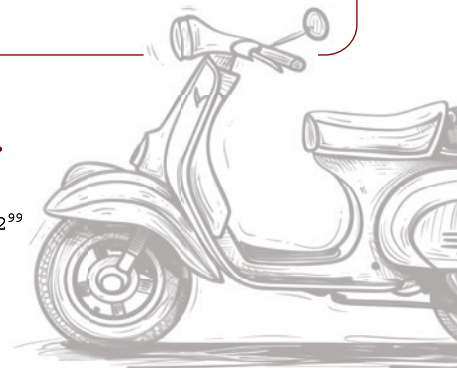
HALIBUT MILANESE
blistered grape tomatoes,
red onion, shaved parmesan,
lemon caper butter 34⁹⁹

BAR SIENA BURGER*
double smash burger, sharp american
cheese, pickles, charred red onion,
dijonnaise, parmesan french fries 18⁹⁹
add bacon +2⁹⁹ • egg +2⁹⁹

EGGPLANT PARMESAN
pomodoro, parmesan breadcrumbs,
mozzarella 26⁹⁹

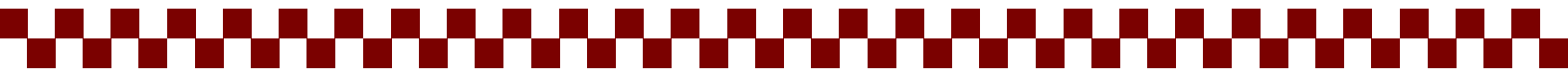
Sides

- PARMESAN FRIES**
lemon garlic aioli 8⁹⁹
- CHARRED BROCCOLINI**
fresno chili, parmesan GF 12⁹⁹
- ROASTED CAULIFLOWER**
herb oil, dill, belper knolle 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

LIMONCELLO SPRITZ

house-made limoncello, prosecco

11⁹⁹

PALOMA DELLA ROSA

patron silver, rose, grapefruit, lime

16⁹⁹

• SIENA SANGRIA •

pinot grigio, vodka, peach

11⁹⁹|43⁹⁹

CLASSICS COCKTAILS

- 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
- CORONA PREMIER

Pale Lager

7⁴⁹
- BUD LIGHT

American Lager

5⁹⁹
- SHINER SHANDY

Lemonade Shandy

7⁹⁹
- SEATTLE CIDER HONEY CRISP

Hard Cider

6⁹⁹
- BEST DAY KOLSCH NON-ALCOHOLIC

Kolsh-Style N/A Ale

7⁹⁹



House Wines

RED, WHITE, ROSÉ

GLS | 1/2 BTL | BTL

11⁹⁹ | 21⁹⁹ | 41⁹⁹

WINE

- RED

Feudi di San Gregorio, **AGLIANICO**,
Campania, Ita 2022

GLS | 1/2 BTL | BTL

14⁹⁹ | 26⁹⁹ | 52⁹⁹
- Aviary, **CABERNET SAUVIGNON**,
Napa Valley, Ca 2022

17⁹⁹ | 31⁹⁹ | 62⁹⁹
- Tormaresca, 'Neprica', **CABERNET SAUVIGNON**,
Puglia, Ita 2021

14⁹⁹ | 26⁹⁹ | 52⁹⁹
- Querceto, **CHIANTI**, Tuscany, Ita 2023

13⁹⁹ | 24⁹⁹ | 48⁹⁹
- Cloudline, **PINOT NOIR**,
Willamette Valley, Or 2021

17⁹⁹ | 31⁹⁹ | 62⁹⁹
- Matthew Fritz, **PINOT NOIR**,
Santa Lucia, Ca 2023

14⁹⁹ | 26⁹⁹ | 52⁹⁹
- Saldo, **RED BLEND**, North Coast, Ca 2021

18⁹⁹ | 33⁹⁹ | 66⁹⁹
- Bruni Poggio d'Elsa, **SUPER TUSCAN**,
Tuscany, Ita 2020

15⁹⁹ | 27⁹⁹ | 55⁹⁹
- WHITE

Davis Bynum, **CHARDONNAY**,
Russian River, Ca, 2022

18⁹⁹ | 33⁹⁹ | 66⁹⁹
- Principi di Butera, **CHARDONNAY**,
Sicily, Ita 2022

13⁹⁹ | 24⁹⁹ | 48⁹⁹
- Lunardi, **PINOT GRIGIO**,
Delle Venezie, Ita 2021

13⁹⁹ | 24⁹⁹ | 48⁹⁹
- The Pale, **ROSÉ**, Provence, Fra 2024

15⁹⁹ | 27⁹⁹ | 55⁹⁹
- Haymaker, **SAUVIGNON BLANC**,
Marlborough, NZ 2020

14⁹⁹ | 26⁹⁹ | 52⁹⁹
- Harvey & Harriet, **WHITE BLEND**,
San Luis Obispo, Ca, 2023

14⁹⁹ | 26⁹⁹ | 52⁹⁹
- SPARKLING

Bricco Riella, **MOSCATO D'ASTI**,
Piedmont, Ita 2023

11⁹⁹ | 21⁹⁹ | 41⁹⁹
- La Gioiosa, **PROSECCO**, Veneto, Ita

12⁹⁹ | 22⁹⁹ | 45⁹⁹
- Cleto Chiarli, **SPARKLING ROSÉ**,
Emilia-Romagna, Ita

13⁹⁹ | 23⁹⁹ | 48⁹⁹
- Luc Belaire, 'Luxe', **BRUT**, Fra 200ml

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- Lyre, "classico", **NON-ALCOHOLIC**, Au 250ml

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