

• CICHETTI •

(noun) 1

traditional Italian small plates for sharing

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

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

2-Course Lunch

23 per person

FIRST COURSE

choice of

BURRATA

CAESAR SALAD

MINESTRONE SOUP

ROASTED MEATBALLS

SECOND COURSE

choice of

BAR SIENA BURGER

RIGATONI ALLA VODKA

GRILLED CHICKEN SANDWICH

BAR SIENA CHOPPED with chicken

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



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

arugula, tomato, green goddess,
new england roll 26⁹⁹

BAR SIENA BURGER

double smash burger, sharp american cheese,
pickles, charred red onion, dijonaise 18⁹⁹
add bacon +2⁹⁹ • egg +2⁹⁹

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

• PASTA •

PAPPARDELLE BOLOGNESE

beef ragu, parmesan 25⁹⁹

GNOCCHI

prosciutto sausage,
broccolini, parmesan 24⁹⁹

CREAMY ANGEL HAIR LIMONE

lemon, chili, parmesan,
green onion VG 21⁹⁹

BUCATINI CACIO E PEPE

pecorino, black pepper,
belper knolle cheese VG 22⁹⁹

RIGATONI ALLA VODKA

garlic bread crumbs VG 24⁹⁹

ADD TO ANY PASTA

chicken 6⁹⁹ • shrimp 7⁹⁹
tenderloin* 8⁹⁹ • salmon 11⁹⁹

• PLATES •

ROASTED HALF CHICKEN DIAVOLO

sticky parmesan potatoes,
pan chicken jus GF 31⁹⁹

CHICKEN MARSALA

wild mushroom medley,
parmesan polenta 29⁹⁹

CHICKEN PARMESAN

house pomodoro,
smoked mozzarella 29⁹⁹

EGGPLANT PARMESAN

pomodoro,
parmesan breadcrumbs,
mozzarella 26⁹⁹

PAN SEARED SALMON*

roasted heirloom carrots,
frisse, pea purée GF 32⁹⁹

HALIBUT MILANESE

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

8oz BUTCHER'S CUT*

crispy potatoes,
red wine demi glace 37⁹⁹

6oz PETIT FILET*

crispy potatoes,
red wine demi glace 44⁹⁹

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 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

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.....

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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