

# • BRUNCH •

## STEAK & EGGS\*

butcher's cut steak, two sunny side eggs, crispy garlic potatoes, herb pesto GF 25<sup>99</sup>

## AVOCADO TOAST

poached eggs, tomato, toasted marcona almond GF VG 18<sup>99</sup>  
**+2<sup>99</sup> add: meyer lemon hollandaise**

## BREAKFAST PIZZA

baked egg, sausage, bacon, roasted tomato, fresno chilies, prosciutto, mozzarella, caramelized onion, potato crisps 21<sup>99</sup>

## CLASSIC FRENCH TOAST

raisin brioche, wild berries, whipped cream 16<sup>99</sup>

## CLASSICO

two eggs any style, crispy garlic potatoes, bacon, polenta toast 17<sup>99</sup>

## BOMBO BREAKFAST SANDWICH

scrambled eggs, bacon, fennel sausage, american cheese, tomato, spicy aioli 19<sup>99</sup>

# • CICCETTI •

## GRILLED OCTOPUS

crispy fingerling potatoes, celery, red finger chiles, white wine, aged balsamic GF 22<sup>99</sup>

## FRIED MOZZARELLA

beer battered, hand pulled mozzarella, housemade marinara 15<sup>99</sup>

## GARLIC ROLLS

mozzarella, parmesan, house marinara, garlic butter 9<sup>99</sup>

## BURRATA

spicy apricot, basil oil 18<sup>99</sup>  
**add prosciutto +5<sup>99</sup>**

## ROASTED MEATBALLS

ricotta, basil, polenta bread 17<sup>99</sup>

## CRISPY CALAMARI

arrabbiata, lemon garlic 21<sup>99</sup>

## TRUFFLE POTATO SKINS

parmesan, lemon aioli 12<sup>99</sup>

# SOUP & SALADS

## BAR SIENA CHOP

salami, provolone, roasted red peppers, cherry tomatoes, cucumber, pepperoncini, radish, artichokes, parmesan breadcrumbs, mustard vinaigrette 16<sup>99</sup>

## BRUSSEL SPROUTS

avocado, oven roasted tomato, corn, almonds, parmesan, cabernet vinaigrette GF 16<sup>99</sup>

## BABY GEM CAESAR

parmesan, garlic breadcrumbs 15<sup>99</sup>

## MINESTRONE

cannellini beans, escarole VG 8<sup>99</sup>

### ADD TO ANY SALAD

chicken 6<sup>99</sup> • shrimp 7<sup>99</sup> • avocado 4<sup>99</sup>  
tenderloin\* 8<sup>99</sup> • salmon 11<sup>99</sup>



# SANDWICHES

sandwiches served with crispy parmesan fries

## GRILLED CHICKEN\*

marinated bufala mozzarella, sliced tomato, arugula, shaved red onion, herb mayo, brioche bun 17<sup>99</sup>

## SPICY CHICKEN\*

creamy coleslaw, spicy aioli, buttered pickles, brioche bun 17<sup>99</sup>

## LOBSTER ROLL\*

arugula, tomato, green goddess, new england roll 26<sup>99</sup>

## BAR SIENA BURGER\*

double smash burger, sharp american cheese, pickles, charred red onion, dijonnaise 18<sup>99</sup>  
**add bacon +2<sup>99</sup> • egg +2<sup>99</sup>**

# Pizza

## BUFALA MARGHERITA

tomato sauce, mozzarella VG 19<sup>99</sup>

## TRUFFLE MUSHROOM

garlic cream, mozzarella, white truffle oil VG 23<sup>99</sup>

## ROASTED

## TOMATO PESTO

fresno chile, arugula, mozzarella VG 19<sup>99</sup>

## BURNT PEPPERONI

tomato sauce, mozzarella 23<sup>99</sup>

## PROSCIUTTO FIG

garlic cream, arugula, mozzarella, truffle honey 22<sup>99</sup>

# • PASTA •

## PAPPARDELLE BOLOGNESE

beef ragu, parmesan 25<sup>99</sup>

## GNOCCI

prosciutto sausage, broccolini, parmesan 24<sup>99</sup>

## CREAMY ANGEL HAIR LIMONE

lemon, chili, parmesan, green onion VG 21<sup>99</sup>

## BUCATINI CACIO E PEPE

pecorino, black pepper, belpor knolle cheese VG 22<sup>99</sup>

## RIGATONI ALLA VODKA

garlic bread crumbs VG 24<sup>99</sup>

### ADD TO ANY PASTA

chicken 6<sup>99</sup> • shrimp 7<sup>99</sup>  
tenderloin\* 8<sup>99</sup> • salmon 11<sup>99</sup>

# • PLATES •

## ROASTED HALF CHICKEN DIAVOLO

sticky parmesan potatoes, pan chicken jus GF 31<sup>99</sup>

## CHICKEN PARMESAN

house pomodoro, smoked mozzarella 29<sup>99</sup>

## EGGPLANT PARMESAN

pomodoro, parmesan breadcrumbs, mozzarella 26<sup>99</sup>

## PAN SEARED SALMON\*

roasted heirloom carrots, frisse, pea purée GF 32<sup>99</sup>

**6oz PETIT FILET\*** crispy potatoes, red wine demi glace 44<sup>99</sup>

# Sides

## PARMESAN FRIES

lemon garlic aioli 8<sup>99</sup>

## CHARRED BROCCOLINI

fresno chili, parmesan GF 12<sup>99</sup>

## ROASTED CAULIFLOWER

herb oil, dill, belpor knolle GF 12<sup>99</sup>

## STICKY PARMESAN POTATOES

lemon, garlic 9<sup>99</sup>

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

14<sup>99</sup>
- N° 5

malfy gin, lavender honey,  
aperol, lillet rose, lemon, tonic

13<sup>99</sup>
- N° 6

grey goose essences strawberry &  
lemongrass, orange liqueur, lemon, prosecco

14<sup>99</sup>
- N° 8

hangar one vodka, stirrings peach,  
prosecco, lime, ginger zest, mint

13<sup>99</sup>
- N° 9

cazadores blanco, wildberry,  
nixta elote liquer, pineapple, lime

15<sup>99</sup>
- N° 15

absolut vodka, cherry lavender, lime,  
peychaud’s bitters

14<sup>99</sup>
- N° 18

jefferson's very small batch bourbon,  
aperol, egg white, lemon, bitters

14<sup>99</sup>
- N° 24

creyente mezcal, campari, luxardo abano,  
lime, tamarind chili, peychaud’s bitters

14<sup>99</sup>

• SIENA SANGRIA •

pinot grigio, vodka, peach

11<sup>99</sup>|43<sup>99</sup>

## WINE

### RED

|                                                                        |                 |                                                      |
|------------------------------------------------------------------------|-----------------|------------------------------------------------------|
| Feudi di San Gregorio, <b>AGLIANICO</b> ,<br>Campania, Ita 2022        | GLS 1/2 BTL BTL | 14 <sup>99</sup>  26 <sup>99</sup>  52 <sup>99</sup> |
| Aviary, <b>CABERNET SAUVIGNON</b> ,<br>Napa Valley, Ca 2022            |                 | 17 <sup>99</sup>  31 <sup>99</sup>  62 <sup>99</sup> |
| Tormaresca, 'Neprica', <b>CABERNET SAUVIGNON</b> ,<br>Puglia, Ita 2021 |                 | 14 <sup>99</sup>  26 <sup>99</sup>  52 <sup>99</sup> |
| Querceto, <b>CHIANTI</b> , Tuscany, Ita 2023                           |                 | 13 <sup>99</sup>  24 <sup>99</sup>  48 <sup>99</sup> |
| Cloudline, <b>PINOT NOIR</b> ,<br>Willamette Valley, Or 2021           |                 | 17 <sup>99</sup>  31 <sup>99</sup>  62 <sup>99</sup> |
| Matthew Fritz, <b>PINOT NOIR</b> ,<br>Santa Lucia, Ca 2023             |                 | 14 <sup>99</sup>  26 <sup>99</sup>  52 <sup>99</sup> |
| Saldo, <b>RED BLEND</b> , North Coast, Ca 2021                         |                 | 18 <sup>99</sup>  33 <sup>99</sup>  66 <sup>99</sup> |
| Bruni Poggio d’Elsa, <b>SUPER TUSCAN</b> ,<br>Tuscany, Ita 2020        |                 | 15 <sup>99</sup>  27 <sup>99</sup>  55 <sup>99</sup> |

### WHITE

|                                                                     |                                                      |
|---------------------------------------------------------------------|------------------------------------------------------|
| Davis Bynum, <b>CHARDONNAY</b> ,<br>Russian River, Ca, 2022         | 18 <sup>99</sup>  33 <sup>99</sup>  66 <sup>99</sup> |
| Principi di Butera, <b>CHARDONNAY</b> ,<br>Sicily, Ita 2022         | 13 <sup>89</sup>  24 <sup>99</sup>  48 <sup>99</sup> |
| Lunardi, <b>PINOT GRIGIO</b> ,<br>Delle Venezie, Ita 2021           | 13 <sup>99</sup>  24 <sup>99</sup>  48 <sup>99</sup> |
| The Pale, <b>ROSÉ</b> , Provence, Fra 2024                          | 15 <sup>99</sup>  27 <sup>99</sup>  55 <sup>99</sup> |
| Yealands, <b>SAUVIGNON BLANC</b> ,<br>Marlborough, NZ 2023          | 14 <sup>99</sup>  26 <sup>99</sup>  52 <sup>99</sup> |
| Harvey & Harriet, <b>WHITE BLEND</b> ,<br>San Luis Obispo, Ca, 2023 | 14 <sup>99</sup>  26 <sup>99</sup>  52 <sup>99</sup> |

### SPARKLING

|                                                               |                                                      |
|---------------------------------------------------------------|------------------------------------------------------|
| Bricco Riella, <b>MOSCATO D’ASTI</b> ,<br>Piedmont, Ita 2023  | 11 <sup>99</sup>  21 <sup>99</sup>  41 <sup>99</sup> |
| Avissi, <b>PROSECCO</b> , Veneto, Ita                         | 12 <sup>99</sup>  22 <sup>99</sup>  45 <sup>99</sup> |
| Cleto Chiarli, <b>SPARKLING ROSÉ</b> ,<br>Emilia-Romagna, Ita | 13 <sup>99</sup>  23 <sup>99</sup>  48 <sup>99</sup> |
| Luc Belaire, 'Luxe', <b>BRUT</b> , Fra 200ml                  | -- -- 21 <sup>99</sup>                               |
| Lyre, "classico", <b>NON-ALCOHOLIC</b> , Au 250ml             | -- -- 14 <sup>99</sup>                               |

OLD WORLD WINE

NEW WORLD WINE

## BRUNCH SIPS

- BLOODY MARY

vodka, housemade bloody mix,  
caprese skewer, cured pepperoni, seasoned rim

11<sup>99</sup>
- MIMOSA

prosecco, orange juice

10<sup>99</sup>
- BELLINI

prosecco, peach pureé,

10<sup>99</sup>
- ICED CAFFEE LIQUOROSO

vanilla vodka,  
espresso, kahlua, caramel, cream

15<sup>99</sup>
- UN CAFFEE

hot coffee, frangelico, bailey's,  
whipped cream

12<sup>99</sup>
- LIMONCELLO SPRITZ

house-made limoncello,  
prosecco

11<sup>99</sup>
- APEROL SPRITZ

aperol apertivo, prosecco

13<sup>99</sup>

## THE CLASSICS

- FRENCH 75

suntory roku gin, lemon, prosecco

15<sup>99</sup>
- ESPRESSO MARTINI

vanilla vodka,  
kahlua, espresso

15<sup>99</sup>
- DAIQUIRI

havana club rum, lime

11<sup>99</sup>
- PAPER PLANE

pendleton whisky,  
aperol, meletti, lemon

16<sup>99</sup>
- PALOMA

jose cuervo tradicional,  
grapefruit, lime

11<sup>99</sup>
- OLD FASHIONED

maker's mark,  
demerara, bitters

16<sup>99</sup>

## ZERO PROOF

- PSEUDO HUGO

giffard elderflower non-alcoholic,  
peach purée, lime, mint

12<sup>99</sup>
- LAVENDER COLLINS

ritual gin alternative,  
lavender-honey, tonic

11<sup>99</sup>
- SIENA SMASH

cherry lavender, lemon,  
amarena cherries

7<sup>99</sup>
- EVERYTHING'S PEACHY

Peach puree,  
thyme, lemon

7<sup>99</sup>

## BOTTLES & CANS

- FOUNDERS CENTENNIAL

IPA

7<sup>49</sup>
- GOOSE ISLAND 312

American Pale Wheat Ale.

5<sup>99</sup>
- DESCHUTES FRESH HAZE

Hazy IPA

6<sup>99</sup>
- STELLA ARTOIS

Euro Lager

7<sup>99</sup>
- CORONA PREMIER

Pale Lager

7<sup>49</sup>
- BUD LIGHT

American Lager

5<sup>99</sup>
- SEATTLE CIDER HONEY CRISP

Hard Cider

6<sup>99</sup>
- BEST DAY KOLSCH NON-ALCOHOLIC

Kolsh-Style N/A Ale

7<sup>99</sup>

