

# • CICHETTI •

(noun) 1

traditional Italian small plates for sharing

## BURRATA

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

## FRIED MOZZARELLA

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

## GRILLED OCTOPUS

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

## CRISPY CALAMARI

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

## GARLIC ROLLS

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

## TRUFFLE POTATO SKINS

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

## ROASTED MEATBALLS

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

## SOUPS & SALADS

### BAR SIENA CHOP

salami, provolone, roasted red peppers,  
cherry tomatoes, cucumber, pepperoncini,  
radish, artichokes, parmesan breadcrumbs,  
mustard vinaigrette 17<sup>99</sup>

### BRUSSEL SPROUTS

avocado, oven roasted tomato, corn, almonds,  
parmesan, cabernet vinaigrette GF 17<sup>99</sup>

### BABY GEM CAESAR

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

### MINISTRONE

cannellini beans, kale VG  
cup 7<sup>99</sup> • bowl 12<sup>99</sup>

### CREAM OF BUTTERNUT SQUASH

chives, olive oil VG  
cup 7<sup>99</sup> • bowl 12<sup>99</sup>

### ADD TO ANY SALAD

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



## 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

## 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

buttery brioche, old bay aioli,  
fennel, celery, lemon 28<sup>99</sup>

### BAR SIENA BURGER

double smash burger, sharp american cheese,  
pickles, charred red onion, dijonaise 19<sup>99</sup>  
add bacon +2<sup>99</sup> • egg +2<sup>99</sup>

### TURKEY PORCHETTA CLUB

old bay aioli, bacon, lettuce, tomato 19<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>

### PROSCIUTTO FIG

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

### BIANCA

garlic cream,  
mozzarella 19<sup>99</sup>

### BURNT PEPPERONI

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

## • PASTA •

### PAPPARDELLE BOLOGNESE

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

### GNOCCHI

prosciutto sausage,  
watercress, 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,  
belper knolle cheese VG 23<sup>99</sup>

### RIGATONI ALLA VODKA

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

### TRUFFLE MUSHROOM TAGLIATELLE

roasted mushrooms, parmesan VG 24<sup>99</sup>

### FOUR CHEESE RAVIOLI

marcapone, ricotta, pecorino, cream  
cheese, pepper cream 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 MARSALA

wild mushroom medley,  
parmesan polenta 29<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>

### SEABASS MILANESE

blistered grape tomatoes,  
red onion, shaved parmesan,  
lemon caper butter 34<sup>99</sup>

### 8oz BUTCHER'S CUT\*

crispy potatoes,  
red wine demi glace 37<sup>99</sup>

### BRAISED SHORT RIB

parmesan garlic risotto,  
red wine demi glace 42<sup>99</sup>

## Sides

### PARMESAN FRIES

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

### CHARRED BROCCOLI

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

### BALSAMIC BRUSSEL SPROUTS

balsamic glaze,  
sea salt 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** absolut mandarin 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>

**N° 25** patron silver, rose, grapefruit, lime 16<sup>99</sup>

## LIMONCELLO SPRITZ

house-made limoncello, prosecco 11<sup>99</sup>

## CLASSIC HOT TODDY

\*price dependent on spirit selection

### • SIENA SANGRIA •

pinot grigio, vodka, peach 11<sup>99</sup>|34<sup>99</sup>

# CLASSICS COCKTAILS

**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>

**PERONI** Euro Lager 16oz 9<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>



# House Wines

RED, WHITE, ROSÉ

GLS | 1/2 BTL | BTL

11<sup>99</sup> | 21<sup>99</sup> | 41<sup>99</sup>

# WINE

## RED

GLS | 1/2 BTL | BTL

Feudi di San Gregorio, **AGLIANICO**, Campania, Ita 2022..... 14<sup>99</sup> | 26<sup>99</sup> | 52<sup>99</sup>

Aviary, **CABERNET SAUVIGNON**, Napa Valley, Ca 2023..... 17<sup>99</sup> | 31<sup>99</sup> | 62<sup>99</sup>

Tormaresca, 'Neprica', **CABERNET SAUVIGNON**, Puglia, Ita 2021 ..... 14<sup>99</sup> | 26<sup>99</sup> | 52<sup>99</sup>

Querceto, **CHIANTI**, Tuscany, Ita 2024..... 13<sup>99</sup> | 24<sup>99</sup> | 48<sup>99</sup>

Cloudline, **PINOT NOIR**, Willamette Valley, Or 2023..... 17<sup>99</sup> | 31<sup>99</sup> | 62<sup>99</sup>

Matthew Fritz, **PINOT NOIR**, Santa Lucia, Ca 2023..... 14<sup>99</sup> | 26<sup>99</sup> | 52<sup>99</sup>

Saldo, **RED BLEND**, North Coast, Ca 2021..... 18<sup>99</sup> | 33<sup>99</sup> | 66<sup>99</sup>

Bruni Poggio d'Elsa, **SUPER TUSCAN**, Tuscany, Ita 2023..... 15<sup>99</sup> | 27<sup>99</sup> | 55<sup>99</sup>

## WHITE

Davis Bynum, **CHARDONNAY**, Russian River, Ca, 2022..... 18<sup>99</sup> | 33<sup>99</sup> | 66<sup>99</sup>

Principi di Butera, **CHARDONNAY**, Sicily, Ita 2022 ..... 13<sup>99</sup> | 24<sup>99</sup> | 48<sup>99</sup>

Lunardi, **PINOT GRIGIO**, Delle Venezie, Ita 2024..... 13<sup>99</sup> | 24<sup>99</sup> | 48<sup>99</sup>

The Pale, **ROSÉ**, Provence, Fra 2024..... 15<sup>99</sup> | 27<sup>99</sup> | 55<sup>99</sup>

Sager & Verdier, **SANCERRE**, Loire Valley, Fra, 2024..... 21<sup>99</sup> | 39<sup>99</sup> | 76<sup>99</sup>

Yealands, **SAUVIGNON BLANC**, Marlborough, NZ 2024..... 14<sup>99</sup> | 26<sup>99</sup> | 52<sup>99</sup>

## SPARKLING

Bricco Riella, **MOSCATO D'ASTI**, Piedmont, Ita 2024..... 11<sup>99</sup> | 21<sup>99</sup> | 41<sup>99</sup>

Riondo, **PROSECCO ROSÉ**, Veneto, Ita 2023..... 13<sup>99</sup> | 23<sup>99</sup> | 48<sup>99</sup>

Avissi, **PROSECCO**, Veneto, Ita NV..... 12<sup>99</sup> | 22<sup>99</sup> | 45<sup>99</sup>

Luc Belaire, 'Luxe', **BRUT**, Fra 200ml NV..... -- | -- | 21<sup>99</sup>

Lyre, "classico", **NON-ALCOHOLIC**, Au 250ml NV..... -- | -- | 14<sup>99</sup>

■ OLD WORLD WINE

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