

CHEF'S TASTING MENU 65/pp

Leave the ordering to us

a 3-course tasting menu of Chef Fabio's favorites plus dessert

WINE PAIRING 30/pp

sommelier selection upon request

CICCHETI

Octopus

swiss chard, calabrian chili
 vinaigrette GF 19

Burrata

spicy apricot mostarda,
 candied pistachio 18

Crispy Polenta

le clare farms goat cheese, pancetta,
 puttanesca 16

Meats & Cheeses 48

POINT REYES bay blue,
 RED HEAD CREAMERY little lucy brie,
 PECORINO black pepper pecorino,
 SMOKING GOOSE coppa,
 CHICAGO SALUMI wagyu bresaola,
 RED BEAR PROVISIONS holy cow,
 prosciutto di parma

ANTIPASTI

Roasted Meatballs*

ricotta, basil, polenta bread 19

Bruschetta*

mushroom carbonara, balsamic 16

Parmesan Potato Skins

truffle garlic aioli 16

Focaccia

stracchino, arugula, truffle honey,
 sea salt 16
 add prosciutto 5

Parmesan Crusted Parker House Rolls

prosciutto, fontina, provolone,
 heaven's honey 18

SIDES

Balsamic Glazed Brussels Sprouts

pancetta GF 12

Potato au Gratin GF 14

Parmesan Fries 12

SOUP & SALAD

Tomato Bisque petit grilled cheese 14

Caesar* romaine, parmesan, garlic breadcrumbs 16

Bar Siena Chop salami, pepperoncini, blue cheese, egg,
 cherry tomatoes, artichokes, red onion, cucumber, avocado,
 parmesan breadcrumbs, smoked mustard vinaigrette 17

Kale & Quinoa orange, raisins, shaved manchego cheese,
 roasted marcona almonds, lemon pepper vinaigrette GF 16

Burrata & Roasted Beet frisee, arugula, crispy polenta,
 roasted hazelnuts, agrodolce 17

PASTA

Pancetta Mac n' Cheese* braised leek, calabrian chili,
 parmesan cream, garlic breadcrumbs 26

Gnocchi* prosciutto sausage, rapini, parmesan, chili flakes 26

Tagliatelle wild mushroom, truffle butter, parmesan 24

Short Rib Lasagna bellwether ricotta, bechamel 26

Rigatoni alla Vodka* rock shrimp, vodka sauce, english peas 28

Butternut Squash Tortellacci brown butter, balsamic, crispy sage 22

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 add: chicken 5 • shrimp 7 • skirt steak 7 • salmon 11

PLATES

Broiled Salmon* roasted fall vegetables, citrus herb yogurt,
 arugula pistou 38

Scallops* cherrywood smoked bacon, pepperonata, pea tendrils,
 citrus jus GF 38

Branzino Fish & Chips* sticky potatoes, charred lemon,
 calabrian chili & meyer lemon aioli 38

Eggplant Parmesan pomodoro, mozzarella, parmesan 28

CARNE

Half Roasted Chicken* roasted potatoes, cipollini onions,
 wild mushrooms, marsala 36

12 oz. New York Strip* potato au gratin GF 45

14 oz. Duroc Pork Chop* sweet corn polenta, roasted
 brussels sprouts, apple pancetta compote 42

PIZZA

Carne* italian sausage, prosciutto cotto, cherry smoked bacon,
 soppressata 22

Bufala Mozzarella & Tomato mozzarella, tomato sauce 21

Fireball Pepperoni* housemade mozzarella, roasted tomato sauce 21

Wild Mushroom & Garlic white truffle oil, fontina 22

Fig Prosciutto straciatella, fontina, arugula 22

GF : gluten friendly

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

A 3% fee will be added to all checks in order to ensure a safe and sanitized work environment for our valued team members. This charge may be removed upon request.

An 18% gratuity charge will be added to all parties of six or more.

*Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of dietary restrictions so they can assist you with recommendations.

JOIN
 OUR TEAM



COCKTAILS 14

N° 4 maker's mark, meletti,
le sirop winter spice, bitters

N° 5 bombay sapphire, lavender
honey, aperol, lillet rose, lemon,
thyme, tonic

**\$1 from every N°5 sold will be donated to
the Lynn Sage Foundation in support of
Breast Cancer Research*

N° 8 reyka, stirrings peach,
prosecco, lime, ginger zest, mint

N° 10 herradura, lime, grapefruit,
smoked salt, rosemary

N° 15 ketel one, lime juice,
cherry lavender syrup, basil leaf,
peychaud's bitters

N° 24 creyente mezcal, campari,
luxardo abano, lime, tamarind chili,

SIENA SANGRIA

13/48

FROZEN 14

N° 13

patron citronge mango, bombay, lime,
pineapple, ginger, mint, serrano

Aperol Spritz

aperol, gin, prosecco, citrus

GRANDE BEVADA 60

(SERVES 3-4)

Rosy Disposition

ketel one botanical grapefruit
& rose, cranberry, citrus

Randolph St. Lush

bacardi, passoa passion fruit, lemon, lime

BOTTLED BEER

Coors Original Coors Brewing Co. American Lager 6

Prairie Path Two Brother's Brewing Co. Gluten Removed.
American Blonde Ale 7

Peroni Nastro Azzurro Birra Peroni. Euro Pale Lager 7

Corona Premier Grupo Modelo. Pale Lager 6

Amber Ale Bell's Brewery. American Amber Ale 7

Milk Stout Left Hand Brewing Company. Sweet Stout 8

Sofie Goose Island Beer Co. Saison 9

DRAFTS

Fist City Revolution Brewing. Chicago Pale Ale 8

Two Hearted Bell's Brewery. American IPA 7

Lost Palate Goose Island. Hazy IPA 8

Cactus Pants BuckleDown Brewing. Mexican-style Lager 7

Trumer Pils Trumer Brauerei. German Pilsner 7

Big Wave Kona Brewing Co., Golden Ale 7

Stella Artois Stella Artois. Belgian Pale Lager 7

Milk Stout Left Hand Brewing Company. Nitro Stout 7

CANS

Lagunitas IPA Lagunitas Brewing Co. IPA 7

Freedom Of Speech Revolution Brewing. Session Sour 7

Black Widow Original Sin Cidery. Blackberry Cider 8

Tecate Cerveceria Cuauhtimoc. Mexican Lager 6

Bud Light Anheuser-Busch. American Lager 6

Apex Predator Off Color Brewing. Saison 9

Shiner Bock Spoetzl Brewery. German Bock 8

Hard Apple Vander Mill. Cider 7

Lü Solemn Oath Brewery. Kölsch 7

Bel Air Brooklyn Brewery, Sour Ale 7

A Little Sumpin' Sumpin' Lagunitas Brewing Co.
Pale Wheat Ale 8

Brooklyn Summer Brooklyn Brewery, English Pale Ale 6

Gumballhead 3 Floyds Brewing Co., American Wheat Ale 8

312 Goose Island Beer Co. American Pale Wheat Ale 6

Michigan Pear Virtue Cider. Apple Pear Cider 8

High Noon High Noon Spirits Co., Watermelon Hard Seltzer 8

Bud Light Seltzer Anheuser-Busch. Black Cherry
Hard Seltzer 7

RED BULL ENERGY DRINK 6

red bull • sugarfree • tropical • blue edition