

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

Tuna Carpaccio*

olive relish, polenta crisp, spicy diavolo aioli, capers 18

Octopus

swiss chard, calabrian chili vinaigrette GF 19

Bruschetta

olive tapenade, marinated tomatoes, bellwether ricotta 16

Burrata

spicy apricot mostarda, candied pistachio 18

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

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

Chilled Broccoli Caesar

shaved parmesan, garlic breadcrumbs, lemon 14

SOUP & SALAD

Tomato Bisque petite grilled cheese 15

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

Sweet Corn Ravioli chiodini, truffle butter 24

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

PLATES

Half Roasted Chicken* panzanella salad, feta vinaigrette 34

Broiled Salmon* roasted spring vegetables, citrus-herb yogurt GF 36

12 oz. New York Strip* potato au gratin GF 42

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

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

Genovese* roasted chicken, oven roasted tomatoes, caramelized leek, pesto 21

GF : gluten friendly

*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.

*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

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,
peychaud's bitters

SIENA SANGRIA

red or rosé

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

Michigan Peach Virtue Cider. Apple Peach Cider 8

DRAFTS

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

Anti-Hero Revolution Brewing, Chicago IPA 8

Oberon Bell's Brewery. American Pale Wheat Ale 7

Rubaeus Nitro Founders Brewing Co., Raspberry Ale 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 Cervecería Cuauhtémoc. Mexican Lager 6

All Day Vacay Founders Brewing Co. Session Wheat 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

Bravazzi Grapefruit Bravazzi Inc., Hard Italian Soda 8

Gumballhead 3 Floyds Brewing Co., American Wheat Ale 8

312 Shandy Goose Island Beer Co. Lemonade Shandy 6

Truly Lemonade Hard Seltzer Beverage Co.,
Strawberry Lemonade 7

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 • watermelon