

**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

.....  
*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, sopressata 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.

*A 3% fee will be added to all checks in order to ensure a safe and sanitary 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**



## SANDWICHES

*sandwiches served with crispy parmesan fries*

### **BomboBurger\***

sharp american cheese, pickles,  
shaved red onion, dijonnaise, sesame bun 15

*make it a double 17*

### **Spicy Chicken**

creamy coleslaw, spicy aioli,  
buttered pickles, sesame bun 15

### **Lobster Roll**

mustard greens, tomato, green goddess, brioche 22

### **Grilled Chicken**

marinated bufala mozzarella, sliced tomato, arugula,  
shaved red onion, herb mayo, brioche bun 16

### **Bar Siena BLT**

thick-cut bacon, nichols farms beefsteak tomato,  
butter lettuce, hatch chili aioli 15

---

*add a protein to any salad:*

*chicken 5 • shrimp 7 • skirt steak 7 • salmon 11*

---

# 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