

FORGET ABOUT IT

85/pp

Leave the ordering to us

A 4-course tasting menu of
Chef Fabio's favorites plus dessert

SOMMELIER SELECTED
WINE PAIRING

40/pp

ANTIPASTI

COCCOLI*

crispy dough, stracchino cheese,
prosciutto di parma, truffle honey 21

GRILLED OCTOPUS

crispy fingerling potatoes, red chiles,
celery, aged balsamic GF 21

BRUSCHETTA

butternut squash caponata, ciabatta, stracciatella,
crispy brussels sprouts, apple saba 16

BURRATA

tomato jam, basil oil 19

WAGYU BEEF MEATBALL

roasted tomato sauce, bellwether ricotta 24

SOUP & SALADS

MINISTRONE

quattro formaggio toast 15

SIENA CHOPPED*

artichoke hearts, avocado, cherry tomato, egg,
red onion, salami, pepperoncini, gorgonzola,
mustard vinaigrette GF 17

SHAVED BRUSSELS SPROUTS

parmesan, toasted marcona almonds,
cabernet vinaigrette GF 15

TUSCAN KALE CAESAR*

oven-dried tomato, parmesan breadcrumbs,
lemon caesar dressing 16

SPINACH & QUINOA

crispy brussels sprouts, pickled garbanzo beans,
manchego cheese, red onion, apple, radish,
ginger citrus vinaigrette 16

PIZZA BAR

TRUFFLE MUSHROOM

roasted wild mushrooms, garlic cream, mozzarella,
white truffle oil 22

CARNE

housemade fennel sausage, sopressata, pancetta bacon,
prosciutto sausage, mozzarella 24

PROSCIUTTO SAUSAGE & BRUSSELS SPROUTS

roasted garlic, shaved fingerling potato,
charred corn, white truffle oil 22

BURNT PEPPERONI

spicy tomato sauce, red chiles, mozzarella 22

MARGHERITA

mozzarella, tomato, fresh basil 21

HOUSEMADE PASTA

MADE FROM SCRATCH DAILY. GLUTEN FREE PASTA AVAILABLE

SQUID INK LINGUINE*

grilled lobster tail, spicy lobster cream 38

BUCATINI "CACIO E PEPE"

pecorino, black pepper,
belper knolle cheese 22

GNOCCHI

truffle cream, fried sage, crispy pancetta 24

ORECCHIETTE

prosciutto sausage, watercress,
chili flake, pecorino 26

CARBONARA IN A JAR

gemelli, crispy pancetta, parmesan cream,
peas, egg yolk, pecorino 26

BAKED LASAGNA

bellwether ricotta, meat ragu, parmesan 26

SPAGHETTI

jumbo lump crab, charred tomato,
red chili & lemon cream sauce 36

BUTTERNUT SQUASH TORTELLACCI

brown butter, sage 24

TRUFFLE MUSHROOM RISOTTO

forage mushrooms, truffle butter 38

add FRESH SHAVED TRUFFLE

to any dish, 25. per 3g

PLATES

BROILED SALMON*

roasted winter vegetables, corn puree,
tamarind glaze 39

BRICK CHICKEN DIAVOLO

sticky parmesan potatoes, arugula,
cherry tomato, grilled lemon 45

PAN SEARED WHITEFISH

farro, zucchini, pistachio pesto,
agrodolce 38

CARNE

22oz. BONE-IN PRIME RIBEYE*

black truffle butter, roasted garlic GF 75

14oz. DUROC PORK CHOP

garlic whipped potatoes, pepperonata 45

SIDES 12

(serves two)

STICKY PARMESAN POTATOES

parmesan, herb oil

CHARRED BROCCOLI

charred lemon, parmesan GF

ROASTED CAULIFLOWER

pepperoncini, toasted pine nuts, mint GF

CARAMELIZED BRUSSELS SPROUTS

pancetta GF

PARMESAN FRIES

lemon garlic aioli

GF: denotes item can be made gluten friendly; alert your server!

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

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.

*Advisory: The consumption of raw or undercooked food such as meat, poultry, fish, shellfish, or eggs, which can contain harmful bacteria, may cause serious illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

JOIN OUR TEAM





siena tavern

SANDWICHES

ALL SANDWICHES SERVED
WITH PARMESAN-SAGE FRIES

TAVERN BURGER

hooks cheddar, grilled onion,
crispy kale, oven-dried tomato,
smoked grain mustard 18

CHICKEN

pancetta bacon, smoked mozzarella,
arugula, tomato,
piquillo pepper aioli 18

LOBSTER ROLL

citrus poached lobster, frisee, bacon
vinaigrette, tomato, herb mayo 28

SHAVED RIBEYE

caramelized onions, peppadew peppers,
fontina, garlic aioli, au jus 24

ADD A PROTEIN TO ANY SALAD OR PASTA:

chicken 6 • shrimp 8 • skirt steak 8 • salmon 12

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SEASONAL COCKTAILS 16

SIENA SPRITZ

aperol, contratto aperitif, ceto chiarli lambrusco, sparkling grapefruit

A SAGE'S RESPITE

bombay sapphire, lillet rose, lemon, pomegranate, sage

FALLING HAMMOCK

diplomatico mantuano, ancho reyes verde, banana, aztec chocolate bitters, smoked sea salt, demerara

STANDARD MARTINI

olive oil washed malfy, contratto bianco, noilly prat, bacon & gorgonzola olive

CLASSIC COCKTAILS 15 • CARAFE 60

NO. 1 titos, prosecco, grapefruit, lemon, mint, strawberry

NO. 2 ketel one, blueberry lavender, lemon, peach, prosecco

NO. 6 old forester rye, averna amaro, demerara

NO. 7 maker's mark, union mezcal, pineapple spice, bitters

NO. 8 gran centenario, union mezcal, serrano, lemon, blackberry

NO. 9 cazadores blanco, grapefruit, mango, lime, smoked salt syrup

NO. 11 hendrick's, rosemary, grapefruit, lime

SANGRIA red or white 13/52

HOT COCKTAILS 16

SALACIA TEA

line aquavit, st. elizabeth allspice dram, lemon, honey syrup, chamomile

NO MALACCHIO

pear infused monkey shoulder, st. george spiced pear, dreamsicle cream, coffee

BEER

DRAFTS

312 Urban Wheat Ale	8
Half Acre Tome Hazy IPA	10
Lagunitas IPA	8
Negra Modelo Lager	8
Peroni Lager	7
Stella Artois Pilsner	9
3 Floyds Gumballhead American Wheat Ale	10
Trumer Pilsner	8

BOTTLES & CANS

Buckler Non-Alcoholic	7
Bud Light Lager	7
Cigar City Jai Alai IPA	8
Corona Extra Lager	8
Delirium Tremens Belgian Ale	10
Guinness Stout (14.9oz)	9
Glutenberg Gluten Free Blonde Ale (16oz)	9
Heineken Lager	8
Hoegaarden Witbier	7
New Belgium Fat Tire Amber Ale	9
Reissdorf Kölsch (16.9oz)	10
Revolution Fist City APA	8
Right Bee Cider Semi-Dry Cider	6

SELTZERS

Truly Wild Berry	8
Whiteclaw Mango	8
Highnoon Pineapple	8

WINE BY THE GLASS

WINE FLIGHTS 30

includes three 3oz pours of your choice

BUBBLES

Berlucchi, Franciacorta, brut, lombardy, ita (NV)	18
G.D. Vajra, Frizzante Moscato d'Asti, Piedmont, ita (2019)	13
Tiamo, Prosecco, veneto, ita (NV)	13
Lamberti, Rosé, veneto, ita (NV)	16

WHITES

ITALY

Cusumano, Etna Bianco, alta mora, sicily (2018)	17
Rocca, Pinot Grigio, veneto (2020)	13
Puiatti, Ribolla Gialla, friuli-venezia giulia (2016)	14

ELSEWHERE

The Calling, Chardonnay, sonoma coast, ca (2018)	14
Flowers Vineyards & Winery, Chardonnay, sonoma coast, ca (2018)	19
Georg Albrecht Schneider, Riesling, kabinett, rheinhessen, ger (2018)	13
Château d'Esclans, Rosé, whispering angel, cotes de provence, fra (2020)	16
Wairau River, Sauvignon Blanc, marlborough, nz (2020)	14

REDS

ITALY

Ratti, Barbara d'Asti, battagliaione piedmont (2019)	15
Banfi, Cabernet Sauvignon, col di sasso, tuscany (2019)	14
Casale dello Sparviero, Chianti Superiore, tuscany (2017)	13
Bruno Giacosa, Nebbiolo d'Alba, piedmont (2018)	20
Trerose, Rosso di Montepulciano, salterio, tuscany (2018)	16
Bibi Graetz, Super Tuscan, casamatta, tuscany (2019)	18

ELSEWHERE

Daou, Cabernet Sauvignon, paso robles, ca (2018)	18
Simi, Cabernet Sauvignon, alexander valley, ca (2018)	24
Bodega Colomé, Malbec, calchaquí valley, salta, arg. (2017)	14
Landmark Vineyards, Pinot Noir, monterey/santa barbara county/sonoma, ca (2017)	15
Résonance, Pinot Noir, willamette valley, or (2017)	18
Ferrari-Carano, Red Blend, siena, sonoma county, ca (2018)	15