

CHEF'S TASTING MENU

74⁹⁹ per person

Add additional wine pairing curated by
Siena Tavern's Wine Director, Michael Tumbali • 34⁹⁹

amuse

SMOKED MOZARELLA ARANCINI
arrabbiata, crispy prosciutto

antipasti

choice of

AHI TUNA CRUDO
crispy chili crouton, pomegranate,
blood orange, meyer lemon vinaigrette

WAGYU MEATBALL
roasted tomato sauce, bellwether ricotta

BURRATA
tomato jam, basil oil

soup & salad

choice of

BEET & GOAT CHEESE
assorted citrus braised beets, arugula,
candied walnuts VG GF

SIENA CHOPPED
salami, provolone, pickled cherry pepper,
cherry tomato, cucumber, radish, pepperoncini,
artichoke, crouton, shaved parmesan,

LEEK & ASPARAGUS SOUP
crème fraîche, herb crouton VG

pasta

choice of

RICOTTA RAVIOLI
english pea, asparagus, pea shoot VG

FETTUCCHINE BOLOGNESE
beef & pork bolognese, brown butter,
sage, calabrian chili

TRUFFLE CREAM GNOCCHI
fried sage, crispy pancetta

entrée

choice of

HALF BRICK CHICKEN
crispy garlic potatoes, lemon pan jus

SALMON VESUVIO
roasted potato, english pea, garlic butter GF

BRAISED SHORT RIB
white truffle risotto, charred cipollini onion,
red wine demi-glace GF

desserts

WARM ITALIAN BUTTER CAKE
CHOCOLATE GIANDUJA BAR



VG: VERGETARIAN GF: GLUTEN FRIENDLY

**Items can be served raw or undercooked or contain undercooked ingredients. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. An 18% gratuity will be included on your final bill for parties of 6 or more and all checks started after 9pm.*

A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.