

2-course lunch

29⁹⁹ per person

select one from each course

FIRST COURSE

choice of

BURRATA • COCCOLI

TUSCAN KALE CAESAR

LEEK & ASPARAGUS SOUP

SECOND COURSE

choice of

RIGATONI ALLA VODKA

TAVERN BURGER* • ROASTED SALMON

SIENA CHOPPED SALAD

with chicken

GRILLED CHICKEN SANDWICH



antipasti

BURRATA

tomato jam, basil oil VG..... 19⁹⁹

COCCOLI*

crispy dough, stracchino cheese,
prosciutto di parma, truffle honey 19⁹⁹

GRILLED OCTOPUS

crispy heirloom potatoes, celery, red chiles,
white wine, aged balsamic 24⁹⁹

CRISPY CALAMARI

calabrian chili aioli, pomodoro, charred lemon .. 22⁹⁹

AHI TUNA CRUDO*

crispy chili crouton, pomegranate,
blood orange, meyer lemon vinaigrette 21⁹⁹

SMOKED MOZZARELLA ARANCINI

arrabbiata, crispy prosciutto 16⁹⁹

WAGYU BEEF MEATBALL

roasted tomato sauce, bellwether ricotta 25⁹⁹

housemade pasta

made from scratch daily • GF pasta available

LOBSTER LINGUINE

squid ink, spicy lobster cream 38⁹⁹

PROSCIUTTO SAUSAGE ORECCHIETTE

watercress, chili flake, pecorino 26⁹⁹

PESTO FUSILLI

mint, basil, pecorino cheese VG 21⁹⁹

RICOTTA RAVIOLI

english pea, asparagus, pea shoot VG 21⁹⁹

CRAB SPAGHETTI

jumbo lump crab, charred tomato,
red chili, lemon cream 36⁹⁹

RIGATONI ALLA VODKA

parmesan, burrata, breadcrumbs VG 24⁹⁹

BUCATINI “CACIO E PEPE”

pecorino, black pepper,
belper knolle cheese VG 22⁹⁹

TRUFFLE CREAM GNOCCHI

fried sage, crispy pancetta 26⁹⁹

FETTUCCINE BOLOGNESE

beef & pork bolognese, brown butter,
sage, calabrian chili 24⁹⁹

Add fresh shaved truffle

to any dish - 25⁹⁹ per 3g

soup & salads

LEEK & ASPARAGUS SOUP

crème fraîche, herb crouton VG 9⁹⁹

SIENA CHOPPED

salami, provolone, pickled cherry pepper, cherry
tomato, cucumber, radish, pepperoncini,
artichoke, crouton, shaved parmesan,
honey mustard 17⁹⁹

TUSCAN KALE CAESAR

oven-dried tomato, parmesan breadcrumbs,
lemon caesar dressing VG 16⁹⁹

BEET & GOAT CHEESE

assorted citrus braised beets, arugula,
candied walnuts VG GF 16⁹⁹

Add Protein

TO ANY SALAD

chicken 6⁹⁹ • shrimp 8⁹⁹ • salmon 12⁹⁹ • steak 15⁹⁹

plates

CHICKEN PARMESAN

house pomodoro, smoked mozzarella..... 29⁹⁹

HALF BRICK CHICKEN

crispy garlic potatoes, lemon pan jus..... 33⁹⁹

ROASTED SALMON

sweet corn, charred cipollini onion,
marinated tomato, fresno chili agrodolce GF.... 29⁹⁹

TAVERN BISTECCA & FRIES*

grilled flat iron steak, burnt tomato romesco,
salsa verde, parmesan fries, garlic aioli 39⁹⁹

pizza

MARGHERITA

mozzarella, tomato, basil VG 21⁹⁹

BURNT PEPPERONI

tomato sauce, mozzarella, red chiles 24⁹⁹

TRUFFLE MUSHROOM

roasted wild mushrooms, garlic cream,
mozzarella, white truffle oil VG 24⁹⁹

PIZZA DIAVOLA

spicy soppressata, whipped ricotta,
house made hot honey 26⁹⁹

sandwiches

served with parmesan fries or side salad

TAVERN BURGER*

truffle aioli, balsamic caramelized onions,
arugula, fontina cheese 19⁹⁹

GRILLED CHICKEN

pancetta bacon, smoked mozzarella,
arugula, tomato, piquillo pepper aioli 18⁹⁹

CHICKEN CAESAR WRAP *grilled or fried*

romaine, red onion, parmesan..... 18⁹⁹

LOBSTER ROLL

buttery brioche, old bay aioli, fennel, celery, lemon 29⁹⁹

SHAVED RIBEYE*

caramelized onions, peppadew peppers,
fontina cheese, garlic aioli, au jus 27⁹⁹

sides

ROASTED CARROTS

whipped ricotta, spiced agave,
garlic, pepitas VG GF 13⁹⁹

PARMESAN FRIES

lemon garlic aioli VG 8⁹⁹

CARAMELIZED BRUSSELS SPROUTS

pancetta GF 12⁹⁹

VG: VEGETARIAN

GF: GLUTEN FRIENDLY

A 3.95% surcharge is added to all checks to offset rising costs. This is added in lieu of menu price increases and can be removed upon request.

An 18% service charge will automatically be added to all parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. While we take precautions, we cannot guarantee an environment free of allergens. Please notify your server of any dietary restrictions.

specialty cocktails

NO. 1	maker’s mark, espresso demerara, cherry bark bitters	16 ⁹⁹
NO. 2	absolut, blueberry, lavender, lemon, peach, prosecco	16 ⁹⁹
NO. 4	olive oil-washed grey goose, rosemary, olive brine, blue cheese stuffed olives	18 ⁹⁹
NO. 8	olmeca altos plata, elderflower, peach, lemon	15 ⁹⁹
NO. 14	creyente mezcal, elote liqueur, guajillo, serrano, pineapple, lime	16 ⁹⁹
NO. 18	roku gin, aperol, strawberry, basil, lemon, tonic	14 ⁹⁹
NO. 21	patrón silver, giffard crème de violette, eucalyptus, lemon	17 ⁹⁹

seasonal

LIMONCELLO SPRITZ	house-made limoncello, mint, prosecco	12 ⁹⁹
FROZEN ITALIAN SPRITZ	apervita aperitif, prosecco, citrus	15 ⁹⁹
FROZEN PEACH ROSÉ	rosé, absolut vodka, peach, citrus	15 ⁹⁹

siena sangria

13⁹⁹/49⁹⁹
pinot grigio, vodka, passion fruit

zero proof

THE IMPOSTER	peach nectar, mint, ginger beer	8 ⁹⁹
LAVENDER BRAMBLE	blueberry lavender, lime, lemon, blackberries	8 ⁹⁹
SENZA SPRITZ	lyre blood orange non-alcoholic aperitivo, grapefruit, lemon	13 ⁹⁹
PSEUDO HUGO	giffard elderflower non-alcoholic, peach purée, lime, mint	14 ⁹⁹

the classics

OLD FASHIONED	tincup bourbon, demerara, bitters	17 ⁹⁹
SOUTHSIDE	bombay dry gin, lime, mint	15 ⁹⁹
CADILLAC MARGARITA	código 1530 blanco, grand marnier, lime	17 ⁹⁹
WHISKY BRAMBLE	pendleton whisky, lemon, blackberry	14 ⁹⁹
ESPRESSO MARTINI	vanilla vodka, kahlua, espresso	17 ⁹⁹

bottles + cans

3 FLOYDS GUMBALLHEAD	American Pale Wheat	9 ⁹⁹
GOOSE ISLAND HAZY BEER HUG	Hazy IPA	8 ⁹⁹
KONA BIG WAVE	Golden Ale	8 ⁹⁹
BUD LIGHT	American Light Lager	7 ⁹⁹
CORONA EXTRA	Mexican Lager	7 ⁹⁹
PERONI	Lager	8 ⁹⁹
BELL'S TWO HEARTED	IPA	8 ⁹⁹
BEST DAY	Non-Alcoholic Kolsh	7 ⁹⁹
WHITE CLAW	Mango Hard Seltzer	8 ⁹⁹

wine by the glass

Wine Flights

39⁹⁹ • three 3oz. pours

BUBBLES		
Canard Duchene, CHAMPAGNE, “cuvée leonie”, reims, fra (NV)		34 ⁹⁹
Berlucchi, FRANCIACORTA, brut, lombardy, ita (NV)		21 ⁹⁹
Avissi, PROSECCO, veneto, ita (NV)		14 ⁹⁹
Lamberti, ROSÉ, friuli-venezia giulia, ita (NV)		16 ⁹⁹

WHITES • ITALY

Antinori, CHARDONNAY, “bramito”, umbria (2024)	18 ⁹⁹
Cusumano, ETNA BIANCO, “alta mora”, sicily (2024)	18 ⁹⁹
Benvolio, PINOT GRIGIO, friuli (2024)	13 ⁹⁹
Puiatti, RIBOLLA GIALLA, friuli-venezia giulia (2024)	15 ⁹⁹

ELSEWHERE

Blindfold, CHARDONNAY, russian river, ca (2023)	20 ⁹⁹
Heinz Eifel, RIESLING, mosel, ger (2023)	14 ⁹⁹
Wairau River, SAUVIGNON BLANC, marlborough, nz (2025)	15 ⁹⁹
Les Sarrins, ROSÉ, provence, fra (2024)	16 ⁹⁹

REDS • ITALY

Marchesi di Barolo, BARBERA DEL MONFERRATO, “maraia”, piedmont (2021)	14 ⁹⁹
Colitbuono, CHIANTI, “cetamura”, tuscany (2024)	13 ⁹⁹
Zaccagnini, MONTEPULCIANO D’ABRUZZO, “tralchetto”, abruzzo (2023)	15 ⁹⁹
G.D. Vajra, NEBBIOLO, langhe, piedmont (2024)	19 ⁹⁹
Argiano, SUPER TUSCAN, “non confunditur”, tuscany (2023)	18 ⁹⁹

ELSEWHERE

Cline, CABERNET SAUVIGNON, “seven ranchlands”, north coast, ca (2023)	16 ⁹⁹
Mt. Veeder, CABERNET SAUVIGNON, napa valley, ca (2023)	29 ⁹⁹
Antigal Uno, MALBEC, uco valley, mendoza, arg (2023)	14 ⁹⁹
Ken Wright Cellars, PINOT NOIR, willamette valley, or (2024)	19 ⁹⁹
Pali, RED BLEND, “maelstrom”, central coast, ca (2021)	17 ⁹⁹