

2-COURSE LUNCH

29⁹⁹ per person
select one from each course

FIRST COURSE

choice of

BURRATA • COCCOLI

TUSCAN KALE CAESAR

SPICED SQUASH SOUP

SECOND COURSE

choice of

RIGATONI ALLA VODKA

TAVERN BURGER*

ROASTED SALMON

SIENA CHOPPED SALAD

with chicken

GRILLED CHICKEN SANDWICH

SOUP & SALADS

SPICED SQUASH SOUP

ginger balsamic, toasted pepitas VG 9⁹⁹

SIENA CHOP

salami, provolone, roasted red peppers, cherry tomatoes, cucumber, radish, pepperoncini, artichokes, parmesan bread crumbs, mustard vinaigrette VG 17⁹⁹

TUSCAN KALE CAESAR

oven-dried tomato, parmesan bread crumbs, lemon caesar dressing VG 16⁹⁹

SHAVED BRUSSELS SPROUTS

grana padano, toasted marcona almonds, cabernet vinaigrette VG 16⁹⁹

Add Protein TO ANY SALAD
chicken 6⁹⁹ • shrimp 8⁹⁹ • salmon 12⁹⁹

SANDWICHES

TAVERN BURGER*

truffle aioli, balsamic caramelized onions, arugula, fontina 19⁹⁹

GRILLED CHICKEN

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

LOBSTER ROLL*

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

SHAVED RIBEYE*

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

PLATES

BRICK CHICKEN

sticky parmesan potatoes, roasted garlic lemon pan jus 38⁹⁹

ROASTED SALMON

spiced carrots, parsnip purée, chili ginger glaze, warmed chicory GF 36⁹⁹

SEA BASS MILANESE

frisée salad, blistered grape tomatoes, red onion, shaved parmesan, lemon caper butter 39⁹⁹

ANTIPASTI

BURRATA

tomato jam, basil oil VG 19⁹⁹

COCCOLI*

crispy dough, stracchino cheese, prosciutto di parma, truffle honey 21⁹⁹

GRILLED OCTOPUS

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

AHI TUNA CRUDO*

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

ARANCINI

scamorza cheese, arrabiata, crispy prosciutto 16⁹⁹

WAGYU BEEF MEATBALL

roasted tomato sauce, bellwether ricotta 25⁹⁹

PIZZA BAR

TRUFFLE MUSHROOM

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

MARGHERITA

mozzarella, tomato, fresh basil VG 21⁹⁹

BURNT PEPPERONI

tomato sauce, mozzarella, red chiles 24⁹⁹

PROSCIUTTO DI PARMA

fontina, balsamic onions, arugula 24⁹⁹

HOUSEMADE PASTA — made from scratch daily • GF pasta available

RIGATONI ALLA VODKA parmesan, burrata, bread crumbs VG 24⁹⁹

BUCATINI "CACIO E PEPE" pecorino, black pepper, belper knolle cheese VG 22⁹⁹

GNOCCHI truffle cream, fried sage, crispy pancetta 26⁹⁹

ORECCHIETTE prosciutto sausage, watercress, chili flake, pecorino 26⁹⁹

STROZZAPRETI porcini mushroom ragu, parmesan VG 22⁹⁹

BUTTERNUT SQUASH RAVIOLI candied walnuts, crispy sage, brown butter, aged balsamic VG 21⁹⁹

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

Add fresh shaved truffle to any dish - 25⁹⁹. per 3g

VG: VEGETARIAN

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. 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.

* Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations.

SPECIALTY COCKTAILS

- NO. 2** hangar one, blueberry, lavender, lemon, peach, prosecco 16⁹⁹
NO. 3 olive oil washed grey goose, fresno chile, blue cheese stuffed olives 18⁹⁹
NO. 6 maker's mark, meletti, biscotti syrup, bitters 16⁹⁹
NO. 8 olmeca altos plata, elderflower, peach, lemon 15⁹⁹
NO. 14 creyente mezcal, elote liqueur, guajillo, serrano, pineapple, lime 16⁹⁹
NO. 17 beefeater, aperol, strawberry, basil, lemon, prosecco 16⁹⁹

SEASONAL

PSL MARTINI

vodka, pumpkin, kahlúa,
rumchata, espresso 17⁹⁹

HOT FASHIONED

sazerac rye, cynar,
burnt orange & cherry, lemon 14⁹⁹

VENTUNO

patrón silver, giffard crème de violette,
eucalyptus, lemon 17⁹⁹

SIENA SANGRIA 13⁹⁹/49⁹⁹
pinot grigio, vodka, passion fruit

ZERO PROOF

THE IMPOSTER

peach nectar, mint, ginger beer 8⁹⁹

LAVENDER BRAMBLE

blueberry lavender, lime, lemon, blackberries 8⁹⁹

SENZA SPRITZ

lyre blood orange non-alcoholic aperitivo,
grapefruit, lemon 13⁹⁹

PSEUDO HUGO

giffard elderflower non-alcoholic,
peach purée, lime, mint 14⁹⁹

WINE BY THE GLASS

Wine Flights 40 • three 3oz. pours

BUBBLES

Canard Duchene, CHAMPAGNE , "cuvee leonie", reims, fra (NV)	33 ⁹⁹
Berlucchi, FRANCIACORTA , brut, lombardy, ita (NV)	21 ⁹⁹
Avissi, PROSECCO , veneto, ita (NV)	13 ⁹⁹
Lamberti, ROSÉ , friuli-venezia giulia, ita (NV)	15 ⁹⁹

WHITES • ITALY

Antinori, CHARDONNAY , "bramito", umbria (2023)	16 ⁹⁹
Cusumano, ETNA BIANCO , "alta mora", sicily (2022)	18 ⁹⁹
Benvolio, PINOT GRIGIO , friuli (2023)	13 ⁹⁹
Puiatti, RIBOLLA GIALLA , friuli-venezia giulia (2023)	15 ⁹⁹

ELSEWHERE

Georg Albrecht Schneider, RIESLING , kabinet, rheinhessen, ger (2021)	14 ⁹⁹
Wairau River, SAUVIGNON BLANC , marlborough, nz (2024)	15 ⁹⁹
Hampton Water, ROSÉ , languedoc, fra (2024)	14 ⁹⁹
Les Sarrins, ROSÉ , provence, fra (2024)	16 ⁹⁹

REDS • ITALY

Marchesi di Barolo, BARBERA DEL MONFERRATO , "maraia", piedmont (2021)	15 ⁹⁹
Cultusboni, CHIANTI , "cetamura", tuscan (2023)	14 ⁹⁹
Caldora, MONTEPULCIANO D'ABRUZZO , abruzzo (2022)	15 ⁹⁹
G.D. Vajra, NEBBIOLO , langhe, piedmont (2023)	19 ⁹⁹
Argiano, SUPER TUSCAN , "non confunditur", tuscan (2023)	18 ⁹⁹

ELSEWHERE

Cline, CABERNET SAUVIGNON , "seven ranchlands", north coast ca (2022)	16 ⁹⁹
Jordan, CABERNET SAUVIGNON , alexander valley, ca (2020)	31 ⁹⁹
Antigal Uno, MALBEC , uco valley, mendoza, arg (2023)	14 ⁹⁹
Angeline, PINOT NOIR , "reserve", monterey, ca (2023)	15 ⁹⁹
Ken Wright Cellars, PINOT NOIR , willamette valley, or (2024)	18 ⁹⁹
Harvey & Harriet, RED BLEND , san luis obispo, ca (2021)	21 ⁹⁹

THE CLASSICS

OLD FASHIONED

tin cup bourbon, demerara, bitters 17⁹⁹

CADILLAC MARGARITA

código 1530 blanco, grand marnier, lime 17⁹⁹

ESPRESSO MARTINI

vanilla vodka, kahlua, espresso 17⁹⁹

FRENCH 75

bombay dry, lemon, prosecco 17⁹⁹

PAPER PLANE

pendleton whisky, aperol, meletti, lemon 18⁹⁹

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