

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

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

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

PIZZA BAR

MARGHERITA

mozzarella, tomato, basil VG

21⁹⁹

PIZZA ALLA VODKA

charred red onion, mozzarella, 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

HOUSEMADE PASTA

Classics

RIGATONI ALLA VODKA

parmesan, burrata, bread crumbs VG

24⁹⁹

BUCATINI "CACIO E PEPE"

pecorino, black pepper, belpor knolle cheese VG

22⁹⁹

TRUFFLE CREAM GNOCCHI

fried sage, crispy pancetta

26⁹⁹

FETTUCCHINE BOLOGNESE

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

24⁹⁹

SOUP & SALADS

SPICED SQUASH SOUP

ginger balsamic, toasted pepitas VG 9⁹⁹

SIENA CHOPPED

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

TUSCAN KALE CAESAR

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

BEET & GOAT CHEESE

assorted citrus braised beets, arugula, candied walnuts VG 16⁹⁹

Add Protein TO ANY SALAD

chicken 6⁹⁹ • shrimp 8⁹⁹ • salmon 12⁹⁹ • steak 15⁹⁹

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

TAVERN BISTECCA & FRIES

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

39⁹⁹

BRICK CHICKEN

crispy garlic potatoes, lemon pan jus

33⁹⁹

ROASTED SALMON

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

29⁹⁹

SEA BASS MILANESE

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

39⁹⁹

SIDES

ROASTED CARROTS

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

PARMESAN FRIES

lemon garlic aioli

12⁹⁹

CARMELIZED BRUSSEL SPROUTS

pancetta VG

8⁹⁹

CHARRED GREEN BEANS

garlic, calabrian chili, goat cheese, parmesan bread crumbs VG

12⁹⁹

made from scratch daily • GF pasta available

Siena Favorites

PROSCIUTTO SAUSAGE ORECCHIETTE

watercress, chili flake, pecorino

26⁹⁹

MUSHROOM RAGÙ

fusilli, porcini mushroom, parmesan VG

22⁹⁹

BUTTERNUT SQUASH RAVIOLI

candied walnuts, crispy sage, brown butter, aged balsamic VG

21⁹⁹

CRAB SPAGHETTI

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

36⁹⁹

VG: VEGETARIAN

GF: GLUTEN FRIENDLY

Many of our dishes can be modified to be gluten & vegan-friendly. Please ask your server for options.

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.

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

* 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. 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	14 ⁹⁹
NO. 21	patrón silver, giffard crème de violette, eucalyptus, lemon	17 ⁹⁹

SEASONAL

CLASSIC HOT TODDY

*price dependent on spirit selection

LIMONCELLO SPRITZ

house-made limoncello, mint, prosecco 12⁹⁹

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 39⁹⁹ • three 3oz. pours

BUBBLES

Canard Duchene, CHAMPAGNE , "cuvee leonie", reims, fra (NV)	34 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 (2023)	18 ⁹⁹
Benvolio, PINOT GRIGIO , friuli (2023)	13 ⁹⁹
Puiatti, RIBOLLA GIALLA , friuli-venezia giulia (2024)	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", tuscany (2023)	14 ⁹⁹
Zaccagnini, MONTEPULCIANO D'ABRUZZO , "tralchetto", abruzzo (2022)	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 (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 (2024)	15 ⁹⁹
Ken Wright Cellars, PINOT NOIR , willamette valley, or (2024)	18 ⁹⁹
Harvey & Harriet, RED BLEND , san luis obispo, ca (2023)	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