

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

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 VG

16⁹⁹

BEET & GOAT CHEESE

assorted citrus braised beets, arugula,
candied walnuts VG GF

16⁹⁹

HOUSEMADE PASTA

made from scratch daily • GF pasta available

Classics

RIGATONI ALLA VODKA

parmesan, burrata, bread crumbs 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

Siena Favorites

SQUID INK LINGUINE

grilled lobster tail, spicy lobster cream

38⁹⁹

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

— Add fresh shaved truffle —

to any dish - 25⁹⁹ per 3g

HOUSE FOCACCIA 5⁹⁹

add a spread 4⁹⁹ • spread trio 12⁹⁹

WHIPPED RICOTTA & HONEY

BURNT TOMATO ROMESCO

ARTICHOKE & ROASTED GARLIC

add prosciutto 8⁹⁹

PLATES

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

CARNE

TAVERN BISTECCA & FRIES

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

39⁹⁹

16oz DELMONICO RIBEYE*

black truffle butter, roasted garlic GF

69⁹⁹

BRAISED SHORT RIB

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

49⁹⁹

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

SIDES

CRISPY GARLIC POTATOES

parmesan, herb oil VG

11⁹⁹

ROASTED CARROTS

whipped ricotta, spiced agave,
garlic, pepitas VG GF

13⁹⁹

CARAMELIZED BRUSSELS SPROUTS

pancetta

12⁹⁹

CHARRED GREEN BEANS

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

12⁹⁹

PARMESAN FRIES

lemon garlic aioli VG

8⁹⁹

VG: VEGETARIAN

GF: GLUTEN FRIENDLY

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.

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.

*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

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 9⁹⁹

GOOSE ISLAND HAZY BEER HUG Hazy IPA 8⁹⁹

KONA BIG WAVE Golden Ale 8⁹⁹

BUD LIGHT American Light Lager 7⁹⁹

CORONA EXTRA Mexican Lager 7⁹⁹

PERONI Lager 8⁹⁹

BELL'S TWO HEARTED IPA 8⁹⁹

BEST DAY Non-Alcoholic Kolsh 7⁹⁹

WHITE CLAW Mango Hard Seltzer 8⁹⁹

WINE BY THE GLASS

Wine Flights 39⁹⁹ • three 3oz. pours

BUBBLES

Canard Duchene, **CHAMPAGNE**, "cuvee leonie", reims, fra (NV) 34⁹⁹

Berlucchi, **FRANCIACORTA**, brut, lombardy, ita (NV) 21⁹⁹

Avissi, **PROSECCO**, veneto, ita (NV) 13⁹⁹

Lamberti, **ROSÉ**, friuli-venezia giulia, ita (NV) 15⁹⁹

WHITES • ITALY

Antinori, **CHARDONNAY**, "bramito", umbria (2023) 16⁹⁹

Cusumano, **ETNA BIANCO**, "alta mora", sicily (2023) 18⁹⁹

Benvolio, **PINOT GRIGIO**, friuli (2023) 13⁹⁹

Puiatti, **RIBOLLA GIALLA**, friuli-venezia giulia (2024) 15⁹⁹

ELSEWHERE

Georg Albrecht Schneider, **RIESLING**, kabinet, rheinhessen, ger (2021) 14⁹⁹

Wairau River, **SAUVIGNON BLANC**, marlborough, nz (2024) 15⁹⁹

Hampton Water, **ROSÉ**, languedoc, fra (2024) 14⁹⁹

Les Sarrins, **ROSÉ**, provence, fra (2024) 16⁹⁹

REDS • ITALY

Marchesi di Barolo, **BARBERA DEL MONFERRATO**, "maraia", piedmont (2021) 15⁹⁹

Cultusboni, **CHIANTI**, "cetamura", tuscany (2023) 14⁹⁹

Zaccagnini, **MONTEPULCIANO D'ABRUZZO**, "tralchetto", abruzzo (2022) 15⁹⁹

G.D. Vajra, **NEBBIOLO**, langhe, piedmont (2024) 19⁹⁹

Argiano, **SUPER TUSCAN**, "non confunditur", tuscany (2023) 18⁹⁹

ELSEWHERE

Cline, **CABERNET SAUVIGNON**, "seven ranchlands", north coast ca (2022) 16⁹⁹

Jordan, **CABERNET SAUVIGNON**, alexander valley, ca (2020) 31⁹⁹

Antigal Uno, **MALBEC**, uco valley, mendoza, arg (2023) 14⁹⁹

Angeline, **PINOT NOIR**, "reserve", monterey, ca (2024) 15⁹⁹

Ken Wright Cellars, **PINOT NOIR**, willamette valley, or (2024) 18⁹⁹

Harvey & Harriet, **RED BLEND**, san luis obispo, ca (2023) 21⁹⁹