



siena tavern

SEASONAL SPECIALS

RIGATONI BOLOGNESE

brown butter, sage,
calabrian chili, parmesan 24⁹⁹

BARBARESCO, MICHELE CHIARLO, "REYNA".

PIEDMONT, ITA (2022) 113 BTL

A stunning, single vineyard Barbaresco, the Reyna has a mouthwatering acidity and savory finish that is the perfect balance to the heartiness of the Rigatoni.

SHRIMP & SAFFRON LINGUINE

white wine, garlic, chive,
chili breadcrumb 31⁹⁹

PINOT GRIGIO, MASSICAN, NAPA VALLEY, CA (2024) 72 BTL

A fresh and vibrant Pinot Grigio coming from the heart of Napa Valley, this wine is the perfect compliment for the Shrimp & Saffron Linguine. The wine's palate of candied lemon and sea salt elevate the delicate shrimp and saffron flavors of the Linguine.

CHARRED GREEN BEANS

garlic & calabrian chili soffrito,
goat cheese fonduta 14⁹⁹

SOAVE CLASSICO, PIEROPAN, "CALVARINO",

VENETO, ITA (2022) 99 BTL

An iconic single vineyard wine, Pieropan is a flag bearer of the Soave Classico style. Dry, refreshing, and long on the finish; this wine is exceptional with the many layers of flavor of the Green Beans

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.*