

• **CICCHETTI** •

(noun) 1.

traditional Italian small plates for sharing

FOCACCIA

stracchino, arugula,
truffle honey, sea salt 18
add prosciutto +5

ROASTED MEATBALLS

ricotta, basil, polenta bread 21

BURRATA

spicy apricot, basil oil GF 19
add prosciutto +5

PRIME STEAK TARTARE*

lemon garlic aioli,
giardiniera,
polenta crostini 24

HALF DOZEN OYSTERS*

shallot mignonette GF 22

GRILLED OCTOPUS

crispy fingerling potatoes,
celery, red finger chiles,
white wine, aged balsamic GF 21

PARMESAN POTATO SKINS

truffle aioli 16

SOUP & SALADS

TOMATO BISQUE

petite taleggio grilled cheese 10

CAESAR*

romaine, parmesan,
garlic bread crumbs 15

BAR SIENA CHOP

salami, provolone, roasted
red peppers, cherry tomatoes,
cucumber, radish, pepperoncini,
artichokes, parmesan bread
crumbs, mustard vinaigrette GF 16

CAPRESE

heirloom tomatoes, burrata,
basil, balsamic reduction GF 16

ADD A PROTEIN TO ANY SALAD

*chicken 5 • shrimp 7
flat iron steak* 7 • salmon* 11*

• **PLATES** •

SEA BASS MILANESE

blistered grape tomatoes,
red onion, shaved parmesan,
lemon caper butter 40

**ROASTED HALF
BRICK CHICKEN DIAVOLO**

sticky parmesan potatoes,
pan chicken jus GF 34

• **CARNE** •

22oz. BONE-IN PRIME RIBEYE*

herb brush, roasted garlic,
fennel salt GF 78

7oz. PETIT FILET*

potato oreganato,
gorgonzola creamed spinach 59

CHARRED PORK CHOP*

chanterelle mushrooms,
cippolini onions, black garlic 42

PASTA

RIGATONI ALLA VODKA

whipped burrata, english peas,
garlic bread crumbs 24

SPAGHETTI

jumbo lump crab, charred tomato,
red chili, lemon cream 36

BUCATINI "CACIO E PEPE"

pecorino, black pepper,
belper knolle cheese 22

GNOCCHI

prosciutto sausage, rapini,
parmesan, calabrian chili 26

LOBSTER LINGUINE

spicy lobster cream 38

BAKED LASAGNA

bellwether ricotta,
meat ragu, parmesan 26

PIZZA

BUFALA MARGHERITA

mozzarella, tomato sauce 19

TRUFFLE MUSHROOM

garlic cream, roasted wild mushroom,
mozzarella, white truffle oil 24

BURNT PEPPERONI

tomato sauce, mozzarella 22

SAUSAGE & ROASTED FENNEL

tomato sauce, peperonata, mozzarella 22



SIDES 14

**BALSAMIC GLAZED
BRUSSELS SPROUTS**

pancetta GF

PARMESAN FRIES

lemon garlic aioli

GRILLED BROCCOLINI

roasted fresno peppers,
lemon juice,
pecorino romano GF

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% surcharge will be added to each check in order to support the rising costs affecting the restaurant industry. We are happy to remove this charge upon request.

** Items can be served raw or undercooked or contain undercooked ingredients. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Please inform your server of dietary restrictions so they can assist you with recommendations.

SPECIALTY COCKTAILS 16

N° 4 maker's mark, meletti,
le sirop spice, bitters

N° 5 malfy, lavender honey,
fiero, lillet rose, lemon, tonic

N° 8 reyka, stirrings peach,
prosecco, lime, ginger zest, mint

N° 9 olmeca altos, wildberry,
nixta elote liqueur, pineapple, lime

N° 15 grey goose, lime,
cherry lavender syrup, peychaud's bitters

N° 17 sipsmith strawberry smash,
mint, limoncello

N° 24 creyente mezcal, campari,
luxardo abano, lime, tamarind chili,
peychaud's bitters

GRANDE BEVADA 60

(SERVES 3-4)

ROSY DISPOSITION

grey goose essences watermelon & basil,
cranberry, citrus

• SIENA SANGRIA •

red 14/50

SEASONAL

THE HOT FASHIONED four roses bourbon,
cynar, burnt orange & cherry 15

PATRONA DI SIENA patron silver,
toasted cinnamon, lemon 18

WINE

Sparkling

Nicolas Feuillatte Reserve Exclusive Brut, CHAMPAGNE , Fra 187ml	-- 22
Saracco, MOSCATO , Asti, Ita 2022	12 48
La Gioiosa, PROSECCO , Treviso, Ita	13 52
Cleto Chiarli, SPARKLING ROSÉ , Emilia-Romagna, Ita	14 56

Light

WHITE

Lunardi, PINOT GRIGIO , Delle Venezie, Ita 2021	16 64
Pavette, SAUVIGNON BLANC , Napa Valley, Ca 2022	14 56

RED

Cline 'Seven Ranchlands', PINOT NOIR , Sonoma, Ca 2021	16 64
Cloudline, PINOT NOIR , Willamette Valley, Or 2021	19 76
Frico, ROSÉ , Tuscany, Ita 2021	13 52
Whispering Angel, ROSÉ , Provence, Fra 2022	18 72

Medium

WHITE

Fritz Zimmer, RIESLING , Mosel, Ger 2020	13 52
Haymaker, SAUVIGNON BLANC , Marlborough, NZ 2020	16 64

RED

Spellbound, CABERNET SAUVIGNON , Ca 2019	16 64
Banfi, CHIANTI SUPERIORE , Tuscany, Ita 2021	15 60
Carpineto 'Dogajolo', ROSSO TOSCANA , Tuscany, Ita 2020	16 64
Conundrum, RED BLEND , Ca 2020	14 56

Full

WHITE

Sea Sun by Caymus, CHARDONNAY , Ca 2021	16 64
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RED

Turnbull, CABERNET SAUVIGNON , Napa Valley, Ca 2020	23 92
Santa Julia, MALBEC , Mendoza, Arg 2022	14 56
Ornellaia, 'Le Volte', SUPER TUSCAN , Tuscany, Ita 2020	22 88

■ OLD WORLD WINE ■ NEW WORLD WINE

THE CLASSICS

PALOMA gran centenario tequila, grapefruit, lime 16

DAIQUIRI bacardi silver, lime 15

SIDECAR martell VSOP, cointreau, lemon 23

OLD FASHIONED old forester demerara, bitters 18

ESPRESSO MARTINI vanilla vodka, kahlua, espresso 17

BOTTLES & CANS

GUINNESS St. James' Gate Brewery. Stout. 8

CENTENNIAL Founders Brewing Co. IPA. 8

HAZY BEER HUG Goose Island Beer Co. Hazy IPA. 8

TECATE Cervecería Cuauhtémoc. Mexican Lager. 6

BUD LIGHT Anheuser-Busch. American Lager. 6

MONTUCKY COLD SNACK Montucky Cold Snacks.
American Lager. 16oz. 8

COORS ORIGINAL Coors Brewing Co. American Lager. 6

PERONI NASTRO AZZURRO Birra Peroni.
Euro Pale Lager. 8

TINY BOMB Wiseacre. American Pilsner. 7

312 Goose Island Beer Co. American Pale Wheat Ale. 6

HONEYCRISP Seattle Cider Co. Hard Cider. 7

NUTRL Pineapple Hard Seltzer. 8

WHITECLAW Black Cherry Hard Seltzer. 8

HAPPY DAD Grape Hard Seltzer. 9

RED BULL ENERGY DRINK 6
red bull • sugarfree • tropical

ZERO PROOF

SIENA SMASH cherry lavender, lemon,
luxardo cherries 9

HIBISCUS HAMMER Q hibiscus ginger beer,
tamarind chili, lemon, cucumber 9

VITA VIBRANTE vibrante non-alcoholic apertivo,
lavender-honey, lemon 12

salute!