

• CICCHETTI •

(noun) 1

traditional Italian small plates for sharing

BURRATA

spicy apricot, basil oil 19
add prosciutto +5

CRISPY CALAMARI

calabrian chili aioli,
pomodoro, charred lemon 21

PARMESAN POTATO SKINS

truffle aioli GF VG 13

ROASTED MEATBALLS

ricotta, basil, polenta bread 21

FOCACCIA

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

GRILLED OCTOPUS

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

ARANCINI

scamorza cheese, arrabbiata,
crispy prosciutto 16

2-Course Lunch

25 per person

FIRST COURSE

choice of

BURRATA

ROASTED MEATBALLS

CAESAR SALAD

SECOND COURSE

choice of

BOMBOBURGER

GRILLED CHICKEN SANDWICH

RIGATONI ALLA VODKA

BAR SIENA CHOPPED

with chicken

SALADS

BAR SIENA CHOP

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

CAESAR*

romaine, parmesan,
garlic bread crumbs 15

BABY KALE

avocado, belper knolle cheese, puffed quinoa,
cranberry, sunflower vinaigrette GF VG 16

ADD A PROTEIN TO ANY SALAD

chicken 6 • shrimp 7
tenderloin* 8 • salmon 11

SANDWICHES

sandwiches served with crispy parmesan fries

BOMBOBURGER*

sharp american cheese, pickles,
charred red onion, dijonnaise 18
make it a double 20

add: bacon 2 • egg 2

SPICY CHICKEN*

coleslaw, bread & butter pickles,
spicy aioli, brioche bun 18

LOBSTER ROLL*

arugula, tomato, green goddess, brioche 26

GRILLED CHICKEN*

smoked mozzarella, tomato, arugula,
shaved red onion, herb aioli, brioche bun 18

Pizza

TRUFFLE MUSHROOM

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

BUFALA MARGHERITA

mozzarella, tomato sauce VG 19

BURNT PEPPERONI

tomato sauce, mozzarella 24

PROSCIUTTO & FIG

prosciutto di parma,fig mostarda,
arugula, mozzarella,
garlic cream 24

PASTA

BAKED LASAGNA

bellwether ricotta,
meat ragu, parmesan 26

LOBSTER LINGUINE

spicy lobster cream 38

RIGATONI ALLA VODKA

whipped burrata,
garlic bread crumbs VG 24

BUCATINI CACIO E PEPE

pecorino, black pepper,
belper knolle cheese VG 22

GNOCCHI

prosciutto sausage, rapini,
parmesan, calabrian chilies 26

ADD A PROTEIN TO ANY PASTA

chicken 6 • shrimp 7
tenderloin* 8 • salmon 11

PLATES

HALIBUT MILANESE

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

ROASTED HALF CHICKEN DIAVOLO

sticky parmesan potatoes,
pan chicken jus 34

8oz FLAT IRON STEAK*

charred tomato romesco,
salsa verde,
parmesan fries 39

CHICKEN PARMESAN

house pomodoro,
smoked mozzarella 29

Sides

BRUSSELS SPROUTS

pancetta vinaigrette,
parmesan, aleppo chili GF

PARMESAN FRIES

lemon garlic aioli GF VG

ROASTED CARROTS

whipped goat cheese, hot
honey, hazelnuts GF VG

CRISPY GARLIC POTATOES

parmesan, herb oil VG

GF : gluten friendly VG: vegetarian

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 3.5% 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

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

N° 5 malfy gin, lavender honey,
aperol, lillet rose, lemon, tonic

N° 8 hangar one vodka, stirrings peach,
prosecco, lime, ginger zest, mint

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

N° 15 grey goose vodka, 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

(SERVES 3-4)

ROSY DISPOSITION
grey goose essences watermelon & basil,
cranberry, citrus

• **SIENA SANGRIA** •
pinot grigio, vodka,
passion fruit, elderflower 14/50

SEASONAL

FROZEN ITALIAN SPRITZ
fiero l’Apertivo, prosecco, citrus 16

FROZEN PEACH ROSÉ
rosé, vodka, peach, citrus 16

LIMONCELLO SPRITZ
house-made limoncello, mint, prosecco 15

VENTUNO
patrón silver, giffard crème de violette,
eucalyptus, 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

White

LIGHT	
Lunardi, PINOT GRIGIO , Delle Venezie, Ita 2023	16 64
Fritz Zimmer, RIESLING , Mosel, Ger 2020	13 52

MEDIUM	
Chemistry, SAUVIGNON BLANC , Columbia Valley, Wa 2023	14 56
Haymaker, SAUVIGNON BLANC , Marlborough, Nz 2022	16 64

FULL	
Sea Sun by Caymus, CHARDONNAY , Ca 2022	16 64

Red

LIGHT	
Candoni, CHIANTI , Tuscany, Ita 2022	15 60
Cloudline, PINOT NOIR , Willamette Valley, Or 2022	19 76
Matthew Fritz, PINOT NOIR , Santa Lucia, Ca 2022	16 64

MEDIUM	
Tribute, CABERNET SAUVIGNON , Ca 2022	16 64
Conundrum, RED BLEND , Ca 2022	14 56
Carpineto ‘Dogajolo’, ROSSO TOSCANA , Tuscany, Ita 2021	16 64

FULL	
Turnbull, CABERNET SAUVIGNON , Napa Valley, Ca 2022	25 100
Santa Julia, MALBEC , Mendoza, Arg 2024	14 56
Ornellaia, ‘Le Volte’, SUPER TUSCAN , Tuscany, Ita 2022	22 88

Rose

Cleto Chiarli, SPARKLING ROSÉ , Emilia-Romagna, Ita	14 56
AIX, ROSÉ , Provence, Fra 2023	17 68
Hampton Water, ROSÉ , Languedoc-Roussillon, Fra 2023	14 56

THE CLASSICS

SIDECAR martell VSOP, orange liqueur, lemon 23
OLD FASHIONED tin cup bourbon, demerara, bitters 18
DAIQUIRI bacardi silver, lime 15
PAPER PLANE pendleton whisky, aperol, meletti, lemon 19
PALOMA gran centenario tequila, grapefruit, lime 16
ESPRESSO MARTINI vanilla vodka, kahlua, espresso 17

BOTTLES & CANS

FOUNDERS CENTENNIAL IPA. 8
GOOSE ISLAND HAZY BEER HUG Hazy IPA. 8
TECATE Mexican Lager. 6
BUD LIGHT American Lager. 6
MONTUCKY COLD SNACK American Lager 16oz. 9
COORS ORIGINAL American Lager. 6
PERONI Euro Pale Lager. 8
YUENGLING Amber Lager 7
BELL’S OBERON Wheat Ale 9
PAULANER PILS Pilsner 16oz. 9
GOOSE ISLAND 312 American Pale Wheat Ale. 6
ATLÉTICA Non-Alcoholic Mexican-Style N/A Lager 7
SEATTLE CIDER HONEY CRISP Hard Cider. 8
SHINER SHANDY Lemonade Shandy. 7
NÜTRL Pineapple Hard Seltzer. 9
WHITE CLAW Mango Hard Seltzer. 8

ZERO PROOF

SENZA SPRITZ blood orange non-alcoholic aperitivo, lavender-honey, lemon 14
FRUTTI FUGAZI ritual tequila alternative, wildberry, pineapple, lime 15
SIENA SMASH cherry lavender, lemon, luxardo cherries 9
HIBISCUS HAMMER Q hibiscus ginger beer, tamarind chili, lemon, cucumber 9