

• BRUNCH •

OMELETTE

oven-dried tomatoes,
artichoke, arugula,
stracchino cheese VG 19⁹⁹

+3 add a protein:

*cherrywood smoked bacon
or housemade pork sausage*

BOMBO BREAKFAST SANDWICH

scrambled eggs, cherrywood
smoked bacon, fennel sausage,
american cheese, sliced tomato,
spicy aioli 19⁹⁹

CLASSIC FRENCH TOAST

raisin brioche, wild berries,
whipped cream 16⁹⁹

AVOCADO TOAST

poached eggs, vine ripened
tomato, toasted marcona almond,
sea salt GF VG 18⁹⁹

+2 add: meyer lemon hollandaise

BREAKFAST PIZZA

baked egg, breakfast sausage,
cherrywood smoked bacon, roasted
tomato, prosciutto cotto,
housemade mozzarella,
caramelized onion,
crispy fingerling potatoes 21⁹⁹

CINNAMON ROLLS

cinnamon brown butter,
cream cheese frosting,
orange zest 7⁹⁹

MINI BOMBOLONI

ITALIAN HOLE-LESS DOUGHNUTS

salted caramel, raspberry, chocolate hazelnut 12⁹⁹

SANDWICHES

MEATBALL SUB

provolone,
basil, hoagie roll 17⁹⁹

SPICY CHICKEN SANDWICH

creamy coleslaw,
spicy aioli, buttered pickles,
brioche bun 17⁹⁹

GRILLED CHICKEN SANDWICH

marinated bufala mozzarella,
sliced tomato, arugula, shaved
red onion, herb mayo,
brioche bun 17⁹⁹

LOBSTER ROLL

arugula, tomato, green goddess,
new england roll 26⁹⁹

SIDES 8⁹⁹

CHERRYWOOD SMOKED BACON • PORK SAUSAGE

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.

** 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.*

• BRUNCH SIPS •

HOUSE FAVORITES

BLOODY MARY

vodka, housemade bloody mix, caprese skewer,
cured pepperoni, seasoned rim 11⁹⁹

MIMOSA

prosecco, fresh squeezed orange juice 10⁹⁹

ICED CAFFÈ LIQUOROSO

vanilla vodka, espresso, kahlua,
caramel, cream 16⁹⁹

MIMOSA KIT

bottle of bubbles, fresh squeezed oj, seasonal
purees

LA GIOIOSA PROSECCO 52⁹⁹

VEUVE CLICQUOT CHAMPAGNE 184⁹⁹

COLD PRESSED JUICE 8⁹⁹

VERDE

kale, kiwi, apple, lemon

ZENZERO

pineapple, orange, ginger

“JUICE” UP YOUR JUICE

TITOS • OLMECA ALTOS • BOMBAY DRY

KETEL ONE BOTANICALS

cucumber & mint,

GRILLED OCTOPUS

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

CRISPY CALAMARI

calabrian chili aioli, pomodoro, charred lemon 21

PARMESAN POTATO SKINS

truffle aioli GF VG 13

(noun) 1.

traditional Italian small plates for sharing

ARANCINI

scamorza cheese, arrabbiata, crispy prosciutto 16

BURRATA

spicy apricot, basil oil GF VG 19
add prosciutto +5

FOCACCIA

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

ROASTED MEATBALLS

ricotta, basil, polenta bread 21

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

Plates

HALIBUT MILANESE

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

8oz FLAT IRON STEAK*

charred tomato romesco, salsa verde, parmesan fries 39

CHICKEN PARMESAN

house pomodoro, smoked mozzarella 29

16oz DELMONICO RIBEYE*

crispy potatoes, roasted garlic, red wine demi glace 69

ROASTED HALF CHICKEN DIAVOLO

sticky parmesan potatoes, pan chicken jus 34

BOMBOBURGER*

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

Pasta

BAKED LASAGNA

bellwether ricotta, bolognese, parmesan 26

BUCATINI CACIO E PEPE

pecorino, black pepper, belper knolle cheese VG 22

RIGATONI ALLA VODKA

whipped burrata, garlic bread crumbs VG 24

LOBSTER LINGUINE

spicy lobster cream 38

GNOCCHI

prosciutto sausage, rapini, parmesan, calabrian chilies 26

ADD A PROTEIN TO ANY PASTA

chicken 6 • shrimp 7 • tenderloin* 8 • salmon 11



PIZZA

BUFALA MARGHERITA

mozzarella, tomato sauce VG 19

TRUFFLE MUSHROOM

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

BURNT PEPPERONI

tomato sauce, mozzarella 24

PROSCIUTTO & FIG

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

SIDES 14

BRUSSELS SPROUTS

pancetta vinaigrette, parmesan, aleppo chili GF

ROASTED CARROTS

whipped goat cheese, hot honey, hazelnuts GF VG

PARMESAN FRIES

lemon garlic aioli 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.

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