OLD ORCHARD

CIBO E LIQUORI

CICCHETTI

(noun) 1.
traditional Italian small plates for sharing

ROASTED MEATBALL*
ricotta, basil,
polenta bread 21

BURRATA
spicy apricot, basil oil 19
add prosciutto +5

PARMESAN POTATO SKINS
truffle aioli 16

BEEF TARTARE
lemon garlic aioli, giardineria,
polenta crostini 24

TUNA CRUDO
castelvetrano olives,
salsa verde, lemon garlic aioli,
parmesan bread crumbs 21

GRILLED OCTOPUS
heirloom fingerling
potatoes, red chiles,
celery chimichurri,
aged balsamic 21

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

SALADS

KALE & QUINOA
orange, raisins, shaved manchego cheese, roasted marcona almonds, lemon pepper vinaigrette GF 17

ROASTED BEET
candied pistachios, golden raisins, chicory, calabrian chili yogurt, grapefruit honey vinaigrette 18

CAESAR*
romaine, parmesan,
garlic bread crumbs 16

FENNEL & CITRUS
grapefruit, oranges, pomegranate, aged gouda, castelvetrano olives, grilled radicchio, frisée, endive, toasted hazelnuts 17

BAR SIENA CHOP
salami, egg, blue cheese, avocado, cherry tomatoes, artichoke, red onion, cucumber, pepperoncini, parmesan bread crumbs, mustard vinaigrette 17

ADD A PROTEIN TO ANY SALAD
chicken 5 • shrimp 7
hanger steak 7 • salmon 11

PLATES

ROASTED SALMON*
butterbean hummus, autumn vegetables, cranberry relish 40

ROASTED BRANZINO
romanesco broccoli,
butternut squash, braised leek,
blood orange gastrique 45

CARNE

12oz. NEW YORK STRIP
truffle butter 59

22oz. BONE-IN RIBEYE* GF 79

PETIT 6oz. FILET MIGNON
roasted garlic, truffle butter 42

BRICK CHICKEN DIAVOLO
sticky parmesan potatoes,
chicory salad,
grilled lemon 45

BRAISED SHORT RIB
autumn root vegetables,
fennel gremolata 53

PASTA

WILD MUSHROOM RISOTTO
braised kale, peppadew peppers,
grana padano 32

RIGATONI ALLA VODKA*
english peas,
garlic bread crumbs 26

SQUID INK LOBSTER LINGUINE
spicy lobster cream 39

BAKED LASAGNA
bellwether ricotta, meat ragu,
parmesan 28

GNOCCHI*
prosciutto sausage, rapini,
parmesan, chili flakes 28

PAPPARDELLE
espresso braised wild boar,
fennel gremolata,
crispy garlic 34

BUCATINI "CACIO E PEPE"
pecorino, black pepper,
belper knolle cheese 22

PIZZA

BUFALA MARGHERITA
tomato sauce, mozzarella 21

BURNT PEPPERONI*
spicy tomato sauce, mozzarella,
red chiles 22

TRUFFLE MUSHROOM
garlic cream, roasted wild mushrooms,
mozzarella, white truffle oil 24

ARTICHOKE & PRAWN
fresno chili, herb pesto, arugula,
garlic cream 24

SIDES 14

BALSAMIC GLAZED BRUSSELS SPROUTS
pancetta GF

PARMESAN FRIES
lemon garlic aioli

STICKY PARMESAN POTATOES
lemon, garlic

GRILLED ASPARAGUS
jumbo white & green asparagus,
gorgonzola dolce, parmesan bread crumbs

GF : gluten friendly
*Many of our dishes can be modified to be gluten & vegan-friendly. Please ask your server for options.

A 3% surcharge will be added to all checks. The surcharge may be removed upon request. An 18% gratuity charge will be added to all parties of six or more.
**Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness. Please inform your server of dietary restrictions so they can assist you with recommendations.*

SANDWICHES

sandwiches served with crispy parmesan fries

BOMBOBURGER*

sharp american cheese, pickles,
red onion, dijonnaise, sesame bun 16

make it a double 18

SPICY CHICKEN

creamy coleslaw, spicy aioli,
buttered pickles, sesame bun 17

LOBSTER ROLL

arugula, tomato,
green goddess, brioche 26

GRILLED CHICKEN

marinated bufala mozzarella,
sliced tomato, arugula,
shaved red onion, herb mayo,
brioche bun 17

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add a protein to any salad:

chicken 5 • shrimp 7 • skirt steak 7 • salmon 11

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COCKTAILS 16

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

N° 5 bombay sapphire, lavender honey, aperol, lillet rose, lemon, tonic

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

N° 10 herradura, lime, grapefruit, smoked salt, rosemary

N° 15 ketel one, lime juice, cherry lavender syrup, basil leaf, peychaud's bitters

N° 16 tanqueray sevilla, elderflower liqueur, bitters, candied orange peel

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

SIENA SANGRIA
red 14/50

WINE

Sparkling

Moet, **CHAMPAGNE**, Imperial, Fra 187ml -|22

Saracco, **MOSCATO**, Asti, Ita 2021 12|48

Avissi, **PROSECCO**, Veneto, Ita 13|52

Cleto Chiarli, **SPARKLING ROSÉ**, Emilia-Romagna, Ita 14|56

Light

WHITE

Terlato, **PINOT GRIGIO**, Friuli, Ita 2020 13|52

Frico, **ROSATO**, Tuscany, Ita 2021 13|52

Leonard Kreusch, **RIESLING**, Mosel, Ger 2019 13|52

Unshackled, **SAUVIGNON BLANC**, Ca 2020 14|56

RED

Tenuta Di Nozzole, **CHIANTI CLASSICO**, Tuscany, Ita 2019 15|60

Cline, 'Seven Ranchlands', **PINOT NOIR**, Sonoma, Ca 2019 14|56

Sokol Blosser, 'Evolution', **PINOT NOIR**, Willamette Valley, Or 2019 18|72

Medium

WHITE

Chateau d'Esclans, 'Whispering Angel', **ROSÉ**, Provence, Fra 2020 18|72

Giesen, **SAUVIGNON BLANC**, Marlborough, NZ 2021 16|64

Masciarelli, 'Villa Gemma', **COLLINE TEATINE BIANCO**, Abruzzo, Ita 2021 15|60

RED

Storypoint, **CABERNET SAUVIGNON**, Ca, 2017 16|64

Santa Julia, **MALBEC**, Mendoza, Arg 2020 14|56

Carpineto 'Dogajolo,' **ROSSO TOSCANA**, Tuscany, Ita 2019 14|56

Full

WHITE

Lincourt, **CHARDONNAY**, Sta. Rita Hills, Ca 2021 16|64

Condundrum, **WHITE BLEND**, Ca 2020 14|56

RED

Cantine Provero, 'Batu', **BARBARESCO**, Piedmont, Ita 2018 22|88

Turnbull, **CABERNET SAUVIGNON**, Napa Valley, Ca 2019 23|92

Ornellaia, 'Le Volte', **SUPER TUSCAN**, Tuscany, Ita 2019 16|64

OLD WORLD WINE **NEW WORLD WINE**

salute!

SEASONAL

SMOKIN' APPLE cazadores reposado, smoked apple, cider, lime 16

THE HOT FASHIONED bulleit bourbon, cynar, burnt orange & cherry syrup 15

CLASSIC HOT TODDY* choice of spirit, lemon, honey
**price dependent on spirit choice*

'CHRISTKINDL' MULLED WINE 14

GRANDE BEVADA 60

(SERVES 3-4)

ROSY DISPOSITION
ketel one botanical grapefruit & rose, cranberry, citrus

BOTTLES & CANS

MILLER LIGHT Miller Brewing Co. American Pilsner. 6

COORS ORIGINAL Coors Brewing Co. American Lager. 6

PERONI NASTRO AZZURRO Birra Peroni. Euro Pale Lager. 7

CORONA PREMIER Grupo Modelo. Pale Lager. 6

KRANKSHAFT Metropolitan Brewing Co. Kolsch. 7

FIST CITY Revolution. American Pale Ale. 8

OBERON Bell's. American Pale Wheat Ale. 7

IPA Lagunitas. India Pale Ale. 8

312 Goose Island. American Pale Wheat Ale. 6

FAT TIRE New Belgium. Amber Ale. 7

SOFIE Goose Island. Farmhouse Ale. 9

MILK STOUT Left Hand Brewing Co. Sweet Stout. 8

BEL AIR Brooklyn Brewery. Sour Ale. 7

LIBERTE Stella Artois. NA Beer. 7

BLAKE'S TRIPLE JAM Cider. 9

RIGHT BEE Dry Cider. 7

BRAVAZZI GRAPEFRUIT Italian Hard Soda. 8

TRULY LEMONADE Strawberry Lemonade Hard Seltzer. 8

HIGH NOON Watermelon Hard Seltzer. 8

RED BULL ENERGY DRINK 6
red bull • sugarfree • tropical