

ANTIPASTI

Roasted Meatballs*
 ricotta, basil, polenta bread 19

Parmesan Potato Skins
 truffle garlic aioli 14

Octopus
 swiss chard, calabrian chili
 vinaigrette GF 19

Burrata
 spicy apricot mostarda,
 candied pistachio GF 18

Bruschetta
 wild mushroom & butternut squash
 caponata, goat cheese, crispy brussels
 sprout leaves, fig vincotto 16

Focaccia
 stracchino, arugula, truffle honey,
 sea salt 21
add prosciutto 5

SIDES

Balsamic Glazed Brussels Sprouts
 pancetta GF 12

Parmesan Roasted Cauliflower
 with fresno chilis 12

Potato au Gratin 14

Parmesan Fries 12

DESSERT

Bomboloni
 ITALIAN HOLE-LESS DOUGHNUTS
 caramel, chocolate hazelnut, raspberry 12

Apple Cobbler
 salted caramel, streusel 12
(please be patient, perfection takes time)

Tiramisu
 coffee-soaked lady fingers,
 mascarpone mousse 12

The Cookie Jar
 nutella mousse, hazelnut cream,
 chocolate drizzle, caramel cookies 12

Gelato
 chef's daily selection 8

V: Vegan
 GF: Gluten Free
 Most 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.

SOUP & SALAD

Tomato Bisque petite grilled cheese 14

Caesar* romaine, parmesan, garlic breadcrumbs 14

Burrata Wedge grape tomato, cherrywood smoked bacon, bleu cheese,
 pickled red onion GF 16

Bar Siena Chop salami, pepperoncini, blue cheese, egg,
 cherry tomato, artichokes, red onion, cucumber, avocado, parmesan
 breadcrumbs, smoked mustard vinaigrette GF 17

PASTA

Pancetta Mac n' Cheese* braised leek, Calabrian chili, parmesan
 cream, garlic breadcrumbs 26

Gnocchi* prosciutto sausage, rapini, parmesan, chili flakes 22

Tagliatelle wild mushroom, truffle butter, parmesan 22

Short Rib Lasagna bellwether ricotta, bechamel 24

Rigatoni alla Vodka rock shrimp, vodka sauce, english peas 28

Quattro Formaggio Ravioli, arrabiata, smoked sea salt 22

Cacio e Pepe linguine, grains of paradise, pepper pecorino romano 21

.....
add: chicken 5 • shrimp 7 • skirt steak 7 • salmon 11

PLATES

Half Roasted Chicken* panzanella salad, feta vinaigrette 34

Broiled Salmon* roasted fall vegetables, smoked yogurt GF 36

12 oz. New York Strip* potato au gratin 42

Scallops cherrywood smoked bacon, pepperonata, pea tendrils,
 citrus jus GF 38

Braised Lamb Shank roasted squash polenta, pistachio cassoulet,
 mint gremolata 45

PIZZA

Carne* italian sausage, prosciutto cotto, cherry smoked bacon,
 soppressata 22

Fireball Pepperoni* housemade mozzarella, roasted tomato sauce 21

Bufala Mozzarella & Tomato mozzarella, tomato sauce 21

Wild Mushroom & Garlic white truffle oil, fontina 22

Sausage & Pepper nduja, fennel sausage, ricotta salata 22

SANDWICHES

sandwiches served with crispy parmesan fries

BomboBurger*

sharp American cheese, pickles,
shaved red onion, dijonnaise, sesame bun 15

make it a double 17

Spicy Chicken

creamy coleslaw, spicy aioli,
buttered pickles, sesame bun 15

Lobster Roll

mustard greens, tomato, green goddess, brioche 22

Grilled Chicken

marinated bufala mozzarella, arugula,
shaved red onion, herb mayo, brioche bun 16

Bar Siena BLT

thick-cut bacon, nichols farms beefsteak tomato,
butter lettuce, hatch chili aioli 15

add a protein to any salad:

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



WINE

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COCKTAILS 14

Nº 4 jim beam black, meletti, le sirop winter spice, bitters

Nº 5 botanist, lavender honey, aperol, lillet rose, lemon, thyme, tonic

Nº 8 reyka, stirrings peach, prosecco, lime, ginger zest, mint
14 (serves 1)
45 (serves 3-4)

Nº 10 herradura, lime, grapefruit, smoked salt, rosemary

Nº 15 effen, lime juice, cherry lavender syrup, basil leaf, peychaud's bitters

Nº 24 los vecinos mezcal, campari, luxardo abano, lime, tamarind chile, peychaud's bitters

SIENA SANGRIA

13/48

BLUE TORO

bacardi, red bull blueberry edition, blood orange liqueur, lime juice

add CBD to any cocktail, 6

BOTTLED BEER

Coors Original Coors Brewing Co. American Lager 6

Prairie Path Two Brother's Brewing Co. Gluten Removed. American Blonde Ale 6

Peroni Nastro Azzurro Birra Peroni. Euro Pale Lager 7

Corona Premier Grupo Modelo. Pale Lager 6

Amber Ale Bell's Brewery. American Amber Ale 7

Fat Tire Belgian White New Belgium Brewing. Witbier 7

Milk Stout Left Hand Brewing Company. Sweet Stout 7

A Little Sumpin' Sumpin' Lagunitas Brewing Co. Pale Wheat Ale 7

Matilda Goose Island Beer Co. Belgian Strong Ale 9

Edmund Fitzgerald Great Lakes Brewing Co. Porter 7

DRAFTS

[**Siena Draft** BuckleDown Brewing. Hopy Pale Wheat Ale 8]

Fresh Haze Deschutes Brewery. Hazy IPA 8

Trumer Pils Trumer Brauerei. German Pilsner 7

Fist City Revolution Brewing. Chicago Pale Ale 8

Solid Gold Founders Brewing Co. American Lager 7

Stella Artois Stella Artois. Belgian Pale Lager 7

Two Hearted Bell's Brewery. American IPA 7

Old Rasputin North Coast Brewing Co. Russian Imperial Stout 9

CANS

Solera Ommegang Brewery. Sour Ale 9

Freedom Of Speech Revolution Brewing. Session Sour 7

Black Widow Original Sin Cidery. Blackberry Cider 8

Bud Light Seltzer Anheuser-Busch. Hard Seltzer 7

Pony Half Acre Beer Co. German Pilsner 8

Tecate Cervecería Cuauhtémoc. Mexican Lager 6

Bud Light Anheuser-Busch. American Lager 6

Apex Predator Off Color Brewing. Saison 9

Shiner Bock Spoutz1 Brewery. German Bock 8

312 Goose Island Beer Co. American Pale Wheat Ale 6

Hard Apple Vander Mill. Cider 7

Lü Solemn Oath Brewery. Kölsch 7

RED BULL ENERGY DRINK 6

red bull • sugarfree • tropical • blueberry