

◦ BOCCONI ◦

White Tuna Crudo 15
avocado yuzu puree,
tear drop peppers

Parmesan Potato Skins 12
truffle garlic aioli

Smoked Mozzarella Croquettes 15
spicy pork amatriciana,
pecorino, fried basil

Oysters 19 half/36 dozen
citrus cocktail sauce, cabernet mignonette,
chives, charred lemon

◦ ANTIPASTI ◦

Taleggio Focaccia 19
stracchino cheese, arugula,
truffle honey, sea salt

Roasted Meatballs 16
pomodoro, hand dipped ricotta,
crostini

**Grilled Octopus &
Shishito Peppers 18**
charred escarole,
calabrian chili vinaigrette

Burrata 17
spicy apricot mostarda,
candied pistachio, sea salt, grilled
polenta bread

Beef Tenderloin Carpaccio 24
smoked garlic aioli, pickled chilis,
crostini, parmesan crisp,
sea salt, evoo

Grilled Shrimp & Artichoke 16
spinach, blistered tomato, chili flake

Balsamic Glazed Pork Ribs 17
crispy brussels sprout leaves,
sea salt

Chicken Wings Diavolo 15
shaved green onion,
lemon caper ranch

Carni for the Table 38
lamb chops, prosciutto sausage,
porchetta, charred banana pepper,
blistered tomato

◦ CHEESE & SALUMI ◦

Chef's Selection 32

local salumis and artisan cheeses

Artisan Cheese 18 **Local Salumi 16**
Rogue River Blue-Cow High West Whiskey
Rogue *Creminelli*

Teleme-Cow Genoa Salami
Franklins *Beddu*
Tumbleweed-Raw Cow Prosciutto di Parma
5 Spoke *Italian Imported*

◦ SALAD ◦

Bar Siena Chop 17
gin & juice salami, charred pepperoncini,
marinated mozzarella, egg,
shaved radish, castelvatrano olives,
artichoke, celery, red onion,
cucumber, avocado, white beans,
smoked mustard vinaigrette

Shaved Zucchini 14
fregola, heirloom cherry tomato,
shaved red onion, arugula, fava bean,
sheeps milk ricotta, rose vinaigrette

Caesar 13
red romaine, garlic croutons,
parmesan cheese

Burrata Wedge 16
heirloom cherry tomatoes,
crispy pancetta bacon,
pickled red onion, crostini

Kale & Granny Smith Apple 13
radish, grapes, pistachio,
eagle cave cheddar

**MEATBALL &
MOZZARELLA
CALZONE 17**
pomodoro, garlic oil,
fresh torn basil

QUALITY ★ STYLE
BAR SIENA
CIBO E LIQUORI
SINCE 2015
@BARSIENA

COCKTAILS

14

Nº 1 **plymouth, green tea, chateau,
prosecco, lemon, mint**

Nº 3 **effen, fragoli strawberry,
ginger, arugula, luxardo, lemon**

Nº 4 **knob creek, meletti,
le sirop winter spice, bitters**

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

Nº 7 **don julio, white grape,
green tea, lime, basil,
grapefruit bitters, tonic**

Nº 13 **bombay sapphire, lime,
pineapple, ginger,
patron mango, mint, serrano**

Nº 15 **grey goose, lime juice,
cherry lavender syrup,
basil leaf, peychaud's bitters**

Nº 18 **old forrester, lemon, ginger
grapefruit, passion fruit,
tonic, earl grey bitters**

Nº 19 **glenmorangie, lemon
runny honey, campari, pineapple
coconut la croix, tiki bitters**

Nº 21

**absolute elyx, lemon, smoked syrup,
aperol, strawberry liqueur,
basil, elderflower tonic
45(serve 3-4) /90(serve 7-8)**

Siena Sangria
red or white
11/40

ci•cchet•ti
pronounced che-kett-ee
Dishes meant for sharing
& served as prepared.

PIZZA

Tomato & Bufala Mozzarella 18
basil, extra virgin olive oil

Sausage & Brussels Sprout 19
braised onion, pecorino

Wisconsin Formaggi 18
fontina, montamore,
dunbarton blue cheese, fresno chilies

Carne 21
italian sausage, pancetta cured bacon,
prosciutto cotto, sopresatta, roasted
tomato sauce, housemade mozzarell

PASTA

Gnocchi 21

prosciutto sausage, rapini,
parmesan, chili flakes

Sweet Corn Ravioli 19

chiodini mushrooms, truffle butter

Langoustine Risotto 23

grilled asparagus,
charred green onion,
cherry tomato, parmesan cheese

Short Rib Lasagna 21

taleggio,
roasted garlic bechamel

Duck Mac n' Cheese 19

foie gras cream, swiss chard,
wild mushroom, montamore

Tagliatelle 18

heirloom tomato, fava beans,
bufala mozzarella, arugula, basil

Maine Lobster Agnolotti 29

burrata, blistered tomato,
fresno chili

Taleggio Whipped Potato

truffle oil, parsley

Balsamic Glazed Brussels Sprouts
pancetta, sea salt

Prosciutto Fig 21

spiced pistachio, taleggio, truffle honey

Fireball Pepperoni 19

house mozzarella, roasted tomato sauce

Wild Mushroom & Garlic 19

white truffle oil, fontina,
shaved parmesan

Spring Vegetable Pizza 21

grilled asparagus, grilled artichokes,
burrata, oven dried tomato,
roasted garlic cream

PLATES

Roasted Half Chicken 25

spicy charred broccolini,
thumbelina carrots, garlic jus

Seared King Salmon 32

sautéed spinach, white bean puree,
mustard seed vinaigrette

Broiled Alaskan Halibut 34

saffron roasted cauliflower,
chiodini mushrooms, charred lemon

Dry-Aged CDK Farms

Bone-In Short Rib 38

taleggio whipped potato,
sauteed swiss chard

CARNI FLORENTINE

Prime NY Strip 52

Prime Bone-In Ribeye 59

Tomahawk Lamb Chops 45

accompanied by

fennel sea salt, horseradish crema,
herb-infused balsamic

◦ SIDES 11 ◦

Caramelized Thumbelina Carrots

raisins, pine nuts, mint

Grilled Asparagus

sea salt, lemon

Gluten free menu options are available. Please inform your server of dietary restrictions so they can assist you with recommendations.
An 18% service charge will be automatically added for parties of six or more guests.*Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.