

## • 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

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.

## 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

**c•c•h•e•t•t•i**

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

## SANDWICHES

**Chicken Sandwich 15**  
marinated bufala mozzarella, arugula,  
shaved red onion, herb mayo, brioche bun

**Mortadella Melt 14**  
roasted mushrooms, fontina cheese,  
truffle mayo

**Meatball 15**  
burrata, roasted tomato sauce,  
charred pepperoncini,  
toasted garlic baguette, fried basil

**BomboBurger 13**  
sharp american cheese, braised onions,  
dijonnaise, house giardiniera,  
bomboloni bun  
**Make it a Double 15**

**Chicken Parmesan 15**  
housemade mozzarella, parmesan,  
roasted tomato sauce, hoagie roll

**Lobster Club 21**  
crispy pancetta bacon, mustard greens,  
tomato, green goddess, brioche

**Smoked Turkey 15**  
pancetta cured bacon, avocado,  
roasted red peppers, pickled radicchio,  
grain mustard, sourdough

**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

## PASTA & PLATES

**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

**Roasted Half Chicken 25**  
spicy charred broccolini,  
thumbelina carrots, garlic jus

**Seared King Salmon 32**  
sautéed spinach, white bean puree,  
mustard seed vinaigrette