

◦ 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, rosé vinaigrette

Caesar 13
red romaine, garlic croutons,
parmesan cheese

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

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

Add chicken(+), shrimp(+), steak(+)

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

QUALITY  STYLE
BAR SIENA
CIBO E LIQUORI
* SINCE 2015 *

   @BARSIENA

COCKTAILS

14

Nº $\frac{1}{1}$ plymouth, green tea, chateau,
prosecco, lemon, mint

Nº $\frac{1}{3}$ effen, fragoli strawberry,
ginger, arugula, luxardo, lemon

Nº $\frac{1}{4}$ knob creek, meletti,
le sirop winter spice, bitters

Nº $\frac{1}{5}$ botanist, lavender honey,
aperol, lillet rose,
lemon, thyme, tonic

Nº $\frac{1}{7}$ don julio, white grape,
green tea, lime, basil,
grapefruit bitters, tonic

Nº $\frac{1}{13}$ bombay sapphire, lime,
pineapple, ginger,
patron mango, mint, serrano

Nº $\frac{1}{15}$ grey goose, lime juice,
cherry lavender syrup,
basil leaf, peychaud's bitters

Nº $\frac{1}{18}$ old forrester, lemon, ginger
grapefruit, passion fruit,
tonic, earl grey bitters

Nº $\frac{1}{19}$ 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, prosciutto cotto,
cherry smoked bacon,
soppressata, roasted tomato sauce,
housemade mozzarella

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,
shaved red 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
cherry smoked bacon, mustard greens,
tomato, green goddess, brioche

Smoked Turkey 15
cherry smoked bacon, avocado,
roasted red peppers, pickled radicchio,
grain mustard, sourdough

Prosciutto Fig 21

spiced pistachio, taleggio, truffle honey

Fireball Pepperoni 19
housemade mozzarella,
roasted tomato sauce

Wild Mushroom & Garlic 19
white truffle oil, fontina,
shaved parmesan

Spring Vegetable Pizza 21
grilled asparagus, 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, cherry tomato,
charred green onion,
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

Gluten free menu options are available. Please inform your server of dietary restrictions so they can assist you with recommendations.

*Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.