

• 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

• 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

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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 *Rogue* High West Whiskey *Creminelli*

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

• SOUP & SALAD •

Smoked Potato Soup 11
crispy pancetta, fontina grilled cheese

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 Butternut Squash 14
spinach, brussels sprouts,
pomegranate, candied pumpkin seeds,
cherry pumpkin seed 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

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

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

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 23 **patron silver, lime juice,
chamomile peach syrup, basil leaves,
cantaloupe cubes**

Nº 24^M **union mezcal, campari,
luxardo abano, lime, tamarind chile,
peychaud's bitters**

Nº 25 **old forrester, allspice dram,
winter apple syrup, apple bitters**

Nº 26 **glenmorangie 10yr, apple spice,
lustau solera, bitters**

Nº 27 **absolut elyx, le sirop winter spice,
mandarin napoleon, lavender bitters,
lemon, rosemary
14 (serves 1)
45 (serves 3- 4) /90 (serves 7-8)**

Nº 28 **tanqueray 10, union mezcal,
winter apple syrup, lemon, blackberry**

Siena Sangria
red or white
11/40

SANDWICHES

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

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

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

• PASTA & PLATES •

Gnocchi 21
prosciutto sausage, rapini,
parmesan, chili flakes

Sweet Corn Ravioli 19
chiodini mushrooms, truffle butter

**Butternut Squash
& Porcini Risotto 22**
roasted chestnuts, robiola, herbs

Duck Mac n' Cheese 19
foie gras cream, swiss chard,
wild mushroom, montamore

Short Rib Lasagna 21
taleggio,
roasted garlic bechamel

Braised Oxtail Tagliatelle 18
horseradish breadcrumb, pecorino

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

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

• PIZZA •

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

Roasted Butternut Squash 21
kale pesto, goat cheese,
fried sage, saba

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.