

## • 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

★  
**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 24<sup>M</sup> **union mezcal, campari,  
luxardo abano, lime, tamarind chile,  
peychaud's bitters**

Nº 25 **old forester, 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**

Nº 29 **patron, Giffard Peach, lime,  
peach chai syrup, bitters, cider**

**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.