

◦ BOCCONI ◦

White Tuna Crudo 15
avocado yuzu puree, tear drop peppers

Roasted Heirloom Carrots 12
spicy whipped mascarpone

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

◦ ANTIPASTI ◦

Grilled Octopus & Shishito Peppers 19
charred escarole,
calabrian chili vinaigrette

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

Chicken Wings Diavolo 15
habanero, lemon caper ranch

Burrata 17
spicy apricot mostarda,
candied pistachio, sea salt

Spring Vegetables & Hummus 17
kale & roasted garlic hummus,
smoked artichoke hummus,
fresno chili relish

Beef Tenderloin Tartare 17
pickled chiodini mushroom,
sweet onion mostarda, crispy shallots,
capers, prosciutto,
smoked garlic aioli, quail egg

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 *Cremellini*

Teleme-Cow Genoa Salami
Franklins *Beddu*

Tumbleweed-Raw Cow Prosciutto di Parma
5 Spoke *Italian Imported*

"Gluten Friendly" items are made without gluten-containing ingredients. We do not claim these items are "gluten free." While we do have processes and procedures in place to minimize cross-contact with other gluten-containing foods, these processes and menu items may not be suitable for our guests who are sensitive to gluten. We are unable to guarantee that any menu item is entirely free from gluten or any other allergens, and we assume no responsibility for guests with food allergies or sensitivities. *Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PASTA & PLATES

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

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

**Fava Bean
& Black Truffle Risotto 23**
grilled asparagus, pecorino

Broiled Alaskan Halibut 34
saffron roasted cauliflower,
chiodini mushrooms, charred lemon

CARNI FLORENTINE

Prime NY Strip 52
Prime Bone-In Ribeye 59
Tomahawk Lamb Chops 45
DINNER ONLY

accompanied by
fennel sea salt, horseradish crema,
herb-infused balsamic

◦ SIDES ◦

11

Taleggio Whipped Potato
truffle oil, parsley

Balsamic Glazed Brussels Sprouts
pancetta, sea salt

Grilled Asparagus
charred lemon, sea salt

◦ 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
heirloom cherry tomato,
shaved red onion, arugula,
fava bean, sheeps milk ricotta,
rosé vinaigrette

Caesar 13
red romaine, parmesan cheese

Burrata Wedge 16
heirloom cherry tomato,
cherry smoked bacon,
pickled red onion

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

Add chicken(5), shrimp(6), steak(7)

BOMBOBAR

From SCRATCH \$5
GELATO 5

VANILLA BEAN
STRACCIATELLA
DOUBLE CHOCOLATE
PISTACHIO
CARAMELIZED COCONUT FUDGE

f t i @BOMBOBAR

BRUNCH

AVAILABLE SATURDAY + SUNDAY
9AM - 3PM

SAVORY

Steak & Eggs 21
skirt steak, waffle hash brown,
sunny side up eggs

Classico 13
cheddar scrambled eggs,
waffle hash browns
choice of:
cherry smoked bacon,
housemade pork
or chicken sausage,

Omelette 15
grilled artichoke, spinach,
oven dried tomato, taleggio
select one:
cherry smoked bacon,
housemade pork
or chicken sausage

◦ BRUNCH SIDES ◦

Waffle Hash Brown 6
Cherry Smoked Bacon 5
Pork Sausage 5
Chicken Sausage 5
Fresh Seasonal Fruit 5
Cheddar Scrambled Eggs 5

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pronounced che-kett-ee
Dishes meant for sharing
& served as prepared.

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GLUTEN FRIENDLY MENU