

ANTIPASTI

Taleggio Focaccia

truffle honey, arugula, stracchino 22
 add prosciutto 5

Roasted Meatballs*

ricotta, basil, polenta bread 18

Smoked Artichoke Hummus

farm vegetables, fresno chili relish,
 sea salt focaccia V, GF 18

Parmesan Potato Skins

truffle garlic aioli 13

Octopus

swiss chard, calabrian chili
 vinaigrette GF 19

Burrata

spicy apricot mostarda,
 candied pistachio GF 18

Tuna Crudo

persian cucumber, avocado,
 yuzu vinaigrette, crispy capers GF 16

Sausage & Peppers

homemade Italian & prosciutto sausage,
 roasted sweet peppers, smoked whole
 grain mustard, romesco GF 18

SIDES 11

Balsamic Glazed Brussels Sprouts GF

Parmesan Fries

Roasted Mushrooms & Cipollini Onions GF

Parmesan Roasted Cauliflower

DESSERT

Tiramisu

coffee-soaked ladyfingers,
 mascarpone mousse 10

Cheesecake

raspberry coulis, graham cracker
 crust, chocolate chips 10

Gelato

chef's daily selection 8

Bomboloni

caramel, chocolate hazelnut,
 raspberry 12

V: Vegan

GF: Gluten Free

Most of our dishes can be modified to
 be Gluten & Vegan-friendly.

Please ask your server for options.

An 18% gratuity charge will be added to all parties of six or more.

*Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of dietary restrictions so they can assist you with recommendations.

SOUP & SALAD

Chilled Avocado Soup

lump crab meat, frisee 14

Caesar

romaine, parmesan, garlic breadcrumbs 14

Burrata Wedge

grape tomato, cherrywood smoked bacon,
 pickled red onion GF 16

Kale & Granny Smith Apple

red grapes, dried cherry,
 marcona almond, prosciutto GF 13

Bar Siena Chop

salami, pepperoncini, blue cheese, egg,
 cherry tomato, artichokes, red onion, cucumber, avocado,
 smoked mustard vinaigrette 17

Caprese

bufala mozzarella, heirloom tomato, arugula pistou,
 tomato vinaigrette 18

PASTA

Duck Mac n' Cheese*

swiss chard, wild mushroom,
 roasted garlic cream, roasted fennel, garlic breadcrumbs 26

Gnocchi*

prosciutto sausage, rapini, parmesan, chili flakes 22

Sweet Corn Ravioli*

chiodini mushrooms, truffle butter 24

Short Rib Lasagna

bellwether ricotta, bechamel 21

Rigatoni alla Vodka

rock shrimp, vodka sauce, english peas 26

Gemelli & Meatballs

roasted tomato sauce, wagyu beef meatballs 21

Cacio e Pepe

linguini, grains of paradise, pepper pecorino romano 19

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 add: chicken 5 • shrimp 7 • skirt steak 7 • salmon 11

PLATES

Half Roasted Chicken*

panzanella salad, feta vinaigrette 31

Broiled Salmon*

english peas, roasted carrots,
 marcona almonds GF 34

12 oz. New York Strip

crispy parmesan fries, truffle butter 42

Scallops

cherrywood smoked bacon, pepperonata, pea tendrils,
 citrus jus GF 34

PIZZA

Carne*

italian sausage, prosciutto cotto, cherry smoked bacon,
 soppressata 22

Pesto Artichoke

oven roasted tomato, caramelized red onion 21

Fireball Pepperoni*

housemade mozzarella, roasted tomato sauce 21

Bufalla Mozzarella & Tomato

mozzarella, tomato sauce 18

Wild Mushroom & Garlic

white truffle oil, fontina 21

Sausage & Brussel Sprout

braised onion, pecorino 21

SANDWICHES

sandwiches served with crispy parmesan fries

BomboBurger*

sharp American cheese, pickles,
shaved red onion, dijonnaise, sesame bun 14

make it a double 16

Spicy Chicken

creamy coleslaw, spicy aioli,
battered pickles, sesame bun 14

Lobster Roll

mustard greens, tomato, green goddess, brioche 22

Grilled Chicken

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

Bar Siena BLT

thick cut bacon, nichols farms beefsteak tomato,
butter lettuce, hatch chili aioli 14