

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

balsamic glazed with pancetta GF

Parmesan Roasted Cauliflower

with fresno chilis

Roasted Mushrooms & Cipollini Onions GF

Parmesan Fries

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 GF 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,
 balsamic glaze reduction 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

Bufala Mozzarella & Tomato mozzarella, tomato sauce 18

Wild Mushroom & Garlic white truffle oil, fontina 21

Sausage & Brussels Sprout braised onion, pecorino 21



WINE

scan to view wine list



COCKTAILS 14

Nº 4 knob creek, meletti, le sirop
winter spice, bitters

Nº 5 botanist, lavender honey, aperol,
lillet rose, lemon, thyme, tonic

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Nº 8 reyka, stirrings peach,
prosecco, lime, ginger zest, mint
14 (serves 1)
45 (serves 3-4)
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Nº 10 herradura, lime, grapefruit,
smoked salt, rosemary

Nº 15 effen, lime juice,
cherry lavender syrup, basil leaf,
peychaud's bitters

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

FROZEN APEROL SPRITZ

14

SIENA SANGRIA

red or rosé

13/48

.....
add CBD to any cocktail, 6
.....

BOTTLED BEER

Kolsch The Schlafly Tap Room. Kolsch 7

Moretti La Rossa Birra Moretti. Doppelbock 8

Coors Original Coors Brewing Co. American Lager 6

Prairie Path Two Brother's Brewing Co. Gluten Removed.
American Blonde Ale 6

Peroni Nastro Azzurro Birra Peroni. Euro Pale Lager 7

Corona Premier Grupo Modelo. Pale Lager 6

Amber Ale Bell's Brewery. American Amber Ale 7

Victoria Grupo Modelo. Vienna Style Lager 6

Fat Tire Belgian White New Belgium Brewing. Witbier 7

Milk Stout Left Hand Brewing Company. Sweet Stout 7

A Little Sumpin' Sumpin' Lagunitas Brewing Co.
Pale Wheat Ale 7

Two Hearted Bell's Brewery. American IPA 7

Sofie Goose Island Beere Co. Farmhouse Ale 8

DRAFTS

Trumer Pils Trumer Brauerei. German Pilsner 7

Next Coast Goose Island. American IPA 7

Fist City Revolution Brewing. Chicago Pale Ale 8

Oberon Bell's Brewery. Wheat Ale 7

Lagunitas IPA Lagunitas Brewing Co. India Pale Ale 9

Stella Artois Stella Artois. Belgian Pale Lager 7

[[**Siena Draft** BuckleDown Brewing. Hoppy Pale Wheat Ale 8]]

Summer Solstice Anderson Valley Brewing Company.
American Cream Ale 9

CANS

Solera Ommegang Brewery. Sour Ale 9

Michigan Cherry Virtue Cider. Cider 7

Freedom Of Speech Revolution Brewing. Session Sour 7

Hazelnut Brown Nectar Rogue Ales. American Brown Ale 7

Smittytown Temperance Beer Co. Extra Special Bitter 7

Bud Light Seltzer Anheuser-Busch. Hard Seltzer 7

Pony Half Acre Beer Co. German Pilsner 8

Tecate Cervecería Cuauhtémoc. Mexican Lager 6

Bud Light Anheuser-Busch. American Lager 6

Apex Predator Off Color Brewing. Saison 9

Shiner Bock Spoetzl Brewery. German Bock 8

312 Goose Island Beer Co. American Pale Wheat Ale 8

Hard Apple Vander Mill. Cider 7

Brooklyn Summer Brooklyn Brewery. Pale Ale 6

RED BULL ENERGY DRINK 6
red bull • sugarfree • tropical