

## 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  
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## 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

## 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