

ANTIPASTI

Taleggio Focaccia

truffle honey, arugula, stracchino 22
 add prosciutto 5

Roasted Meatballs*

ricotta, basil, polenta bread 19

Smoked Artichoke Hummus

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

Parmesan Potato Skins

truffle garlic aioli 14

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 17

Bruschetta

wild mushroom & butternut squash
 caponata, goat cheese, crispy brussels
 sprout leaves, fig vincotto 16

SIDES

Balsamic Glazed Brussels Sprouts

balsamic glazed with pancetta GF 12

Parmesan Roasted Cauliflower

with fresno chilis 12

Potato au Gratin 14

Parmesan Fries 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.

SOUP & SALAD

Tomato Bisque petite grilled cheese 14

Caesar* romaine, parmesan, garlic breadcrumbs 14

Burrata Wedge grape tomato, cherrywood smoked bacon, bleu cheese,
 pickled red onion GF 16

Kale & Granny Smith Apple red grapes, dried cherry,
 marcona almond GF 14

Bar Siena Chop salami, pepperoncini, blue cheese, egg,
 cherry tomato, artichokes, red onion, cucumber, avocado, parmesan
 breadcrumbs, smoked mustard vinaigrette GF 17

Crispy Brussels Sprout poached egg, prosciutto, white balsamic 17

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

Tagliatelle wild mushroom, truffle butter, parmesan 22

Short Rib Lasagna bellwether ricotta, bechamel 24

Rigatoni alla Vodka rock shrimp, vodka sauce, english peas 28

Agnolotti chicken, butternut squash, bone marrow broth 22

Cacio e Pepe linguine, grains of paradise, pepper pecorino romano 21

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

PLATES

Half Roasted Chicken* panzanella salad, feta vinaigrette 34

Broiled Salmon* roasted fall vegetables, smoked yogurt GF 36

12 oz. New York Strip* potato au gratin 42

Scallops cherrywood smoked bacon, pepperonata, pea tendrils,
 citrus jus GF 38

Cioppino fregola, scallops, shrimp, pan seared sea bass,
 tomato broth 36

Braised Lamb Shank roasted squash polenta, pistachio cassoulet,
 mint gremolata 45

PIZZA

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

Fireball Pepperoni* housemade mozzarella, roasted tomato sauce 21

Bufala Mozzarella & Tomato mozzarella, tomato sauce 19

Wild Mushroom & Garlic white truffle oil, fontina 22

Sausage & Pepper nduja, fennel sausage, ricotta salata 22



WINE

scan to view wine list



COCKTAILS 14

Nº 4 jim beam black, 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, psychaud's bitters

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

FROZEN APEROL SPRITZ

14

SIENA SANGRIA

13/48

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

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

Matilda Goose Island Beer Co. Belgian Strong Ale 9

DRAFTS

Cactus Pants BuckleDown Brewing. Mexican-style Lager 7

Trumer Pils Trumer Brauerei. German Pilsner 7

Fist City Revolution Brewing. Chicago Pale Ale 8

Best Brown Bell's Brewery. American Brown Ale 7

Lost Palate Goose Island. Hazy IPA 7

Stella Artois Stella Artois. Belgian Pale Lager 7

Two Hearted Bell's Brewery. American IPA 7

Old Rasputin North Coast Brewing Co. Russian Imperial Stout 8

CANS

Solera Ommegang Brewery. Sour Ale 9

Freedom Of Speech Revolution Brewing. Session Sour 7

Black Widow Original Sin Cidery. Blackberry Cider 8

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 6

Hard Apple Vander Mill. Cider 7

Brooklyn Summer Brooklyn Brewery. Pale Ale 6

RED BULL ENERGY DRINK 6
red bull • sugarfree • tropical