**CHEF’S TASTING MENU** 65/pp
leave the ordering to us
a 3-course tasting menu of Chef Fabio’s favorites plus dessert

**WINE PAIRING** 30/pp
sommelier selection upon request

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**ANTIPASTI**

**Roasted Meatballs**
ricotta, basil, polenta bread 19

**Parmesan Potato Skins**
truffle garlic aioli 14

**Octopus**
swiss chard, calabrian chili vinagrette 19

**Burrata**
spicy apricot mostarda, candied pistachio 18

**Parmesan Crusted Parker House Rolls**
prosciutto, fontina, provolone, heaven’s honey 18

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

**Focaccia**
stracchino, arugula, truffle honey, sea salt 21

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**SIDES**

**Balsamic Glazed Brussels Sprouts**
pancetta 12

**Parmesan Roasted Cauliflower**
with fresno chilies 12

**Potato au Gratin**
14

**Parmesan Fries**
12

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**DESSERT**

**Bomboloni**
ITALIAN HOLE-LESS DOUGHNUTS
caramel, chocolate hazelnut, raspberry 12

**Apple Cobbler**
salted caramel, streusel 12
*(please be patient, perfection takes time)*

**Tiramisu**
coffee-soaked lady fingers, mascarpone mousse 12

**The Cookie Jar**
nutella mousse, hazelnut cream, chocolate drizzle, caramel cookies 12

**Gelato**
chef’s daily selection 8

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**PLATES**

**Half Roasted Chicken**
panzanella salad, feta vinagrette 34

**Broiled Salmon**
roasted fall vegetables, smoked yogurt 36

**12 oz. New York Strip**
potato au gratin 42

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

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

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**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 21

**Wild Mushroom & Garlic**
white truffle oil, fontina 22

**Sausage & Pepper**
nduja, fennel sausage, ricotta salata 22

**Wagyu Meatball Calzone**
mozzarella, pomodoro, basil, garlic oil, parmesan 22

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**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 16

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

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

V: Vegan  GF: Gluten Free
Most of our dishes can be modified to be Gluten & Vegan-friendly.
Please ask your server for options.

*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.
**Cocktails**

**No 4**  
Bulleit, Meletti, le sirop winter spice, bitters

**No 5**  
Botanist, lavender honey, aperol, lillet rose, lemon, thyme, tonic

**No 8**  
Reyka, stirrings peach, prosecco, lime, ginger zest, mint  
14 (serves 1)  
1/4 (serves 3-4)

**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

**Siena Sangria**  
13/48

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**Bottled Beer**

<table>
<thead>
<tr>
<th>Beer Type</th>
<th>Company</th>
<th>American Lager</th>
<th>Pale Lager</th>
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</thead>
<tbody>
<tr>
<td>Coors Original</td>
<td>Coors Brewing Co.</td>
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<tr>
<td>Prairie Path</td>
<td>Two Brother’s Brewing Co.</td>
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<tr>
<td>Peroni Nastro Azzurro</td>
<td>Birra Peroni. Euro Pale Lager</td>
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<tr>
<td>Corona Premier</td>
<td>Grupo Modelo. Palma Lager</td>
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<tr>
<td>Amber Ale</td>
<td>Bell’s Brewery. American Amber Ale</td>
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<tr>
<td>Fat Tire Belgian White</td>
<td>New Belgium Brewing. Witbier</td>
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<tr>
<td>Milk Stout</td>
<td>Left Hand Brewing Company. Sweet Stout</td>
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<tr>
<td>A Little Sumpin! Sumpin’</td>
<td>Lagunitas Brewing Co. Pale Wheat Ale</td>
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<tr>
<td>Matilda</td>
<td>Goose Island Beer Co. Belgian Strong Ale</td>
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<tr>
<td>Edmund Fitzgerald</td>
<td>Great Lakes Brewing Co. Porter</td>
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**Drams**

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<tbody>
<tr>
<td>Siena Draft</td>
<td>BuckleDown Brewing. Hoppy Pale Wheat Ale</td>
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<tr>
<td>Fresh Haze</td>
<td>Deschutes Brewery. Hazy IPA</td>
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<td>Trumer Pils</td>
<td>Trumer Brauerei. German Pilsner</td>
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<td>Fist City</td>
<td>Revolution Brewing. Chicago Pale Ale</td>
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<td>Solid Gold</td>
<td>Founders Brewing Co. American Lager</td>
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<td>Stella Artois</td>
<td>Stella Artois. Belgian Pale Lager</td>
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<td>Two Hearted</td>
<td>Bell’s Brewery. American IPA</td>
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<td>Old Rasputin</td>
<td>North Coast Brewing Co. Russian Imperial Stout</td>
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**Cans**

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<th>Cider Type</th>
<th>Company</th>
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<th>Ale</th>
<th>Sour</th>
<th>Strong Ale</th>
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<td>Solera</td>
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<tr>
<td>Freedom Of Speech</td>
<td>Revolution Brewing. Session Sour</td>
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<td>Black Widow</td>
<td>Original Sin Cidery. Blackberry Cider</td>
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<td>Bud Light Seltzer</td>
<td>Anheuser-Busch. Hard Seltzer</td>
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<td>Tecate</td>
<td>Cervecería Cuauhtémoc. Mexican Lager</td>
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<td>Bud Light</td>
<td>Anheuser-Busch. American Lager</td>
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<td>Apex Predator</td>
<td>Off Color Brewing. Saison</td>
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<td>Shiner Bock</td>
<td>Spoetzl Brewery. German Bock</td>
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<td>312</td>
<td>Goose Island Beer Co. American Pale Wheat</td>
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<td>Hard Apple</td>
<td>Vander Mill. Cider</td>
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<td>Lü</td>
<td>Solemn Oath Brewery. Kölsch</td>
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**Red Bull Energy Drink**

Red bull • sugarfree • tropical • blueberry