

## ANTIPASTI

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

**Parmesan Potato Skins**  
 truffle garlic aioli 14

**Octopus**  
 swiss chard, calabrian chili  
 vinaigrette GF 19

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

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

## SIDES

**Balsamic Glazed Brussels Sprouts**  
 pancetta GF 12

**Parmesan Roasted Cauliflower**  
 with fresno chilis 12

**Potato au Gratin** 14

**Parmesan Fries** 12

## 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

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

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

.....  
Nº 8 reyka, stirrings peach, prosecco, lime, ginger zest, mint  
14 (serves 1)  
45 (serves 3- 4)  
.....

Nº 10 herradura, lime, grapefruit, smoked salt, rosemary

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

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

## 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

**Edmund Fitzgerald** Great Lakes Brewing Co. Porter 7

## DRAFTS

**Cactus Pants** BuckleDown Brewing. Mexican-style Lager 7

**Trumer Pils** Trumer Brauerei. German Pilsner 7

**Fist City** Revolution Brewing. Chicago Pale Ale 8

**Solid Gold** Founders Brewing Co. American Lager 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 9

## 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

RED BULL ENERGY DRINK 6

red bull • sugarfree • tropical • blueberry