

## ◦ BOCCONI ◦

**Hamachi Crudo 16**  
preserved meyer lemon,  
calabian chilies, castelvetrano olive,  
fennel pollen sea salt

**Roasted Heirloom Carrots 12**  
spicy whipped mascarpone

## ◦ ANTIPASTI ◦

**Grilled Octopus  
& Shishito Peppers 19**  
charred escarole,  
calabrian chili vinaigrette

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

**Grilled Shrimp & Artichoke 16**  
spinach, blistered tomato, chili flake

**Roasted Vegetable Hummus 17**  
kale & roasted garlic hummus,  
smoked artichoke hummus,  
fresno chili relish,

**Chicken Wings Diavolo 16**  
habanero, lemon caper ranch

**Balsamic Glazed Pork Ribs 17**  
crispy brussels sprout leaves, sea salt

**Beef Tenderloin Tartare 18**  
crispy capers, salsa verde,  
pommery aioli

**Mussels & Clams 21**  
italian sausage, espelette,  
fresno chiles, garlic

## ◦ CHEESE & SALUMI ◦

**Chef's Selection 34**  
local salumis and artisan cheeses

**Artisan Cheese 18** **Local Salumi 18**  
Bohemian Blue-Cow High West Whiskey  
Hidden Springs Creminelli

Tumbleweed-Raw Cow Coppa  
5 Spoke Fermin

Brie Fermier-Cow Prosciutto di Parma  
France Italian Imported

## PASTA & PLATES

**Black Truffle Risotto 23**  
caramelized root vegetables,  
robiola cheese, herbs

**Roasted Half Chicken 25**  
spicy charred broccolini,  
roasted carrots, garlic jus

**Skuna Bay Salmon 32**  
sautéed spinach,  
white bean puree,  
mustard seed vinaigrette

**Roasted Red Snapper 36**  
**DINNER ONLY**  
caramelized fennel, zucchini,  
herb risotto cake,  
calabrian chili cream

## CARNI FLORENTINE

**Prime NY Strip 52**  
**Prime Bone-In Ribeye 59**  
**Tomahawk Lamb Chops 45**  
**DINNER ONLY**

accompanied by  
fennel sea salt, horseradish crema,  
herb-infused balsamic

## ◦ SIDES ◦

11

**Taleggio Whipped Potato**  
truffle oil, parsley

**Balsamic Glazed Brussels Sprouts**  
pancetta, sea salt

**Parmesan Roasted Cauliflower**  
fresno chili

## ◦ SOUP & SALAD ◦

**Smoked Potato Soup 12**  
crispy pancetta

**Bar Siena Chop 17**  
salami, charred pepperoncini,  
marinated mozzarella, egg,  
shaved radish, castelvetrano olives,  
artichoke, celery, red onion,  
cucumber, avocado, white beans,  
smoked mustard vinaigrette

**Caesar 13**  
romaine, parmesan cheese

**Burrata Wedge 16**  
heirloom cherry tomatoes,  
cherry smoked bacon,  
pickled red onion

**Kale & Granny Smith Apple 13**  
radish, grapes, dried cherries,  
candied marcona almonds,  
eagle cave cheddar,  
spiced apple vinaigrette

**Add chicken(5), shrimp(7), steak(7)**

**BOMBOBAR**  
From SCRATCH \$5  
**GELATO**

VANILLA BEAN  
DOUBLE CHOCOLATE  
PISTACHIO

f t i @BOMBOBAR

## BRUNCH

AVAILABLE SATURDAY + SUNDAY  
9AM-3PM

### SAVORY

**Steak & Eggs 21**  
skirt steak, waffle hash brown,  
sunny side up eggs

**Classico 14**  
cheddar scrambled eggs,  
waffle hash browns  
**choice of:**  
cherry smoked bacon,  
housemade pork  
or chicken sausage,

**Omelette 15**  
grilled artichoke, spinach,  
oven dried tomato, taleggio  
**select one:**  
cherry smoked bacon,  
housemade pork  
or chicken sausage

## ◦ BRUNCH SIDES ◦

**Waffle Hash Brown 6**  
**Cherry Smoked Bacon 5**  
**Pork Sausage 5**  
**Chicken Sausage 5**  
**Fresh Seasonal Fruit 5**  
**Cheddar Scrambled Eggs 5**

### ci•cchet•ti

pronounced che-kett-ee  
Dishes meant for sharing  
& served as prepared.

f t i @BARSiena

GLUTEN FRIENDLY MENU

"Gluten Friendly" items are made without gluten-containing ingredients. We do not claim these items are "gluten free." While we do have processes and procedures in place to minimize cross-contact with other gluten-containing foods, these processes and menu items may not be suitable for our guests who are sensitive to gluten. We are unable to guarantee that any menu item is entirely free from gluten or any other allergens, and we assume no responsibility for guests with food allergies or sensitivities. \*Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.