

ANTIPASTI

Parmesan Potato Skins
 truffle garlic aioli 13

Roasted Meatballs* pomodoro,
 hand dipped ricotta 17

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

Burrata spicy apricot mostarda,
 candied pistachio GF 18

SOUP & SALAD

Tomato Bisque polenta bread, GF 13

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

Caesar romaine, garlic breadcrumbs 13

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

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

Crispy Brussel Sprout Salad* prosciutto,
 poached egg, white balsamic vinaigrette 17

Add Chicken*(5) Shrimp*(7) Steak*(7)

PIZZA

Tomato & Bufala Mozzarella basil, extra
 virgin olive oil 18

Fireball Pepperoni* housemade mozzarella,
 roasted tomato sauce 19

Carne* italian sausage, prosciutto cotto,
 cherry smoked bacon, soppressata, housemade
 mozzarella 21

Wild Mushroom & Garlic white truffle
 oil, fontina 19

SANDWICHES

Grilled Chicken* marinated bufala
 mozzarella, arugula, shaved red onion,
 herb mayo, brioche bun 15

BomboBurger* sharp american cheese,
 pickles, shaved red onions, dijonnaise,
 sesame bombo bun 13 *Make it a Double* 15

Smoked Turkey* cherry smoked bacon,
 avocado, roasted red peppers, pickled
 radicchio, grain mustard, sourdough 15

Lobster Roll* mustard greens, tomato,
 green goddess, brioche 21

Portobello Parmesan house made
 mozzarella, parmesan, roasted tomato sauce,
 tomato focaccia 15

ci•cchet•ti pronounced *che-kett-ee*

Dishes meant for sharing & served as prepared.

BRUNCH

SAVORY

Egg White Frittata butternut squash, goat cheese, frisee, onion,
 green apple, shaved beets, pistachio, GF 12

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

Smoked Salmon Flatbread cucumber, red onion, avocado yogurt, capers 12

Baked & Poached Eggs butternut squash, baby zucchini, avocado, arugula,
 pomodoro sauce, GF 12

Avocado Toast* vine ripened tomato, toasted marcona almond, poached eggs,
 sea salt 14

Croque Madame* prosciutto cotto, fontina, fried egg, sourdough 17

Bombo Breakfast Sandwich* cherry smoked bacon, pork sausage,
 scrambled eggs, american cheese 13

Short Rib Hash* poached egg, caramelized vegetables,
 roasted garlic hollandaise 17

Breakfast Pizza* breakfast sausage, roasted tomato, prosciutto cotto,
 fresno chili, housemade mozzarella, baked egg 18

Steak & Eggs* skirt steak, waffle hash browns, fresno chili relish,
 sunny side up eggs, GF 21

Pecorino Biscuits & Gravy* oven-dried tomato, chicken sausage,
 charred green onion, fried egg 15

Lobster Benedict* poached eggs, crispy brussels sprout leaves,
 fresno chili hollandaise 21

Classico* cheddar scrambled eggs, sticky parmesan potatoes,
 polenta toast, GF 14

choice of: cherry smoked bacon, housemade pork or chicken sausage

Breakfast Calzone* breakfast sausage, cheddar, scrambled eggs, cherry
 smoked bacon, spicy tomato sauce 17

Smoked Salmon Benedict* blistered tomatoes, crispy capers, shaved red
 onion, whipped cream cheese, lemon black pepper hollandaise, bombo bun 16

SWEET

Blueberry Açai Bowl granola, toasted coconut, banana, mixed berries,
 "heaven honey" 16

Puff Pancake* lemon whipped ricotta, blueberries, maple syrup 15
(please be patient, perfection takes time)

Caramelized Waffle nutella butter, brûléed bananas 14

Bombo French Toast breakfast anglaise, amarena cherries,
 raspberry coulis 14

—★—
 add CBD honey to any item on menu, 6

SIPS

SPIRIT-FREE

Blueberry Mint

blackberry, lemon, honey, vital proteins blueberry mint collagen water 8

Peach Thyme

peach, fresh pomegranate, san pellegrino, thyme 6

FRESH SQUEEZED JUICE 5

orange • grapefruit

RED BULL ENERGY DRINK 5

red bull • sugarfree • tropical

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.*

LIQUID BRUNCH

HOUSE FAVORITES

Bloody Mary

absolut vodka, housemade bloody mix, charcuterie skewer, bridgford pepperoni stick, diavolo sea salt rim 10

Mimosa

tiamo prosecco, fresh squeezed orange juice 10

BUILD YOUR OWN MIMOSA

bottle of bubbles,
fresh squeezed oj, seasonal purees

Tiamo Prosecco 58

Veuve Clicquot Champagne 135

COCKTAILS 14

Nº 1 **effen, pomegranate, apple cider, lemon, spiced orange syrup, bitters**

Nº 4 **knob creek, meletti, le sirop winter spice, bitters**

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

Nº 7 **don julio, white grape, green tea, lime, basil, grapefruit bitters, tonic**

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

Nº 9 **plymouth, lavender honey, crème de violette, lemon**

Nº 10 **patron, lime, grapefruit, smoked salt, rosemary**

Nº 13 **bombay sapphire, lime, pineapple, ginger, patron mango, mint, serrano**

Nº 15 **grey goose, lime juice, cherry lavender syrup, basil leaf, peychaud's bitters**

Nº 17 **belvedere, lemon, blueberry balsamic syrup, lemon, ruffino sparkling rose**

Nº 18 **old forrester, lemon, turmeric, orange bitters, fist city**

Nº 19 **jack daniels, aperol, east india sherry, le sirop winter spice, apple bitters**

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

**SIENA
RED SANGRIA**
12/44

add CBD to any cocktail, 6

COLD PRESSED JUICE 6

Giallo golden beet, pineapple, cucumber, cayenne

Rosa watermelon, lime, chia seed

Verde kale, pear, celery, lime

Ibisco strawberry, hibiscus pineapple, cucumber

*** "JUICE" UP YOUR JUICE +8 ***

ketel one botanicals

grapefruit & rose

cucumber & mint

peach & orange blossom

BOTTLED BEER

Edmund Fitzgerald Great Lakes Brewing Co. Porter 7

Matilda Goose Island Beer Co. Belgian Strong Ale 9

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

Pale Sour Ale Ommegang Brewery. Sour Ale 8

Victoria Grupo Modelo. Vienna Style Lager 6

Fat Tire Belgian White New Belgium Brewing. Witbier 7

Angry Orchard Crisp Apple Boston Beer Co. Cider 6

Milk Stout Left Hand Brewing Company. Sweet Stout 7

A Little Sumpin' Sumpin' Lagunitas Brewing Co. Pale Wheat Ale 7

Two Hearted Bell's Brewery. American IPA 7

DRAFTS

Trumer Pils Trumer Brauerei. German Pilsner 7

Next Coast Goose Island. American IPA 6

Official Bell's Brewery. Hazy IPA 7

Fist City Revolution Brewing. Chicago Pale Ale 8

Lagunitas IPA Lagunitas Brewing Co. India Pale Ale 9

Stella Artois Stella Artois. Belgian Pale Lager 7

Siena Draft BuckleDown Brewing. Hoppy Pale Wheat Ale 8

Obsidian Stout Deschutes Brewery. Stout 9

CANS

Fat Pug Maplewood Brewery & Distillery.

Oatmeal Milk Stout 10

Hazelnut Brown Nectar Rogue Ales. American Brown Ale 7

Brooklyn Lager Brooklyn Brewery. American Red Lager 6

Smittytown Temperance Beer Co. Extra Special Bitter 7

Black Widow Original Sin Cidery. Blackberry Cider 8

Blood Orange Anderson Valley Brewing Co. Gose 7

Pony Half Acre Beer Co. German Pilsner 8

Tecate Cervecería Cuauhtimoc. Mexican Lager 6

Bud Light Anheuser-Busch. American Lager 6

Apex Predator Off Color Brewing. Saison 9

Shiner Bock Spoztl Brewery. German Bock 8

312 Goose Island Beer Co. American Pale Wheat Ale 8

Bean Flicker Odd Side Ales. American Blonde Ale 7