

ANTIPASTI

Tuna Crudo*

persian cucumber, avocado, yuzu vinaigrette, crispy capers 16

Parmesan Potato Skins

truffle garlic aioli 13

Smoked Mozzarella Croquettes

spicy pork amatriciana, pecorino 15

Taleggio Focaccia

stracchino cheese, arugula, truffle honey 22

Add Prosciutto 4

Roasted Meatballs*

pomodoro, hand dipped ricotta 17

Kale & Smoked Artichoke Hummus

fresno chili relish, sea salt

focaccia V, GF 17

Grilled Octopus & Shishito Peppers*

charred escarole, calabrian

chili vinaigrette GF 19

Burrata

spicy apricot mostarda, candied pistachio GF 18

Chicken Wings Diavolo*

habanero, lemon caper ranch 16

MEATBALL &
 MOZZARELLA
 CALZONE*

pomodoro, garlic oil,
 fresh torn basil
 19

BOARDS

Local Salumis & Artisan Cheeses GF 34

Polenta Board

prosciutto sausage, duck confit, braised kale & mushrooms 25

SIDES

Taleggio Whipped Potato

truffle oil, parsley GF 11

Parmesan Roasted Cauliflower*

fresno chili, herb bread crumbs 11

Balsamic Glazed Brussels Sprouts

pancetta, sea salt 11

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.

SOUP & SALAD

Tomato Bisque

polenta bread, parmesan 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

PASTA

Duck Mac n' Cheese*

swiss chard, wild mushroom, caramelized parsnips, roasted fennel, fontina cheese, roasted garlic cream 19

Gnocchi*

prosciutto sausage, rapini, parmesan, chili flakes 21

Sweet Corn Ravioli*

chiodini mushrooms, truffle butter 19

Black Truffle Risotto

squash, piselli, grana padano, 12 year balsamic GF 28

Short Rib Lasagna*

bellwether ricotta, bechamel 21

Lobster Tagliatelle*

blistered tomatoes, fresno chili, lobster cream 29

Cacio e Pepe

linguini, grains of paradise, pepper pecorino romano 19

Baked Ziti

bolognese, fontina, garlic breadcrumbs 21

PLATES

Painted Hills NY Strip*

fennel sea salt, truffle butter, roasted garlic GF 52 (please be patient, perfection takes time)

Roasted Half Chicken*

spicy charred broccolini, roasted carrots, garlic jus 29

Broiled King Salmon*

braised lentils, roasted beets, hazelnut butter GF 32

Pan Seared Scallops

pea tendrils, peperanata, cherrywood smoked bacon, citrus jus GF 32

PIZZA

Tomato & Bufala Mozzarella

basil, extra virgin olive oil 18

Sausage & Brussels Sprout*

braised onion, pecorino 19

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

Prosciutto Fig

spiced pistachio, taleggio, truffle honey 22

COCKTAILS

14

N° 1 effen, pomegranate, apple cider, lemon, spiced orange syrup, bitters, prosecco

N° 4 knob creek, meletti, le sirop winter spice, bitters

N° 5 botanist, lavender honey, aperol, lillet rose, lemon, thyme, tonic

N° 7 don julio, white grape, green tea, lime, basil, grapefruit bitters, tonic

N° 8 reyka, stirrings peach, prosecco, lime, ginger zest, mint
14 (serves 1)
45 (serves 3-4)

N° 9 plymouth, lavender honey, crème de violette, lemon

N° 10 patron, lime, grapefruit, smoked salt, rosemary

N° 13 bombay sapphire, lime, pineapple, ginger, patron mango, mint, serrano

N° 15 grey goose, lime juice, cherry lavender syrup, basil leaf, peychaud's bitters

N° 17 belvedere, lemon, blueberry balsamic syrup, lemon, ruffino sparkling rose

N° 18 old forrester, lemon, turmeric, orange bitters, fist city

N° 19 jack daniels, aperol, east india sherry, le sirop winter spice, apple bitters

N° 24 union mezcal, campari, luxardo abano, lime, tamarind chile, peychaud's bitters

SIENA
RED SANGRIA
12/44

add CBD to any cocktail, 6

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 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 8

Bean Flicker Odd Side Ales. American Blonde Ale 7

SPIRIT-FREE

Blueberry Mint

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

Peach Thyme

peach, fresh pomegranate, san pellegrino, thyme 6

RED BULL ENERGY DRINK 5
red bull • sugarfree • tropical