

• BOCCONI •

- White Tuna 14**
avocado yuzu puree, tear drop peppers
- Scotch Egg 14**
truffle mascarpone polenta,
prosciutto sausage,
piquillo pepper relish
- Parmesan Truffle Potato Skins 11**
lemon garlic aioli
- Smoked Mozzarella Croquettes 14**
spicy pork amatriciana, pecorino, fried basil

• ANTIPASTI •

- Taleggio Focaccia 18**
stracchino cheese, arugula,
truffle honey, sea salt
- Roasted Meatballs 16**
pomodoro, hand dipped ricotta,
crostini
- Grilled Octopus & Shishito Peppers 17**
charred escarole,
calabrian chili vinaigrette
- Burrata 16**
spicy apricot mostarda,
candied pistachio,
sea salt, grilled polenta bread
- Beef Tenderloin Carpaccio 24**
smoked garlic aioli, pickled chilis,
crostini, parmesan crisp,
sea salt, evoo
- Grilled Shrimp & Artichoke 16**
spinach, blistered tomato,
chili flake
- Balsamic Glazed Pork Ribs 17**
crispy brussels sprout leaves,
sea salt
- Chicken Wings Diavolo 15**
shaved green onion,
lemon caper ranch

Carni for the Table 42

lamb chops, prosciutto sausage,
porchetta, charred banana pepper,
blistered tomato

• CHEESE & SALUMI •

- Chef's Selection 32**
local salumis and artisan cheeses
- Artisan Cheese 18** **Local Salumi 16**
- | | |
|--------------------------------------|-----------------------------|
| Truffle Tremor-Goat
Cypress Grove | Mortadella
Creminelli |
| Teleme - Cow
Franklins | Dodge City
Smoking Goose |
| Green Hill-Cow | Salami Cotto |
| Sweet Grass Dairy | Olympic Provisions |

• SOUP & SALAD •

- Smoked Potato Soup 11**
crispy pancetta, fontina grilled cheese
- Bar Siena Chop 16**
gin & juice salami, charred pepperoncini,
marinated mozzarella, egg, shaved radish,
castelvatrano olives, artichoke, celery,
red onion, cucumber, avocado, white beans,
smoked mustard vinaigrette
- Medjool Date & Candied Walnuts 13**
celery, escarole, pecorino
- Shaved Butternut Squash 14**
spinach, brussels sprouts,
pomegranate, candied pumpkin seeds,
cherry pumpkin seed vinaigrette
- Caesar 12**
red romaine, garlic croutons,
parmesan cheese
- Burrata Wedge 16**
heirloom cherry tomatoes, crispy pancetta
bacon, pickled red onion, crostini
- Kale & Granny Smith Apple 13**
breakfast radish, grapes,
pistachio, eagle cave cheddar

CALZONE

- 16**
- Fennel-Sausage & Roasted Pepper**
traditional tomato sauce
- Meatball & Mozzarella**
fresh torn basil
- Roasted Butternut Squash**
roasted mushrooms, swiss chard,
fontina, parmesan cream

COCKTAILS

- 13**
- 1** **plymouth, green tea, chateau, prosecco, lemon, mint**
- 3** **effen, fragoli strawberry, ginger, arugula, luxardo, lemon**
- 4** **knob creek, meletti, le sirop winter spice, bitters**
- 5** **botanist, lavender honey, aperol, lillet rose, lemon, thyme, tonic**
- 7** **don julio, white grape, green tea, lime, basil, grapefruit bitters, tonic**
- 12** **hennessy, lemon, watermelon, honey, Mathilde peche**
- 13** **bombay sapphire, lime, pineapple, ginger, patron mango, mint, serrano**
- 15** **grey goose, lime juice, cherry lavender syrup, basil leaf, peychaud's bitters**
- 16** **old forrester, mt. gay, st. george spiced pear liqueur, gingerbread syrup, tobacco bitters**
- 17** **absolute elyx, lime, passion fruit liqueur, ginger, allspice dram**

Mulled Wine
red or white
10

ci•cchet•ti

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

Gluten free menu options are available. Please inform your server of dietary restrictions so they can assist you with recommendations.

*An 18% service charge will be automatically added for parties of six or more guests.*Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

PIZZA

- Tomato & Heirloom Basil 16**
bufala mozzarella,
extra virgin olive oil
- Burrata & Grilled Eggplant 18**
vine ripened tomato, basil oil
- Wisconsin Formaggi 17**
fontina, montamore,
dunbarton blue cheese, fresno chilies
- Wild Mushroom & Garlic 18**
white truffle oil,
fontina, shaved parmesan
- Carne 19**
italian sausage, pancetta cured bacon,
prosciutto cotto, sopresatta, roasted
tomato sauce, housemade mozzarella
- Sausage & Brussels Sprout 19**
braised onion, pecorino
- Fireball Pepperoni 18**
house mozzarella, roasted tomato sauce
- Prosciutto Fig 19**
spiced pistachio,
taleggio, truffle honey

PASTA

- Gnocchi 19**
prosciutto sausage, rapini,
parmesan, chili flakes
- Sweet Corn Ravioli 17**
chiodini mushrooms, truffle butter
- Butternut Squash Risotto 19**
roasted chestnuts, swiss chard,
amaretti cookie, saba
- Maine Lobster Agnolotti 22**
burrata, blistered tomato, fresno chili
- Short Rib Lasagna 19**
taleggio, roasted garlic bechamel
- Trofie 16**
ricotta salata, watercress pesto
- Duck Mac n' Cheese 19**
foie gras cream, swiss chard,
wild mushroom, montamore
- Spinach Tagliatelle "Carbonara" 21**
lump crab, pancetta cured bacon,
fresno chili, crispy capers, egg yolk

QUALITY ★ STYLE

BAR SIENA

CIBO E LIQUORI

SINCE 2015

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PLATES

- Roasted Chicken 21**
spicy charred broccolini,
thumbelina carrots, garlic jus
- Seared King Salmon 26**
sautéed spinach, white bean puree,
mustard seed vinaigrette
- Broiled Alaskan Halibut 27**
saffron roasted cauliflower,
chiodini mushrooms, charred lemon

CARNI FLORENTINE

- Prime NY Strip 52**
- Prime Bone-In Ribeye 59**
- Tomahawk Lamb Chops 45**
accompanied by
fennel sea salt, horseradish crema,
herb-infused balsamic

• SIDES •

- 11**
- Taleggio Whipped Potato**
truffle oil, chive
- Balsamic Glazed Brussels Sprouts**
pancetta, sea salt
- Parmesan Roasted Cauliflower**
fresno chili, herb bread crumbs