

ANTIPASTI

Coccoli crispy dough, stracchino cheese, prosciutto di parma, truffle honey 17
Grilled Octopus crispy fingerling potatoes, red chilies, celery, aged balsamic, chive 19
Bruschetta caramelized butternut squash caponata, toasted pine nuts, stracciatella cheese, crispy brussel sprout leaves, toasted ciabatta 12
Wagyu Beef Meatball roasted tomato sauce, bellwether ricotta, shaved basil 19
Prosciutto Sausage roasted sweet peppers, roasted fennel, braised onions 16
Beef Tenderloin Tartare giardiniera, quail egg, garlic aioli 18

SOUP & SALADS

Butternut Squash Soup truffled chestnut gremolata 11
Siena Chopped romaine, iceberg, artichoke hearts, avocado, cherry tomato, green bean, egg, radicchio, celery, red onion, salami, pepperoncini, cannellini beans, gorgonzola, sweet mustard vinaigrette 17
Tuscan Kale Caesar oven-dried tomato, parmesan, rosemary focaccia croutons, lemon caesar dressing 15
Marinated Shrimp & Calamari farro, green bean, roasted peppers, celery, basil, herb mustard vinaigrette 16
Shaved Brussels Sprouts parmesan, toasted marcona almonds, cabernet vinaigrette 13
Roasted Beets red, yellow, candied striped beets, shaved fennel, baby spinach, hazelnut vinaigrette, Laclare Farms goat cheese 14
Harvest Salad apple, butternut squash, pomegranate, candied hazelnuts, corn sprouts, spiced apple vinaigrette 13

PIZZA BAR

Truffle Mushroom roasted wild mushrooms, garlic cream, mozzarella, white truffle oil 19
Carne housemade fennel sausage, pancetta cured bacon, sopressata, prosciutto sausage, mozzarella, tomato, fresh basil 19
Grilled Eggplant & Smoked Mozzarella braised cipollini onion, oven dried tomato, torn basil 18
Cinque Formaggi fontina, taleggio, gorgonzola, mozzarella, parmesan 17
Burnt Pepperoni spicy tomato sauce, red chilies, mozzarella 18
Margherita mozzarella, tomato, fresh basil 17
Prosciutto Pear roasted garlic cream, taleggio, mozzarella, baby arugula 19
Caramelized Brussels Sprouts prosciutto sausage, roasted garlic, charred corn, shaved fingerling potato, white truffle oil 19

*FRESH SHAVED WINTER TRUFFLES MP

HOUSEMADE PASTA

Spaghetti jumbo lump crab, charred grape tomato, red chili & lemon cream sauce 28
Short Rib Ravioli roasted porcini mushrooms, taleggio 21
Gnocchi truffle cream, fried sage, crispy pancetta 19
Farro Risotto duck confit, roasted root vegetables, swiss chard, cranberry 21
Orecchiette prosciutto sausage, watercress, chili flake, pecorino cheese 18
Pappardelle sauce bolognese, grated parmesan 18
Butternut Squash Tortellacci parmesan brown butter, crispy sage 16
Baked Lasagna Bellwether ricotta, meat ragu, parmesan 19
Stracci foraged mushrooms, parmigiano, truffle butter 21
"Carbonara in a Jar" gemelli, crispy pancetta, parmesan cream, spinach, egg yolk, pecorino 17
Squid Ink Linguini grilled lobster tail, spicy lobster cream sauce, shaved green onion 34

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12-HOUR BRAISED OSSOBUCCO

farro risotto, hazelnut gremolata 42

COLORADO LAMB CHOPS

crispy prosciutto, polenta, pea shoots, truffled pecorino 48

BRICK CHICKEN DIAVOLO

sticky parmesan potatoes, arugula, cherry tomato, grilled lemon 29

BROILED SALMON

citrus braised lentils, caramelized carrots, sauteed spinach, tamarind glaze 36

SIDES 11 (serves two)

Sticky Parmesan Potatoes grated parmesan, chopped parsley
Grilled Shishito Peppers lemon, olive oil, garlic mayonnaise
Roasted Cauliflower pepperoncini, toasted pine nuts, torn mint
Charred Broccoli shaved parmesan, charred lemon
Caramelized Brussels Sprouts crispy garlic, house cured pancetta

MEATS 7(ea)/32(all)

M Prosciutto di Parma
M Tartufo
M Delaware Fireball
M Finocchiona
M Bava Sopressata

CHEESES 7(ea)/32(all)

C Eagle Cave Reserve-cow
C Truffle Tremor-goat
C Anabasque-sheep
C Green Hill-cow
C Red Rock-cow

MOZZARELLA BAR

(served with grilled bread)

Bufala Mozzarella pepperonata, roasted hazelnuts 16
Bellwether Farm Ricotta crispy mortadella, pistachio pesto, oven dried tomato, aged balsamic 16
Burrata tomato jam, sea salt, basil oil 19

CRUDO BAR 14(ea)/50(all 4)

Ahi Tuna preserved meyer lemon, avocado, caperberry, chili oil
Hamachi spicy balsamic, serrano chili, truffle honey, crispy shallots
Oyster smoked sherry mignonette, shaved horseradish, chive
King Crab cucumber relish, citrus creme fraiche, pickled watermelon rind, fresno chili

ENTREES

36OZ. DRY AGED PORTERHOUSE (SERVES TWO)

USDA prime, rosemary-garlic rub, grilled lemon 90

SEARED DIVER SCALLOP

roasted fall vegetables, parsnip puree, shaved fennel, black pepper gastrique 36

WHOLE ROASTED BRANZINO

crispy fingerling potato, caramelized fennel, cipollini onion, meyer lemon chili vinaigrette 65

DOUBLE CUT DUROC PORK CHOP

caramelized brussels sprouts, garlic whipped potato, apple cider 42



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51 W. Kinzie, Chicago, IL

SienaTavern.com

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*Advisory: The consumption of raw or undercooked food such as meat, poultry, fish, shellfish, or eggs, which can contain harmful bacteria, may cause serious illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Gluten friendly menu available upon request.