

## ◦ BOCCONI ◦

**White Tuna Crudo 15**  
avocado yuzu puree, tear drop peppers

## ◦ ANTIPASTI ◦

**Grilled Octopus & Shishito Peppers 18**  
charred escarole,  
calabrian chili vinaigrette

**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

**Burrata 17**  
spicy apricot mostarda,  
candied pistachio, sea salt

**Beef Tenderloin Carpaccio 24**  
smoked garlic aioli, pickled chilis,  
parmesan crisp, sea salt, evoo



**Carni for the Table 38**  
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**  
Rogue River Blue-Cow High West Whiskey  
Rogue Creminelli

Teleme-Cow Genoa Salami  
Franklins Beddu

Tumbleweed-Raw Cow Prosciutto di Parma  
5 Spoke Italian Imported

### ci•cchet•ti

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

## PASTA & PLATES

**Langoustine Risotto 23**  
grilled asparagus,  
charred green onion,  
cherry tomato, parmesan cheese

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

**Seared King Salmon 32**  
sautéed spinach, white bean puree,  
mustard seed vinaigrette

**Broiled Alaskan Halibut 34**  
saffron roasted cauliflower,  
chiodini mushrooms, charred lemon

DINNER ONLY



## 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, parsley

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

**Caramelized Thumbelina Carrots**  
raisins, pine nuts, mint

**Grilled Asparagus**  
sea salt, lemon

## ◦ SALAD ◦

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

**Shaved Zucchini 14**  
fregola, heirloom cherry tomato,  
shaved red onion, arugula, fava bean,  
sheeps milk ricotta, rose vinaigrette

**Caesar 13**  
red romaine, garlic croutons,  
parmesan cheese

**Burrata Wedge 16**  
heirloom cherry tomatoes,  
crispy pancetta bacon,  
pickled red onion, crostini

**Kale & Granny Smith Apple 13**  
radish, grapes, pistachio,  
eagle cave cheddar

Add chicken(4), shrimp(5), steak(6)

## BOMBOBAR

From SCRATCH \$5  
GELATO

VANILLA BEAN  
STRACCIATELLA  
DOUBLE CHOCOLATE  
PISTACHIO  
CHERRY SWIRL  
RUMCHATA  
CARAMELIZED COCONUT FUDGE

f t i @BOMBOBAR



GLUTEN FRIENDLY MENU

## BRUNCH

AVAILABLE SATURDAY + SUNDAY  
10AM - 3PM

### SWEET

**Cherry Almond Granola 11**  
greek yogurt, chia seed,  
cherry swirl gelato, mint

### SAVORY

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

### Classico 13

cheddar scrambled eggs,  
waffle hashbrowns  
*choice of:*  
house cured pancetta bacon,  
housemade pork or chicken sausage,

### Omelette 15

grilled artichoke, spinach,  
oven dried tomato, taleggio  
*select one:*  
house cured pancetta bacon,  
housemade pork or chicken sausage

## ◦ BRUNCH SIDES ◦

**Waffle Hashbrown 6**

**Pancetta Cured Bacon 5**

**Pork Sausage 5**

**Chicken Sausage 5**

**Fresh Seasonal Berries 5**

**Cheddar Scrambled Eggs 5**

QUALITY STYLE

## BAR SIENA

CIBO E LIQUORI

SINCE 2015

@BARSIENA

"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. 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.