

◦ BOCCONI ◦

White Tuna Crudo 15
avocado yuzu puree,
tear drop peppers

Parmesan Potato Skins 12
truffle garlic aioli

Smoked Mozzarella Croquettes 15
spicy pork amatriciana,
pecorino, fried basil

◦ ANTIPASTI ◦

Taleggio Focaccia 19
stracchino cheese, arugula,
truffle honey, sea salt

Roasted Meatballs 16
pomodoro, hand dipped ricotta,
crostini

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

Burrata 17
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 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*

◦ SOUP & SALAD ◦

Smoked Potato Soup 11

crispy pancetta, fontina grilled cheese

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 Butternut Squash 14

spinach, brussels sprouts,
pomegranate, candied pumpkin seeds,
cherry pumpkin seed vinaigrette

Caesar 13

red romaine, garlic croutons,
parmesan cheese

Burrata Wedge 16

heirloom cherry tomatoes,
cherry smoked bacon,
pickled red onion, crostini

Kale & Granny Smith Apple 13

radish, grapes, pistachio,
eagle cave cheddar

MEATBALL & MOZZARELLA CALZONE 17

pomodoro, garlic oil,
fresh torn basil

ci•cchet•ti

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

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COCKTAILS

14

Nº 1 **plymouth, green tea, chateau,
prosecco, lemon, mint**

Nº 3 **effen, fragoli strawberry,
ginger, arugula, luxardo, lemon**

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 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 24^M **union mezcal, campari,
luxardo abano, lime, tamarind chile,
peychaud's bitters**

Nº 25 **old forrester, allspice dram,
winter apple syrup, apple bitters**

Nº 26 **glenmorangie 10yr, apple spice,
lustau solera, bitters**

Nº 27 **absolut elyx, le sirop winter spice,
mandarin napoleon, lavender bitters,
lemon, rosemary**

14 (serves 1)

45 (serves 3- 4) / 90 (serves 7-8)

Nº 28 **tanqueray 10, union mezcal,
winter apple syrup, lemon, blackberry**

Nº 29 **patron, Giffard Peach, lime,
peach chai syrup, bitters, cider**

Siena Sangria

red or white

11/40

PASTA

Gnocchi 21

prosciutto sausage, rapini,
parmesan, chili flakes

Sweet Corn Ravioli 19

chiodini mushrooms, truffle butter

Butternut Squash & Porcini Risotto 22

roasted chestnuts, robiola, herbs

Duck Mac n' Cheese 19

foie gras cream, swiss chard,
wild mushroom, montamore

Short Rib Lasagna 21

taleggio,
roasted garlic bechamel

Braised Oxtail Tagliatelle 18

horseradish breadcrumb, pecorino

Maine Lobster Agnolotti 29

burrata, blistered tomato,
fresno chili

Tomato & Bufala Mozzarella 18

basil, extra virgin olive oil

Sausage & Brussels Sprout 19

braised onion, pecorino

Wisconsin Formaggi 18

fontina, montamore,
dunbarton blue cheese, fresno chilies

Carne 21

italian sausage, prosciutto cotto,
cherry smoked bacon,
soppresata, roasted tomato sauce,
housemade mozzarella

Taleggio Whipped Potato

truffle oil, parsley

Parmesan Roasted Cauliflower

fresno chili, herb bread crumbs

◦ PLATES ◦

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

Broiled King Salmon 32

sautéed spinach,
white bean puree,
mustard seed vinaigrette

Pan Seared Branzino 36

sunchoke puree, crispy artichokes,
garlic green beans, lemon caper

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

◦ PIZZA ◦

Prosciutto Fig 21

spiced pistachio, taleggio,
truffle honey

Fireball Pepperoni 19

housemade mozzarella,
roasted tomato sauce

Wild Mushroom & Garlic 19

white truffle oil, fontina,
shaved parmesan

Roasted Butternut Squash 21

kale pesto, goat cheese,
fried sage, saba

◦ SIDES 11 ◦

Charred Broccolini & Wild Mushroom

pickled chilies, crispy garlic

Balsamic Glazed Brussels Sprouts

pancetta, sea salt

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

*Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.