

## ◦ 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

tomodoro, 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<sup>M</sup> **union mezcal, campari,  
luxardo abano, lime, tamarind chile,  
peychaud's bitters**

Nº 25 **old forester, 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.