

## ◦ BOCCONI ◦

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

**Roasted Heirloom Carrots 12**  
spicy whipped mascarpone,

**Oysters 19 half/36 dozen**  
citrus cocktail sauce,  
cabernet mignonette,  
chives, charred lemon

## ◦ ANTIPASTI ◦

**Grilled Octopus & Shishito Peppers 19**  
charred escarole,  
calabrian chili vinaigrette

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

**Spring Hummus 17**  
kale & roasted garlic hummus,  
smoked artichoke hummus,  
fresno chili relish

**Balsamic Glazed Pork Ribs 17**  
crispy brussels sprout leaves,  
sea salt

**Beef Tenderloin Tartare 17**  
pickled chiodini mushroom,  
sweet onion mostarda, crispy shallots,  
capers, prosciutto,  
smoked garlic aioli, quail egg

**Grilled Shrimp & Artichoke 16**  
spinach, blistered tomato,  
chili flake

**Chicken Wings Diavolo 15**  
habanero, lemon caper ranch

## ◦ 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* *Cremellini*

Teleme-Cow Genoa Salami  
*Franklins* *Beddu*

Tumbleweed-Raw Cow Prosciutto di Parma  
*5 Spoke* *Italian Imported*

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

## PASTA & PLATES

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

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

**Fava Bean  
& Black Truffle Risotto 23**  
grilled asparagus, pecorino

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

## CARNI FLORENTINE

**Prime NY Strip 52**  
**Prime Bone-In Ribeye 59**  
**Tomahawk Lamb Chops 45**  
DINNER ONLY

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

**Grilled Asparagus**  
charred lemon, sea salt

## ◦ 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**  
heirloom cherry tomato,  
shaved red onion, arugula,  
fava bean, sheeps milk ricotta,  
rosé vinaigrette

**Caesar 13**  
red romaine, parmesan cheese

**Burrata Wedge 16**  
heirloom cherry tomato,  
cherry smoked bacon,  
pickled red onion

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

Add chicken(5), shrimp(7), steak(7)

## BOMBOBAR

From SCRATCH \$5  
GELATO 5

VANILLA BEAN  
STRACCIATELLA  
DOUBLE CHOCOLATE  
PISTACHIO  
CARAMELIZED COCONUT FUDGE

f t i @BOMBOBAR

## BRUNCH

AVAILABLE SATURDAY + SUNDAY  
9AM - 3PM

### SAVORY

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

**Classico 13**  
cheddar scrambled eggs,  
waffle hash browns  
**choice of:**  
cherry smoked bacon,  
housemade pork  
or chicken sausage,

**Omelette 15**  
grilled artichoke, spinach,  
oven dried tomato, taleggio  
**select one:**  
cherry smoked bacon,  
housemade pork  
or chicken sausage

## ◦ BRUNCH SIDES ◦

**Waffle Hash Brown 6**  
**Cherry Smoked Bacon 5**  
**Pork Sausage 5**  
**Chicken Sausage 5**  
**Fresh Seasonal Fruit 5**  
**Cheddar Scrambled Eggs 5**

### ci•cchet•ti

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

t f i @BARSiena

GLUTEN FRIENDLY MENU