

◦ BOCCONI ◦

Hamachi Crudo 16
preserved meyer lemon,
calabian chilies, castelvetrano olive,
fennel pollen sea salt

Roasted Heirloom Carrots 12
spicy whipped mascarpone

◦ ANTIPASTI ◦

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

Burrata 18
spicy apricot mostarda,
candied pistachio, sea salt

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

Roasted Vegetable Hummus 17
kale & roasted garlic hummus,
smoked artichoke hummus,
fresno chili relish,

Chicken Wings Diavolo 16
habanero, lemon caper ranch

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

Beef Tenderloin Tartare 18
crispy capers, salsa verde,
pommery aioli

Mussels & Clams 21
italian sausage, espelette,
fresno chiles, garlic

◦ CHEESE & SALUMI ◦

Chef's Selection 34
local salumis and artisan cheeses

Artisan Cheese 18 **Local Salumi 18**
Bohemian Blue-Cow High West Whiskey
Hidden Springs Creminelli

Tumbleweed-Raw Cow Coppa
5 Spoke Fermin

Brie Fermier-Cow Prosciutto di Parma
France Italian Imported

PASTA & PLATES

Black Truffle Risotto 23
caramelized root vegetables,
robiola cheese, herbs

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

Skuna Bay Salmon 32
sautéed spinach,
white bean puree,
mustard seed vinaigrette

Roasted Red Snapper 36
DINNER ONLY
caramelized fennel, zucchini,
herb risotto cake,
calabrian chili cream

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

Parmesan Roasted Cauliflower
fresno chili

◦ SOUP & SALAD ◦

Smoked Potato Soup 11
crispy pancetta

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

Shaved Butternut Squash 15
spinach, brussels sprouts,
pomegranate, candied pumpkin seeds,
cherry pumpkin seed vinaigrette

Caesar 13
romaine, parmesan cheese

Burrata Wedge 16
heirloom cherry tomatoes,
cherry smoked bacon,
pickled red onion

Kale & Granny Smith Apple 13
radish, grapes, dried cherries,
candied marcona almonds, eagle cave cheddar,
spiced apple vinaigrette

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

BOMBOBAR
From SCRATCH \$5
CELATO

VANILLA BEAN
DOUBLE CHOCOLATE
PISTACHIO

f t i @BOMBOBAR



GLUTEN FRIENDLY MENU

BRUNCH

AVAILABLE SATURDAY + SUNDAY
9AM-3PM

SAVORY

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

Classico 14
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" 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.