

◦ BOCCONI ◦

Hamachi Crudo 16
preserved meyer lemon,
calabian chilies, castelvetro 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, esplette,
fresno chiles, garlic

◦ CHEESE & SALUMI ◦

Chef's Selection 34

local salumis and artisan cheeses

Artisan Cheese 18 **Local Salumi** 18

Blue Jay	Bresaola
Deer Creek	Chicago Salami
Keep Dreaming	Holy Cow
Dorothy's Cheese	Red Bear Provisions
Peppered Pecorino	Coppa Fermin
Romano Italian	Italian
	Prosciutto di Parma
	Italian

PASTA & PLATES

Black Truffle Risotto 28
summer squash, piselli,
grana padano, 12 year balsamic

Roasted Half Chicken 29
spicy charred broccolini,
roasted carrots, garlic jus

Broiled King Salmon 32
braised lentils, roasted beets,
hazelnut butter

Pan Seared Scallops 32
DINNER ONLY
pea tendrils, peperanata,
cherrywood smoked bacon, citrus jus

CARNI FLORENTINE

Painted Hills Farms NY Strip 52
fennel sea salt, truffle butter,
roasted garlic
(please be patient, perfection takes time)

◦ SIDES ◦

11

Taleggio Whipped Potato
truffle oil, parsley

◦ SOUP & SALAD ◦

Tomato Bisque 13
gluten free bread, parmesan

Bar Siena Chop 17
salami, pepperoncini, blue cheese,
egg, cherry tomato, radish, artichokes,
red onion, cucumber, avocado,
smoked mustard 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

Crispy Brussel Sprout Salad 17
prosciutto, poached egg,
white balsamic vinaigrette

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

From SCRATCH GELATO

9

daily selection of
housemade gelatos

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

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

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GLUTEN FRIENDLY MENU

"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.