ANTIPASTI

Parmesan Potato Skins
truffle garlic aioli 13

Roasted Meatballs* pomodoro, hand dipped ricotta 17

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

Burrata spicy apricot mustard, candied pistachio GF 18

SOUP & SALAD

Tomato Bisque polenta bread, GF 13

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

Caesar romaine, garlic breadcrumbs 13

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

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

Crisy Brussel Sprout Salad* prosciutto, poached egg, white balsamic vinaigrette 17

Add Chicken(5), Shrimp(7), Steak(7)

PIZZA

Tomato & Bufala Mozzarella basil, extra virgin olive oil 18

Fireball Pepperoni* housemade mozzarella, roasted tomato sauce 19

Carne* Italian sausage, prosciutto cotto, cherry smoked bacon, soppressata, housemade mozzarella 21

Wild Mushroom & Garlic white truffle oil, fontina 19

SANDWICHES

Grilled Chicken* marinated bufala mozzarella, arugula, shaved red onion, herb mayo, brioche bun 15

BomboBurger* sharp american cheese, pickles, shaved red onions, dijonaise, sesame bomo bun 13 Make it a Double 15

Smoked Turkey* cherry smoked bacon, avocado, roasted red peppers, pickled radicchio, grain mustard, sourdough 15

Lobster Roll* mustard greens, tomato, green goddess, brioche 21

Portobello Parmesan house made mozzarella, parmesan, roasted tomato sauce, tomato focaccia 15

BRUNCH

ci·cchet·ti pronounced che-kett-ee

Dishes meant for sharing & served as prepared.

SAVORY

Egg White Frittata butternut squash, goat cheese, frisee, onion, green apple, shaved beets, pistachio, GF 12

Omelette* grilled artichoke, spinach, oven dried tomato, taleggio, GF 15

select one: cherry smoked bacon, housemade pork or chicken sausage

Smoked Salmon Flatbread cucumber, red onion, avocado yogurt, capers 12

Baked & Poached Eggs butternut squash, baby zucchini, avocado, arugula, pomodoro sauce, GF 12

Avocado Toast* vine ripened tomato, toasted marcona almond, poached eggs, sea salt 14

Croque Madame* prosciutto cotto, fontina, fried egg, sourdough 17

Bombo Breakfast Sandwich* cherry smoked bacon, pork sausage, scrambled eggs, american cheese 13

Short Rib Hash* poached egg, caramelized vegetables, roasted garlic hollandaise 17

Breakfast Pizza* breakfast sausage, roasted tomato, prosciutto cotto, fresno chili, housemade mozzarella, baked egg 18

Steak & Eggs* skirt steak, waffle hash browns, fresno chili relish, sunny side up eggs, GF 21

Pecorino Biscuits & Gravy* oven-dried tomato, chicken sausage, charred green onion, fried egg 15

Lobster Benedict* poached eggs, crispy brussel sprout leaves, fresno chili hollandaise 21

Classic Poached Eggs scrambled eggs, sticky parmesan potatoes, polenta toast, GF 14

choice of: cherry smoked bacon, housemade pork or chicken sausage

Breakfast Calzone* breakfast sausage, cheddar, scrambled eggs, cherry smoked bacon, spicy tomato sauce 17

Smoked Salmon Benedict* blistered tomatoes, crispy capers, shaved red onion, whipped cream cheese, lemon black pepper hollandaise, bomo bun 16

SWEET

Blueberry Açaí Bowl granola, toasted coconut, banana, mixed berries, “heaven honey” 16

Puff Pancake* lemon whipped ricotta, blueberries, maple syrup (please be patient, perfection takes time) 16

Caramelized Waffle nutella butter, brûléed bananas 14

Bombo French Toast breakfast anglaise, amarena cherries, raspberry coulis 14

add CBD honey to any item on menu, 6

SIPS

SPIRIT-FREE

Blueberry Mint blackberry, lemon, honey, vital proteins blueberry mint collagen water 8

Peach Thyme peach, fresh pomegranate, san pellegrino, thyme 6

FRESH SQUEEZED JUICE 5

orange • grapefruit

RED BULL ENERGY DRINK 5

red bull • sugarfree • tropical

Vs Vegan, GF: Gluten Free
Most of our dishes can be modified to be Gluten & Vegan-friendly. Please ask your server for options.

*Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of dietary restrictions so they can assist you with recommendations.
**COLD PRESS JUICE 6**

<table>
<thead>
<tr>
<th>Juice</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Giallo golden beet, pineapple, cucumber, cayenne</td>
<td>10</td>
</tr>
<tr>
<td>Rosa watermelon, lime, chia seed</td>
<td>10</td>
</tr>
<tr>
<td>Verde kale, pear, celery, lime</td>
<td>10</td>
</tr>
<tr>
<td>Ibisco strawberry, hibiscus pineapple, cucumber</td>
<td>10</td>
</tr>
</tbody>
</table>

**BUILD YOUR OWN MIMOSA**

- Bottle of bubbles
- Fresh squeezed orange juice
- Seasonal purees

**COCKTAILS 14**

- **Nº1** effen, pomegranate, apple cider, lemon, spiced orange syrup, bitters
- **Nº2** Knob Creek, meletti, le sirop winter spice, bitters
- **Nº3** Botanist, lavender honey, aperol, lillet rose, lemon, thyme, tonic
- **Nº4** Don Julio, white grape, green tea, lime, basil, grapefruit bitters, tonic
- **Nº5** Reyka, stirrings peach, prosecco, lime, ginger beer, mint
- **Nº6** Plymouth, lavender honey, crème de violette, lemon
- **Nº7** Patron, lime, grapefruit, smoked salt, rosemary
- **Nº8** Bombay Sapphire, lime, pineapple, ginger, patron mango, mint, serrano
- **Nº9** Grey goose, lime juice, cherry lavender syrup, basil leaf, peychaud's bitters
- **Nº10** Belvedere, lemon, blueberry balsamic syrup, lemon, ruffino sparkling rose
- **Nº11** Old forrester, lemon, turmeric, orange bitters, fist city
- **Nº12** Jack Daniels, aperol, east india sherry, le sirop winter spice, apple bitters
- **Nº13** Union Mezcal, Campari, Luxardo sherry, lime, tamarind chile, peychaud's bitters

**LIQUID BRUNCH**

**HOUSE FAVORITES**

- **Bloody Mary**
  - absolut vodka, housemade bloody mix, charcuterie skewer, bridgford pepperoni stick, diavolo sea salt rim
- **Mimosa**
  - Tiamo prosecco, fresh squeezed orange juice

**BUILD YOUR OWN MIMOSA**

- Bottle of bubbles
- Fresh squeezed orange juice
- Seasonal purees

**LIQUID BRUNCH**

**BOTTLED BEER**

- Edmund Fitzgerald Great Lakes Brewing Co. Porter
- Matilda Goose Island Beer Co. Belgian Strong Ale
- Kolsch The Schlafly Tap Room
- Moretti La Rossa Birra Moretti
- Coors Original Coors Brewing Co. American Lager
- Prairie Path Two Brother's Brewing Co. Gluten Removed
- Peroni Nastro Asturro Birra Peroni
- Corona Premier Grupo Modelo
- Amber Ale Bell's Brewery. American Amber Ale
- Pale Sour Ale Ommegang Brewery. Sour Ale
- Victoria Grupo Modelo
- Fat Tire Belgian White New Belgium Brewing
- Angry Orchard Crisp Apple Boston Beer Co. Cider
- Milk Stout Left Hand Brewing Company
- A Little Sumpin' Sumpin' Lagunitas Brewing Co.
- Two Hearted Bell's Brewery. American IPA

**DRAFTS**

- Trumer Pils Trumer Brauerei
- Next Coast Goose Island. American IPA
- Official Bell's Brewery. Hazy IPA
- Fist City Revolution Brewing. Chicago Pale Ale
- Lagunitas IPA Lagunitas Brewing Co. India Pale Ale
- Stella Artois Stella Artois. Belgian Pale Lager
- Siena Draft BuckleDown Brewing. Hoppy Pale Wheat Ale
- Obsidian Stout Deschutes Brewing. Stout

**CANS**

- Fat Pug Maplewood Brewery & Distillery
- Oatmeal Milk Stout
- Brooklyn Lager Brooklyn Brewery. American Red Lager
- Smuttynose Temperance Beer Co. Extra Special Bitter
- Black Widow Original Sin Cidery. Blackberry Cider
- Blood Orange Anderson Valley Brewing Co. Gose
- Pony Half Acre Beer Co. German Pilsner
- Tecate Cervecería Cuauhtémoc. Mexican Lager
- Bud Light Anheuser-Busch. American Lager
- Apex Predator Off Color Brewing. Saison
- Shiner Bock Spoetzl Brewery. German Bock
- 312 Goose Island Beer Co. American Pale Wheat Ale
- Bean Flicker Odd Side Ales. American Blonde Ale