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.

**SOUP & SALAD**

- **Tomato Bisque**
  - polenta bread, parmesan  
  - 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

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

**PASTA**

- **Duck Mac n’ Cheese**
  - swiss chard, wild mushroom, caramelized parsnips, roasted fennel, fontina cheese, roasted garlic cream  
  - GF  
  - 19

- **Gnocchi**
  - prosciutto sausage, rapini, parmesan, chili flakes  
  - GF  
  - 21

- **Sweet Corn Ravioli**
  - chiodini mushrooms, truffle butter  
  - GF  
  - 19

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

- **Short Rib Lasagna**
  - bellwether ricotta, bechamel  
  - (please be patient, perfection takes time)  
  - 52

- **Lobster Tagliatelle**
  - blistered tomatoes, fresno chili, lobster cream  
  - 29

- **Cacio e Pepe**
  - linguini, grains of paradise, pepper pecorino romano  
  - GF  
  - 32

- **Baked Ziti**
  - bolognese, fontina, garlic breadcrumbs  
  - 21

**PLATES**

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

- **Roasted Half Chicken**
  - spicy charred broccoli, roasted carrots, garlic jus  
  - 29

- **Broiled King Salmon**
  - braised lentils, roasted beets, hazelnut butter  
  - GF  
  - 32

- **Pan Seared Scallops**
  - pea tendrils, peperanata, cherrywood smoked bacon, citrus jus  
  - GF  
  - 32

**PIZZA**

- **Tomato & Bufala Mozzarella**
  - basil, extra virgin olive oil  
  - 18

- **Sausage & Brussels Sprout**
  - braised onion, pecorino  
  - 19

- **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

- **Prosciutto Fig**
  - spiced pistachio, taleggio, truffle honey  
  - 22

**LOCAL SALUMIS & ARTISAN CHEESES**

- Local Salumis & Artisan Cheeses  
  - GF  
  - 34

**POLENTA BOARD**

- Polenta Board  
  - prosciutto sausage, duck confit, braised kale & mushrooms  
  - 25

**SIDES**

- Taleggi Whipped Potato
  - truffle oil, parsley  
  - GF  
  - 11

- Parmesan Roasted Cauliflower
  - fresno chili, herb bread crumbs  
  - GF  
  - 11

- Balsamic Glazed Brussels Sprouts
  - pancetta, sea salt  
  - GF  
  - 11

**MEATBALL & MOZZARELLA CALZONE**

- pomodoro, garlic oil, fresh torn basil  
  - GF  
  - 19

**V: Vegan**

- Prosciutto  
  - 4

**Gluten Free**

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

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ci·cchet·ti pronounced che-kett-ee

Dishes meant for sharing & served as prepared.
COCKTAILS

N° 1 effen, pomegranate, apple cider, lemon, spiced orange syrup, bitters, prosecco
N° 4 knob creek, meletti, le sirop winter spice, bitters
N° 5 botanist, lavender honey, aperol, lillet rose, lemon, thyme, tonic
N° 7 don julio, white grape, green tea, lime, basil, grapefruit bitters, tonic
N° 8 reyka, stirrings peach, prosecco, lime, ginger zest, mint
1\(\frac{1}{4}\)P (serves 1)
\(\frac{45}{3}-\frac{45}{4}\)P (serves 1-4)
N° 9 plymouth, lavender honey, crème de violette, lemon
N° 10 patron, lime, grapefruit, smoked salt, rosemary
N° 13 bombay sapphire, lime, pineapple, ginger, patron mango, mint, serrano
N° 15 grey goose, lime juice, cherry lavender syrup, basil leaf, peychaud’s bitters
N° 17 belvedere, lemon, blueberry balsamic syrup, lemon, ruffino sparkling rose
N° 18 old forrester, lemon, turmeric, orange bitters, fist city
N° 19 jack daniels, aperol, east india sherry, le sirop winter spice, apple bitters
N° 24 union mezcal, campari, luxardo abano, lime, tamarind chile, peychaud’s bitters

SIENA
RED SANGRIA
12/44

add CBD to any cocktail, 6

BOTTLED BEER
Edmund Fitzgerald Great Lakes Brewing Co. Porter 7
Matilda Goose Island Beer Co. Belgian Strong Ale 9
Kolsch The Schlafly Tap Room. Kolsch 7
Moretti La Rossa Birra Moretti. Doppelbock 8
Coors Original Coors Brewing Co. American Lager 6
Prairie Path Two Brother’s Brewing Co. Gluten Removed. American Blonde Ale 6
Peroni Nastro Azzurro Birra Peroni. Euro Pale Lager 7
Corona Premier Grupo Modelo. Pale Lager 6
Amber Ale Bell’s Brewery. American Amber Ale 7
Pale Sour Ale Ommeang Brewery. Sour Ale 8
Victoria Grupo Modelo. Vienna Style Lager 6
Fat Tire Belgian White New Belgium Brewing. Witbier 7
Angry Orchard Crisp Apple Boston Beer Co. Cider 6
Milk Stout Left Hand Brewing Company. Sweet Stout 7
A Little Sumpin’ Sumpin’ Lagunitas Brewing Co. Pale Wheat Ale 7
Two Hearted Bell’s Brewery. American IPA 7

DRAFTS
Trumer Pils Trumer Brauerei. German Pilsner 7
Next Coast Goose Island. American IPA 6
Official Bell’s Brewery. Hazy IPA 7
Fist City Revolution Brewing. Chicago Pale Ale 8
Lagunitas IPA Lagunitas Brewing Co. India Pale Ale 9
Stella Artois Stella Artois. Belgian Pale Lager 7
Siena Draft BuckleDown Brewing. Hoppy Pale Wheat Ale 8
Obsidian Stout Deschutes Brewery. Stout 9

CANS
Fat Pug Maplewood Brewery & Distillery.

Oatmeal Milk Stout 10

Hazelnut Brown Nectar Rogue Ales. American Brown Ale 7
Brooklyn Lager Brooklyn Brewery. American Red Lager 6
Smittytown Temperance Beer Co. Extra Special Bitter 7
Black Widow Original Sin Cidery. Blackberry Cider 8
Blood Orange Anderson Valley Brewing Co. Gose 7
Pony Half Acre Beer Co. German Pilsner 8
Tecate Cervecería Cuauhtemoc. Mexican Lager 6
Bud Light Anheuser-Busch. American Lager 6
Apex Predator Off Color Brewing. Saison 9
Shiner Bock Spoetzl Brewery. German Bock 8
312 Goose Island Beer Co. American Pale Wheat Ale 8
Bean Flicker Odd Side Ales. American Blonde Ale 7

SPIRIT-FREE
Blueberry Mint
blackberry, lemon, honey, vital proteins blueberry mint collagen water 8
Peach Thyme
peach, fresh pomegranate, san pellegrino, thyme 6

RED BULL ENERGY DRINK 5
red bull • sugarfree • tropical