ANTIPASTI

**Polenta Bread**, Parmesan 13

**Parsnip & Vegan-friendly**. Please ask your server for options.

**Spiced Pistachio, Taleggio, Truffle Honey** 22

Grapes, dried cherries, candied marcona almonds.

**Romaine, Garlic Breadcrumbs** 13

Dietary restrictions so they can assist you with recommendations.

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

**Parmacetta, Sea Salt** 11

**Balsamic Glazed Brussels Sprouts**

Fresno chili, herb bread crumbs 11

**Parmesan Roasted Cauliflower**

**Local Salumis & Artisan Cheeses**

**BOARDS**

**Pepperoni & Soppressata**

**Sausage & Brussels Sprout**

**Roasted Meatballs**

**Kale & Smoked Artichoke Hummus**

**Burrata**

**Chicken Wings Diovo**

**MEATBALL & MOZZARELLA CALZONE**

**POZZIARO**

**PASTE & PLATES**

**Duck Mac n’ Cheese**

**Sweet Corn Ravioli**

**Black Truffle Risotto**

**Short Rib Lasagna**

**Lobster Tagliatelle**

**Roasted Half Chicken**

**Broiled King Salmon**

**PIZZA**

**Tomato & Bufala Mozzarella**

**Sausage & Brussels Sprout**

**Fireball Pepperoni**

**Carne**

**Wild Mushroom & Garlic**

**Prosciutto Fig**

**ci·cchet·ti** pronounced che-kett-ee

Dishes meant for sharing & served as prepared.

**Tuna Crudo**

Persian cucumber, avocado, yuzu vinaigrette, crispy capers 16

**Parmaesan Potato Skins**

Truffle garlic aioli 13

**Smoked Mozzarella Croquettes**

Spicy pork amricatiana, pecorino 15

**Taleggio Focaccia**

Stracchino cheese, arugula, truffle honey 22

Add Prosciutto 4

**Roasted Meatballs**

Pomodoro, hand dipped ricotta 17

**Kale & Smoked Artichoke Hummus**

Fresno chili relish, sea salt, focaccia GF, 17

**Grilled Octopus & Shishito Peppers**

Chilled escarole, calabrian chili vinaigrette GF 19

**Burrata**

Spicy apricot mostarda, candied pistachio GF 18

**Chicken Wings Diavolo**

Habanero, lemon caper ranch 16

**Antipasti**

**Soup & Salad**

**Tomato Bisque**

Polenta bread, parmesan 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, smoked apple vinaigrette GF 13

**Crusty Brussel Sprout Salad**

Prosciutto, poached egg, white balsamic vinaigrette 17

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

**Sandwiches**

**Grilled Chicken**

Marinated bufala mozzarella, arugula, shaved red onion, herb mayo, brioche bun 15

**BomboBurger**

Sharp american cheese, pickles, shved red onions, djonmaise, sesame bimo 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

**Pasta & Plates**

**Duck Mac n’ Cheese**

Swiss chard, wild mushroom, caramelized parsnips, roasted fennel, fontina cheese, roasted garlic cream 19

**Gnocchi**

Prosciutto, rapini, parmesan, chili flakes 21

**Sweet Corn Ravioli**

Chiodini mushrooms, truffle butter 19

**Black Truffle Risotto**

Squash, piselli, grana padano, 12 year balsamic GF 20

**Short Rib Lasagna**

Bellwether ricotta, bechamel 21

**Lobster Tagliatelle**

Blistered tomatoes, fresno chili, lobster cream 29

**Roasted Half Chicken**

Spicy charred broccoli, roasted carrots, garlic jus 29

**Broiled King Salmon**

Braised lentils, roasted beets, hazelnut butter GF 32

**Tomato & Bufala Mozzarella**

Basil, extra virgin olive oil 18

**Sausage & Brussels Sprout**

Braised onion, pecorino 19

**Fireball Pepperoni**

Homemade mozzarella, roasted tomato sauce 19

**Carne**

Italian sausage, prosciutto cotto, cherry smoked bacon, soppressata, homemade mozzarella 21

**Roasted Half Chicken**

Braised lentils, roasted beets, hazelnut butter GF 32

**Prosciutto Fig**

Spiced pistachio, taleggio, truffle honey 22

**VI Vegan**

**GF Gluten Free**

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

**Fireball Pepperoni**

Homemade mozzarella, roasted tomato sauce 19

**Carne**

Italian sausage, prosciutto cotto, cherry smoked bacon, soppressata, homemade mozzarella 21

**Wild Mushroom & Garlic**

White truffle oil, fontina 19

**Prosciutto Fig**

Spiced pistachio, taleggio, truffle honey 22
COCKTAILS

No 1 effen, pomegranate, apple cider, lemon, spiced orange syrup, bitters, prosecco

No 4 knob creek, meletti, sirop winter spice, bitters

No 5 botanist, lavender honey, aperol, lillet rose, lemon, thyme, tonic

No 7 don julio, white grape, green tea, lime, basil, grapefruit bitters, tonic

No 8 reyka, stirrings peach, prosecco, lime, ginger zest, mint

1 (serves 1) 1/2 (serves 3-4)

No 9 plymouth, lavender honey, crème de violette, lemon

No 10 patron, lime, grapefruit, smoked salt, rosemary

No 13 bombay sapphire, lime, pineapple, ginger, patron mango, mint, serrano

No 15 grey goose, lime juice, cherry lavender syrup, basil leaf, peychaud’s bitters

No 17 belvedere, lemon, blueberry balsamic syrup, lemon, ruffino sparkling rose

No 18 old forrester, lemon, turmeric, orange bitters, fist city

No 19 jack daniels, aperol, east india sherry, le sirop winter spice, apple bitters

No 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. Doppelpack 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 Ommegang Brewing. 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

CANS

Fat Pug Maplewood Brewery & Distillery.
Oatmeal Milk Stout 10
Haselnut 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 Cuauhtémoc. 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