

FOODIE WEEK

SEPTEMBER 21-27

Menu 39

excludes tax & gratuity

1ST COURSE

choice of

CUP OF MINESTRONE SOUP

cannellini beans, kale VG

BRUSSELS SPROUT SALAD

avocado, oven roasted tomato, corn, almonds,
parmesan, cabernet vinaigrette GF

BABY GEM CAESAR SALAD

parmesan, garlic bread crumbs

BAR SIENA CHOP SALAD

salami, provolone, roasted red peppers
cherry tomatoes, cucumber, radish, pepperoncini,
artichokes, parmesan bread crumbs, mustard vinaigrette

2ND COURSE

choice of

CHICKEN MARSALA

wild mushroom medley, parmesan polenta

CHICKEN PARMESAN

house pomodoro, smoked mozzarella

EGGPLANT PARMESAN

pomodoro, parmesan breadcrumbs, mozzarella

ENTRÉE ENHANCEMENTS

SUBSTITUTE

PAN SEARED SALMON

baby zucchini, corn, balsamic glaze,
lemon shallot beurre blanc GF +4

HALIBUT MILANESE

blistered grape tomatoes, red onion,
shaved parmesan, lemon caper butter +5

BISTECA & FRIES

grilled flat iron steak, burnt tomato romesco,
salsa verde, parmesan fries +10

DOLCI

choice of

TIRAMISU CUP

mascarpone crema, cocoa powder, biscotti

COOKIE MOUSE PARFAIT CUP

strawberry compote, chantilly cream

MINI BOMBOLINI

salted caramel, raspberry, chocolate

GF : gluten friendly VG: vegetarian

Many of our dishes can be modified to be gluten & vegan-friendly.
Please ask your server for options.

An 18% service charge charge will be added to all parties of six or more.

QUALITY



STYLE

BAR SIENA

— NORTH SHORE —