



excludes tax & gratuity

1ST COURSE

choice of

BURRATA

spicy apricot, basil oil GF
add: prosciutto 5

CAESAR

romaine, parmesan, garlic bread crumbs

FOCACCIA

stracchino, arugula, truffle honey, sea salt
 add: prosciutto 5

2ND COURSE

choice of

RIGATONI ALLA VODKA

whipped burrata, garlic bread crumbs

GRILLED CHICKEN SANDWICH*

marinated bufala mozzarella, sliced tomato, arugula, shaved red onion, herb mayo, brioche bun

BOMBOBURGER*

sharp american cheese, pickles, charred red onion, dijonnaise, sesame bun make it a double 2

BAR SIENA CHOPPED SALAD

ENHANCE YOUR EXPERIENCE SUBSTITUTE

LOBSTER ROLL

arugula, tomato, green goddess, brioche 10

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% gratuity charge will be added to all parties of six or more. A 3.5% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.

* Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations.



