



# Dinner 45

*excludes tax & gratuity*

## 1<sup>ST</sup> COURSE

*choice of*

### **GARLIC PARMESAN BREAD**

house marinara, garlic butter

### **ROASTED MEATBALLS**

ricotta, basil, polenta bread

### **TRUFFLE POTATO SKINS**

parmesan, lemon aioli

## 2<sup>ND</sup> COURSE

*choice of*

### **SHAVED BRUSSELS SPROUTS SALAD**

grana padano, toasted marcona almonds, cabernet vinaigrette

### **BAR SIENA CHOPPED SALAD**

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

*add: chicken 6, shrimp 7, tenderloin\* 8, salmon\* 11*

### **BURRATA**

spicy apricot, basil oil

*add prosciutto +5*

## 3<sup>RD</sup> COURSE

*choice of*

### **RIGATONI ALLA VODKA**

english peas, garlic bread crumbs

### **BURNT PEPPERONI PIZZA**

tomato sauce, mozzarella

### **CHICKEN MARSALA**

wild mushroom medley, parmesan polenta

## **ENHANCE YOUR EXPERIENCE**

### **SUBSTITUTE**

#### **PAN SEARED SALMON\***

roasted heirloom carrots, frisse, pea purée GF 5

#### **BRICK CHICKEN DIAVOLO**

sticky parmesan potatoes, pan chicken jus GF 5

#### **6oz. PETIT PRIME FILET\***

crispy potatoes, red wine demi 15

## **DOLCI**

*choice of*

### **BOMBOLINI**

salted caramel, raspberry, chocolate hazelnut

### **GELATO**

chef's daily selection

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.*

QUALITY  STYLE

# BAR SIENA

— NORTH SHORE —