



excludes tax & gratuity

# 1ST COURSE

choice of

#### **GRILLED OCTOPUS**

crispy fingerling potatoes, celery, red finger chiles, white wine, aged balsamic GF

#### ROASTED MEATBALLS

ricotta, basil, polenta bread

#### **FOCACCIA**

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

# 2ND COURSE

choice of

#### **BURRATA**

spicy apricot, basil oil GF VG add: prosciutto 5

#### **CAESAR**

romaine, parmesan, garlic bread crumbs

#### BAR SIENA CHOP\*

salami, provolone, roasted red peppers, cherry tomatoes, cucumber, radish, pepperoncini, artichokes, parmesan bread crumbs, mustard vinaigrette add: chicken 5, shrimp 7, tenderloin\* 7, salmon\* 11

# 3<sup>RD</sup> COURSE

choice of

# RIGATONI ALLA VODKA

whipped burrata, garlic bread crumbs VG

# **BUCATINI CACIO E PEPE**

pecorino, black pepper, belper knolle cheese VG

## **GNOCCHI**

prosciutto sausage, rapini, parmesan, calabrian chili

#### ENHANCE YOUR EXPERIENCE 15

#### **BRICK CHICKEN**

sticky parmesan potatoes, pan chicken jus

# 7oz. PETIT FILET\*

crispy fingerling potato, leeks, red wine demi glace  ${\tt GF}$ 

#### HALIBUT MILANESE

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

### 4TH COURSE

chef's daily selection • choice of

#### BOMBOLINI GELATO GF

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 3.3% 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.

# WINE & COCKTAIL PAIRING 35

Select one for each course

# FIRST PAIRING

# SIENA SPRITZ

vodka, cherry lavender, lemon, brut

# SECOND PAIRING

SAUVIGNON BLANC, HAYMAKER, MARLBOROUGH, NZ

# THIRD PAIRING

choice of

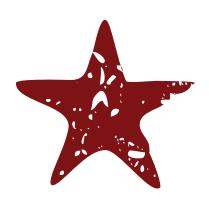
CHARDONNAY, SEA SUN, CA

ROSSO TOSCANA, CARPINETO, "DOGAJOLO", TUSCANY, ITA



choice of

MINI ESPRESSO MARTINI
LIMONCELLO



@BARSIENA