



Dinner 60

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

3RD 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 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 3.5% 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 foodborne 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

Dessert

choice of

MINI ESPRESSO MARTINI

LIMONCELLO

