

Dinner ⁴⁵

excludes tax & gratuity

1ST COURSE

choice of

GARLIC PARMESAN BREAD

house marinara, garlic butter

ROASTED MEATBALLS

ricotta, basil, polenta bread

TRUFFLE POTATO SKINS

parmesan, lemon aioli

2ND 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

3RD 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 —