

# BRUNCH

## SAVORY

- Biscuits & Gravy** smoked brioche bread pudding, prosciutto sausage gravy 14  
**Lobster Hash** poached eggs, caramelized vegetables, house cured pancetta, truffle hollandaise 22  
**Steak & Eggs** filet medallions, sunny side up eggs, sticky potatoes 21  
**Egg Sandwich** toasted garlic brioche, over easy eggs, pancetta cured bacon, sliced tomato, baby arugula, sticky potatoes 16  
**Artichoke Omelet** charred cherry tomatoes, baby spinach, fontina cheese, sticky potatoes 16  
**Bacon Omelet** house cured pancetta bacon, nordic cheddar, grilled green onion, sticky potatoes 16  
**Truffle Scrambled Eggs** roasted mushrooms, goat cheese toast 15  
**Breakfast Skillet** spring vegetables, spinach, charred cherry tomato, sicilian oregano, burrata, baked egg 17  
**Eggs Benedict** crispy mortadella, poached eggs, toasted brioche, pesto hollandaise 16  
**Smoked Salmon Board** tomato, red onion, capers, cucumber, chive cream cheese, crispy dough 16  
**Avocado Toast** heirloom tomato, watermelon radish, smoked paprika, poached eggs 14

## SWEET

- Monkeybread** hazelnut cream, caramel, candied hazelnuts 14  
**Housemade Granola** fresh berries, greek yogurt, native forest puremiel honey 11  
**Caramelized Waffle** nutella butter, blis maple syrup 14  
**Almond Pancakes** lemon cardamon cream, almond butter 12  
**Tiramisu French Toast** espresso soaked brioche, marsala cream, seasonal berries, white chocolate 14  
**Bomboloni** whisky-caramel, chocolate hazelnut, raspberry chianti 12

## ANTI PASTI

- Coccoli** crispy dough, stracchino cheese, prosciutto di parma, truffle honey 17  
**Grilled Octopus** crispy fingerling potatoes, red chilies, celery, aged balsamic, chive 19  
**Bruschetta** heirloom tomato, pistachio ricotta, lemon zest 12  
**Wagyu Beef Meatball** roasted tomato sauce, bellwether ricotta, shaved basil 19  
**Burrata** tomato jam, sea salt, basil oil 19  
**Prosciutto Sausage & Peppers** roasted fennel, braised cipollini onions, aged balsamic 16  
**Beef Tenderloin Tartare** giardiniera, quail egg, garlic aioli 18

## SOUP & SALADS

- Chilled Corn Soup** avocado, chili oil 11  
**Siena Chopped** romaine, iceberg, artichoke hearts, avocado, cherry tomato, green bean, egg, radicchio, celery, red onion, salami, pepperoncini, cannellini beans, gorgonzola, sweet mustard vinaigrette 17  
**Tuscan Kale Caesar** oven-dried tomato, parmesan, rosemary focaccia croutons, lemon caesar dressing 15  
**Marinated Shrimp & Calamari** farro, green bean, roasted peppers, celery, basil, herb mustard vinaigrette 16  
**Shaved Brussels Sprouts** parmesan, toasted marcona almonds, cabernet vinaigrette 13  
**Roasted Beets** red, yellow, candied striped beets, shaved fennel, baby spinach, hazelnut vinaigrette, Laclare Farms goat cheese 15  
**Hearts of Palm** blood orange, watermelon radish, little gem lettuce, avocado, toasted pistachio, peppadew vinaigrette 14  
 \*ADD CHICKEN(4) SHRIMP(5) STEAK(7)

## HOUSEMADE PASTA

- Short Rib Ravioli** roasted porcini mushrooms, taleggio 21  
**Gnocchi** truffle cream, fried sage, crispy pancetta 19  
**Baked Lasagna** Bellwether ricotta, meat ragu, parmesan 21  
**Roasted Carrot Tortellacci** parmesan brown butter, crispy sage 17  
**Squid Ink Linguini** grilled lobster tail, spicy lobster cream sauce, shaved green onion 34  
 \*FRESH SHAVED SUMMER TRUFFLES MP

## TAVERN BURGER

hook's cheddar, grilled onion, smoked grain mustard, crispy kale, oven dried tomato, brioche bun 16

## LOBSTER ROLL

citrus poached lobster, frisee, bacon vinaigrette, sliced tomato, herb mayo, toasted brioche 21

## BRICK CHICKEN DIAVOLO

sticky parmesan potatoes, arugula, cherry tomato, grilled lemon 29

## SIDES 11 (serves two)

- Sticky Parmesan Potatoes** grated parmesan, chopped parsley  
**Roasted Corn** kale, pickled chilis, braised onions  
**Roasted Cauliflower** pepperoncini, toasted pine nuts, torn mint  
**Charred Broccoli** shaved parmesan, charred lemon  
**Caramelized Brussels Sprouts** crispy garlic, house cured pancetta

\*Advisory: The consumption of raw or undercooked food such as meat, poultry, fish, shellfish, or eggs, which can contain harmful bacteria, may cause serious illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Gluten friendly menu available upon request.

## CRUDO BAR 15(ea)/55(all 4)

- Ahi Tuna** preserved meyer lemon, avocado, caperberry, chili oil  
**Hamachi** spicy balsamic, serrano chili, truffle honey, crispy shallots  
**Oyster** smoked sherry mignonette, shaved horseradish, chive  
**King Crab** cucumber relish, citrus creme fraiche, pickled watermelon rind, fresno chili

## PIZZA BAR

- Truffle Mushroom** roasted wild mushrooms, garlic cream, mozzarella, white truffle oil 19  
**Carne** housemade fennel sausage, pancetta cured bacon, sopressata, prosciutto sausage, mozzarella, tomato, fresh basil 21  
**Spring Vegetable** asparagus, green peas, zucchini blossom, cippolini onion, baby artichoke, pesto cream 18

**Breakfast Pizza** fireball pepperoni, house cured pancetta bacon, braised cipollini onion, mozzarella, roasted garlic cream, baked egg 19

- Cinque Formaggi** fontina, taleggio, gorgonzola, mozzarella, parmesan 17  
**Burnt Pepperoni** spicy tomato sauce, red chilies, mozzarella 19  
**Margherita** mozzarella, tomato, fresh basil 17  
**Prosciutto Pear** roasted garlic cream, taleggio, mozzarella, baby arugula 21  
**Caramelized Brussels Sprouts** prosciutto sausage, roasted garlic, charred corn, shaved fingerling potato, white truffle oil 19  
 \*FRESH SHAVED SUMMER TRUFFLES MP

## CHICKEN SANDWICH

crispy pancetta bacon, smoked mozzarella, arugula, sliced tomato, piquillo pepper aioli, brioche bun 14

## TURKEY PORCHETTA CLUB

avocado, crispy pancetta bacon, butter lettuce, vine ripe tomato, roasted serrano aioli 15

## BROILED SALMON

citrus braised lentils, caramelized carrots, sauteed spinach, tamarind glaze 36

\*all sandwiches served with parmesan-sage fries



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est. MMXIII

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