

## ANTIPASTI

**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

## LOCAL SALUMI 24     ARTISAN CHEESE 28

**Prosciutto di Parma**  
**Brooklyn Braesola**  
**Delaware Fireball**  
**Bava Sopressata**

**Donatello**-sheep  
**Green Hill**-cow  
**Humbolt Fog**-goat  
**Red Rock**-cow

### Chef's Selection 48

local salumis and artisan cheeses

## 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

## HOUSEMADE PASTA

**Spaghetti** jumbo lump crab, charred grape tomato, red chili & lemon cream sauce 28  
**Short Rib Ravioli** roasted porcini mushrooms, taleggio 21  
**Gnocchi** truffle cream, fried sage, crispy pancetta 19  
**Farro Risotto** rock shrimp, charred cherry tomato, braised leek, fava beans, chili flake 21  
**Orecchiette** prosciutto sausage, watercress, chili flake, pecorino cheese 19  
**"Carbonara in a Jar"** gemelli, crispy pancetta, parmesan cream, peas, egg yolk, pecorino 18  
**Pappardelle** sauce bolognese, grated parmesan 19  
**Baked Lasagna** Bellwether ricotta, meat ragu, parmesan 21  
**Roasted Carrot Tortellacci** parmesan brown butter, crispy sage 17  
**Stracci** foraged mushrooms, parmigiano, truffle butter 21  
**Squid Ink Linguini** grilled lobster tail, spicy lobster cream sauce, shaved green onion 34  
\*FRESH SHAVED SUMMER TRUFFLES MP

## ENTREES

### 12-HOUR BRAISED OSSOBUCO

farro risotto, hazelnut gremolata 42

### PAN ROASTED ALASKAN HALIBUT

roasted corn puree, shaved asparagus, kalamata olive & oven-dried tomato relish 34

### COLORADO LAMB CHOPS

crispy prosciutto, polenta, pea shoots, truffled pecorino 48

### BROILED SALMON

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

### BRICK CHICKEN DIAVOLO

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

### DOUBLE CUT DUROC PORK CHOP

roasted corn and kale relish, garlic whipped potato, apple cider 42

## 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

## 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  
**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

## FOR THE TABLE

36OZ. DRY AGED  
PORTERHOUSE (SERVES TWO)  
USDA prime, rosemary-garlic rub,  
grilled lemon 95

WHOLE ROASTED BRANZINO  
crispy fingerling potato,  
caramelized fennel, cipollini onion,  
meyer lemon chili vinaigrette 65



siena tavern

est. MMXIII

[SienaTavern.com](http://SienaTavern.com)

SienaTavern