

ANTIPASTI

Grilled Octopus crispy fingerling potatoes, red chilies, celery, aged balsamic, chive 19
Ahi Tuna Crudo preserved meyer lemon, avocado, caperberry, chili oil 15
Hamachi Crudo spicy balsamic, serrano chili, truffle honey 15
Burrata tomato jam, sea salt, basil oil 19
Wagyu Beef Tartare giardiniera, quail egg, garlic aioli 18

LOCAL SALUMI 24

Prosciutto di Parma
Brooklyn Braesola
Delaware Fireball
Bava Sopressata

ARTISAN CHEESE 28

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

Chef's Selection 48

local salumis and artisan cheeses

SOUP & SALADS

Butternut Squash Soup truffled chestnut gremolata 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
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
Harvest Salad granny smith apple, butternut squash, pomegranate, candied hazelnuts, corn sprouts, spiced apple vinaigrette 14

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

BRICK CHICKEN DIAVOLO

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

BROILED SALMON

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

COLORADO LAMB CHOPS (DINNER ONLY)

crispy prosciutto, polenta, pea shoots, truffled pecorino 48

DOUBLE CUT DUROC PORK CHOP (DINNER ONLY)

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

PAN ROASTED ALASKAN HALIBUT (DINNER ONLY)

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

FOR THE TABLE (DINNER ONLY)

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

DOLCI

Peach Crème Brulée 12

caramelized sugar, blackberry, thai basil

Daily Gelatos 6 ea

pistachio
vanilla

salted caramel

brown butter peanut

double chocolate

crème brûlée

mint chocolate chip

Gelato Flight (choose four) 15

Sorbet Flight 5 ea 12 all



siena tavern

est. MMXIII

51 W. Kinzie, Chicago, IL

SienaTavern.com

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