

## ANTIPASTI

**Coccoli** crispy dough, stracchino cheese, prosciutto di parma, truffle honey 17  
**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, crispy shallots 15  
**Wagyu Beef Meatball** roasted tomato sauce, bellwether ricotta, shaved basil 19  
**Burrata** tomato jam, sea salt, basil oil 19  
**Beef Tenderloin Tartare** giardiniera, quail egg, garlic aioli 18  
**Bruschetta** caramelized butternut squash caponata, stracciatella cheese, crispy brussel sprout leaves, toasted ciabatta 12

## 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

## PIZZA BAR

**Truffle Mushroom** roasted wild mushrooms, garlic cream, mozzarella, white truffle oil 19  
**Carne** housemade fennel sausage, sopressata, pancetta cured bacon, prosciutto sausage, mozzarella, tomato, fresh basil 21  
**Kale and Sweet Potato** smoked mozzarella, roasted peppers, cippolini onion, house cured pancetta 18  
**Prosciutto Sausage and Brussels Sprouts** roasted garlic, charred corn, shaved fingerling potato, white truffle oil 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

\*FRESH SHAVED WINTER TRUFFLES MP

## 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  
**Orecchiette** prosciutto sausage, watercress, chili flake, pecorino cheese 19  
**"Carbonara in a Jar"** gemelli, crispy pancetta, parmesan cream, spinach, egg yolk, pecorino 18  
**Pappardelle** sauce bolognese, grated parmesan 19  
**Trofie** braised rabbit, castelvatrano olive, toasted pistachios, grana padano 23  
**Baked Lasagna** Bellwether ricotta, meat ragu, parmesan 21  
**Butternut Squash Tortellacci** parmesan brown butter, crispy sage 17  
**Tagliatelle** foraged mushrooms, parmigiano, truffle butter 21  
**Squid Ink Linguine** grilled lobster tail, spicy lobster cream sauce, shaved green onion 34

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## ENTREES

### MASAMI FARMS BEEF OSSOBUCO

farro risotto, fennel gremolata 42

### SEARED DIVER SCALLOP

butternut squash, cauliflower puree, sauteed swiss chard, fregola, caramelized mushroom, black pepper gastrique 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

## 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



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\*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.

