

ANTIPASTI

Coccoli crispy dough, stracchino cheese, prosciutto di parma, truffle honey 17
Grilled Octopus crispy fingerling potatoes, red chilies, celery, aged balsamic, chive 19
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 heirloom tomato, pistachio ricotta, lemon zest 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

CRUDO BAR

Ahi Tuna preserved meyer lemon, avocado, caperberry, chili oil 15
Hamachi spicy balsamic, serrano chili, truffle honey, crispy shallots 15
WC Oysters prickly pear granita, ice wine-sherry mignonette, lemon 18/32

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
Shaved Brussels Sprouts parmesan, toasted marcona almonds, cabernet vinaigrette 13
Watermelon pistachio & mint vinaigrette, spiced yogurt, honeycomb, shaved radish, nordic creamery feta 15
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
Tuscan Kale Caesar oven-dried tomato, parmesan, rosemary focaccia croutons, lemon caesar dressing 15

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
Spring Vegetable zucchini blossom, yellow squash, black garlic cream, oven roasted tomato, la clare farms goat cheese 18
Prosciutto Sausage & 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 TRUFFLE 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
Spinach Cavatelli rock shrimp, fresno chili, braised leek, pistachio pesto, mint 21
Orecchiette prosciutto sausage, watercress, chili flake, pecorino cheese 19
"Carbonara in a Jar" gemelli, crispy pancetta, parmesan cream, english peas, egg yolk, pecorino 18
Pappardelle sauce bolognese, grated parmesan 19
Baked Lasagna Bellwether ricotta, meat ragu, parmesan 21
Tagliatelle foraged mushrooms, parmigiano, truffle butter 21
Squid Ink Linguine grilled lobster tail, spicy lobster cream sauce, shaved green onion 34
*FRESH SHAVED TRUFFLE MP

ENTREES

MASAMI FARMS BEEF OSSOBUCO

farro risotto, fennel gremolata 42

PAN SEARED SCALLOPS

cauliflower puree, sauteed pea tendrils, chanterelle mushrooms, 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

ROASTED ALASKAN HALIBUT

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

FOR THE TABLE

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



siena tavern

est. MMXIII

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