

## ANTIPASTI

**Grilled Octopus** crispy fingerling potatoes, red chilies, celery, aged balsamic, chive 19

**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

## 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

## 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 SEARED SCALLOPS (DINNER ONLY)

cauliflower puree, sauteed pea tendrils, chanterelle mushrooms, black pepper gastrique 34

## ROASTED ALASKAN HALIBUT

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

## DOLCI

**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

strawberry prosecco, mango peach,

pineapple, blueberry-lemon



siena tavern

est. MMXIII

**SienaTavern.com**

   **SienaTavern**

\*Gluten Friendly\* items are made without gluten-containing ingredients. We do not claim these items are "gluten free". While we do have processes and procedures in place to minimize cross-contact with other gluten-containing foods, these processes and menu items may not be suitable for our guests who are sensitive to gluten. We are unable to guarantee that any menu item is entirely free from gluten or any other allergens, and we assume no responsibility for guests with food allergies or sensitivities.

EST. MMXIII

