

ANTIPASTI

Grilled Octopus red chiles, 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
Chilled 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 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 house cured pancetta, sea salt

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

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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.

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