

LUNCH

ANTIPASTI

Coccoli crispy dough, stracchino cheese, prosciutto di parma, truffle honey 17
Grilled Octopus crispy fingerling potatoes, red chiles, celery, aged balsamic, chive 19
Wagyu Beef Meatball roasted tomato sauce, bellwether ricotta, shaved basil 21
Burrata tomato jam, sea salt, basil oil 19
Beef Tenderloin Tartare giardiniera, quail egg, garlic aioli 18
Roasted Acorn Squash sweet potato puree, apple molasses, watercress pistou, hazelnut brittle, nordic feta 14

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 16
Hamachi spicy balsamic, serrano chili, truffle honey, crispy shallots 16
Chilled Oysters pomegranate mignonette, finger limes, chives 18/32

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
Shaved Brussels Sprouts parmesan, toasted marcona almonds, cabernet vinaigrette 13
Harvest Salad granny smith apple, butternut squash, pomegranate, candied hazelnuts, corn sprouts, spiced apple vinaigrette 14
Roasted Beets red & yellow beets, shaved fennel, baby spinach, hazelnut vinaigrette, LaClare Farms goat cheese 15
Endive & Poached Pear dates, candied cashews, hooks blue cheese, honey citrus vinaigrette 14
Tuscan Kale Caesar oven-dried tomato, parmesan, rosemary focaccia croutons, lemon caesar dressing 15
*ADD SKIRT STEAK(7) CHICKEN(5) SHRIMP(7)

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, fresh basil 21
Prosciutto Sausage & Brussels Sprouts roasted garlic, charred corn, shaved fingerling potato, white truffle oil 19
Quattro Formaggi fontina, scamorza, mozzarella, parmesan 18
Burnt Pepperoni spicy tomato sauce, red chiles, mozzarella 19
Margherita mozzarella, tomato, fresh basil 18
Prosciutto Pear roasted garlic cream, taleggio, mozzarella, baby arugula 21
Fall Vegetable charred butternut squash, roasted parsnip, celery root, kalamata olives, caciocavallo cheese, roasted garlic cream 19
*ADD FRESH SHAVED TRUFFLE MP

HOUSEMADE PASTA

Spaghetti jumbo lump crab, charred grape tomato, red chili & lemon cream sauce 28
Gnocchi truffle cream, fried sage, crispy pancetta 19
Butternut Squash Tortellacci parmesan brown butter, crispy sage 17
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
Baked Lasagna Bellwether ricotta, meat ragu, parmesan 21
Duck Confit Risotto roasted squash, charred shishito peppers, cranberry, parmesan 22
Tagliatelle foraged mushrooms, parmigiano, truffle butter 21
Squid Ink Linguine grilled lobster tail, spicy lobster cream sauce, shaved green onion 34
*ADD FRESH SHAVED TRUFFLE MP

SANDWICHES & PLATES

*all sandwiches served with parmesan-sage fries

TAVERN BURGER

hook's cheddar, grilled onion, smoked grain mustard, crispy kale, oven dried tomato, brioche bun 16

TURKEY PORCHETTA CLUB

avocado, crispy pancetta bacon, butter lettuce, vine ripe tomato, roasted serrano aioli 15

CHICKEN SANDWICH

crispy pancetta bacon, smoked mozzarella, arugula, sliced tomato, piquillo pepper aioli, brioche bun 14

LOBSTER ROLL

citrus poached lobster, frisee, bacon vinaigrette, sliced tomato, herb mayo, toasted brioche 21

MORTADELLA MELT

avocado, frisee, house made pickles, sundried tomato & jalapeno aioli, pretzel bun 14

AVOCADO TOAST

heirloom tomato, watermelon radish, pistachio, smoked paprika 12

BROILED SALMON

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

BRICK CHICKEN DIAVOLO

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

SIDES 11 (serves two)

Sticky Parmesan Potatoes grated parmesan, chopped parsley
Charred Broccoli shaved parmesan, charred lemon
Roasted Cauliflower pepperoncini, toasted pine nuts, torn mint
Sweet Potato Gratin gruyere, herb breadcrumb, roasted garlic cream
Caramelized Brussels Sprouts house cured pancetta, sea salt



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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.

