

# LUNCH

## ANTIPASTI

**Coccoli** crispy dough, stracchino cheese, prosciutto di parma, truffle honey 18  
**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, red onion, salami, pepperoncini, cannellini beans, celery, 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  
**Winter Vegetable** charred butternut squash, roasted parsnip, celery root, kalamata olives, caciocavallo cheese, roasted garlic cream 19  
**\*ADD FRESH SHAVED TRUFFLE MP**

## HOUSEMADE PASTA

**Squid Ink Linguine** grilled lobster tail, spicy lobster cream sauce, shaved green onion 36  
**Gnocchi** truffle cream, fried sage, crispy pancetta 21  
**Butternut Squash Tortellacci** parmesan brown butter, crispy sage 18  
**Orecchiette** prosciutto sausage, watercress, chili flake, pecorino cheese 21  
**Spinach & Pistachio Risotto** poached egg, pork belly, pistachio pesto, soubise, polenta crumble 21  
**"Carbonara in a Jar"** gemelli, crispy pancetta, parmesan cream, spinach, egg yolk, pecorino 19  
**Pappardelle** sauce bolognese, grated parmesan 21  
**Baked Lasagna** Bellwether ricotta, meat ragu, parmesan 22  
**Duck Confit Risotto** roasted squash, charred shishito peppers, cranberry, parmesan 22  
**Tagliatelle** foraged mushrooms, parmigiano, truffle butter 21  
**Spaghetti** jumbo lump crab, charred grape tomato, red chili & lemon cream sauce 29  
**\*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 15

### LOBSTER ROLL

citrus poached lobster, frisee, bacon vinaigrette, sliced tomato, herb mayo, toasted brioche 22

### MORTADELLA MELT

avocado, frisee, house made pickles, sundried tomato & jalapeno aioli, pretzel bun 15

### AVOCADO TOAST

heirloom tomato, watermelon radish, pistachio, smoked paprika 15

### BROILED SALMON

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

### BRICK CHICKEN DIAVOLO

sticky parmesan potatoes, arugula, cherry tomato, grilled lemon 31

## SIDES 12 (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.

