

FORGET ABOUT IT 75/pp

4-Courses & Dessert of Chef Fabio's Favorites

WINE PAIRINGS 40/pp

sommelier selection upon request

ANTIPASTI

COCCOLI

crispy dough, stracchino cheese,
prosciutto di parma, truffle honey 19

GRILLED OCTOPUS

crispy fingerling potatoes, red chiles,
celery, aged balsamic, GF 19

WATERMELON & PROSCIUTTO

nordic creamery feta, toasted pistachio,
radish, spicy yogurt, "heavens honey" honeycomb,
mint vinaigrette GF 19

WAGYU BEEF MEATBALL

roasted tomato sauce, bellwether ricotta 22

BURRATA

tomato jam, basil oil 19

TOMATO BRUSCHETTA

heirloom tomato, pistachio ricotta, lemon zest 15

TUNA CRUDO*

fresno chili & caper vinaigrette, avocado,
caperberry, chili oil GF 16

CHILLED OYSTERS

caper-chili mignonette, house made cocktail sauce,
charred lemon GF half dozen 19 / dozen 36

LOCAL SALUMI 24 ARTISAN CHEESE 28

CHEF'S SELECTION 48

local salumi and artisan cheeses

SALADS

SIENA CHOPPED

artichoke hearts, avocado, cherry tomato, egg,
red onion, salami, pepperoncini, gorgonzola,
mustard vinaigrette, GF 17

SHAVED BRUSSELS SPROUTS

parmesan, toasted marcona almonds,
cabernet vinaigrette, GF 15

HEARTS OF PALM

baby gem lettuce, toasted pistachio, Valencia
orange, avocado, peppadew vinaigrette, GF 16

TUSCAN KALE CAESAR*

oven-dried tomato, parmesan breadcrumbs,
lemon caesar dressing, GF 15

CAPRESE

burrata, basil pistou, heirloom cherry tomato,
crispy basil, 25 yr balsamic, GF 16

PIZZA BAR

TRUFFLE MUSHROOM

roasted wild mushrooms, garlic cream, mozzarella,
white truffle oil 22

CARNE

housemade fennel sausage, sopressata, pancetta
bacon, prosciutto sausage, mozzarella 22

PROSCIUTTO SAUSAGE & BRUSSELS SPROUTS

roasted garlic, charred corn, shaved fingerling
potato, white truffle oil 21

BURNT PEPPERONI

spicy tomato sauce, red chiles, mozzarella 21

MARGHERITA

mozzarella, tomato, fresh basil 19

PESTO & ARTICHOKE PIZZA

caramelized onion, oven-dried tomato 21

V: vegan GF: gluten free

Most of our dishes can be modified to be Gluten &
Vegan friendly. Please ask your server for options.

An 18% gratuity charge will be added to all parties of six or more.

*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.

HOUSEMADE PASTA

MADE FROM SCRATCH DAILY. GLUTEN FREE PASTA AVAILABLE

SQUID INK LINGUINE

grilled lobster tail, spicy lobster cream 36

CHITARRA "CACIO E PEPE"

pecorino, black pepper, belper knolle cheese 21

GNOCCHI

truffle cream, fried sage, crispy pancetta 22

ORECCHIETTE

prosciutto sausage, watercress,
chili flake, pecorino 22

CARBONARA IN A JAR

gemelli, crispy pancetta, parmesan cream,
peas, egg yolk, pecorino 19

BAKED LASAGNA

Bellwether ricotta, meat ragu, parmesan 24

BUCATINI

local heirloom pomodoro, bellwether ricotta 21

SPAGHETTI

jumbo lump crab, charred tomato,
red chili & lemon cream sauce 34

add FRESH SHAVED TRUFFLE

to any dish, MP

ENTREES

PAN SEARED SCALLOPS*

caramelized cauliflower, romesco,
salsa verde, GF 39

BROILED SALMON*

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

6oz. FILET MIGNON*

garlic whipped potato, charred broccoli,
red wine demi, GF 42

BRICK CHICKEN DIAVOLO

sticky parmesan potatoes, arugula, cherry
tomato, grilled lemon, GF 34

LAKE SUPERIOR WHITEFISH

farro, zucchini, heirloom cherry tomato,
pistachio pesto, grilled baby carrots,
tomato burre blanc 34

PORK MILANESE

summer squash salad, bacon vinaigrette,
porcini mushroom sauce 42

22oz. BONE-IN PRIME RIBEYE*

black truffle butter, roasted garlic, GF 65

SIDES 12

(serves two)

STICKY PARMESAN POTATOES

parmesan, herb oil

CHARRED BROCCOLI

charred lemon, parmesan GF

ROASTED CAULIFLOWER

pepperoncini, toasted pine nuts, mint, GF

BLISTERED SHISHITO PEPPERS

lemon, sea salt, GF

CAMELIZED BRUSSELS SPROUTS

pancetta, sea salt, GF



siena tavern

SANDWICHES

ALL SANDWICHES SERVED WITH PARMESAN-SAGE FRIES

TAVERN BURGER

hooks cheddar, grilled onion,
crispy kale, oven-dried tomato,
smoked grain mustard 17

TURKEY PORCHETTA CLUB

avocado, pancetta bacon, butter lettuce,
tomato, serrano aioli 18

CHICKEN

pancetta bacon, smoked mozzarella,
arugula, tomato,
piquillo pepper aioli 16

LOBSTER ROLL

citrus poached lobster, frisee, bacon
vinaigrette, tomato, herb mayo 22

SHAVED RIBEYE

caramelized onions, peppadew peppers,
fontina, garlic aioli, au jus 22

WEEKDAY WINE LUNCH

bottomless wines • 30
select white, red, rosé, and sparkling
90-minute time limit

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