

FORGET ABOUT IT

75/pp

Leave the ordering to us

A 4-course tasting menu of
Chef Fabio's favorites plus dessert

WINE PAIRING

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

WAGYU BEEF MEATBALL

roasted tomato sauce, bellwether ricotta 22

BRUSCHETTA

butternut squash caponata, ciabatta, stracciatella,
crispy brussels sprouts, apple saba 15

TUNA CRUDO*

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

SMOKED PROSCIUTTO PIADINA

stracchino, tallegio, nduja, arugula,
lemon, parmesan 21

BURRATA

tomato jam, basil oil 19

LOCAL SALUMI 24 ARTISAN CHEESE 28

CHEF'S SELECTION 48

local salumi and artisan cheeses

SOUP & SALADS

MINISTRONE

quattro formaggio toast 14

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

TUSCAN KALE CAESAR*

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

HARVEST SALAD

roasted butternut squash, corn sprouts, parsnip,
red tipped watercress, granny smith apples,
pomegranate seeds, candied hazelnut,
spiced apple vinaigrette 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

V: vegan GF: gluten free

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

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,
spinach, egg yolk, pecorino 21

BAKED LASAGNA

Bellwether ricotta, meat ragu, parmesan 24

BUTTERNUT SQUASH TORTELLACCI

brown butter, sage 22

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*

roasted fall vegetables, celery root puree,
tamarind glaze, GF 36

BRICK CHICKEN DIAVOLO

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

PAN SEARED LAKE

SUPERIOR WHITEFISH

farro, balsamic green beans, zucchini,
tomato buerre blanc, pistachio pesto, 34

BRAISED SHORTRIB*

potato tortino, honey glazed sweet potato,
fennel gremolata, 46

PORK MILANESE

winter 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

BALSAMIC GREEN BEANS

marcona almonds, sea salt

HONEY GLAZED SWEET POTATO

sea salt

CARAMELIZED BRUSSELS SPROUTS

pancetta, GF

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.



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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HAND-CRAFTED COCKTAILS 15

AMARO NEGRONI

sipsmith gin, aperol, meletti amaro

BLACK MANHATTAN

barrel-aged woodford rye, averna amaro, demerara

SOCIALITE

absolut, grand marnier, passionfruit

CLASSIC COCKTAILS 15

NO. 1 titos, prosecco, grapefruit, lemon, mint, strawberry

NO. 2 ketel one, blueberry lavender, lemon, peach, prosecco 50 carafe

NO. 7 bulleit rye, mezcal, winter spice, bitters

NO. 8 herradura, mezcal, serrano, lemon, blackberry

NO. 9 cazadores blanco, grapefruit, lime, smoked salt syrup 50 carafe

NO. 11 hendricks, rosemary, grapefruit, lime

HOT COCKTAILS 15

JALISCO TEA

casamigos blanco, honey, chai tea

SCOTCH HOT TODDY

barrel-aged macallan 10yr, ginger, apple

BEER

DRAFTS

312 Urban Wheat Ale	8
Goose Island Green Line APA	8
Half Acre Tome Hazy IPA	10
Lagunitas IPA	8
Pacifico Pilsner	8
Stella Artois Pilsner	9
3 Floyds Gumballhead	
American Wheat Ale	10
Trumer Pilsner	8

BOTTLES & CANS

Buckler Non-Alcoholic	7
Bud Light Lager	7
Cigar City Jai Alai IPA	8
Corona Premier Lager	8
Delirium Tremens Belgian Ale	10
Guinness Stout (14.9oz)	9
Glutenberg Gluten Free Blonde Ale (16oz)	9
Heineken Lager	8
Hoegaarden Witbier	7
Left Hand Nitro Milk Stout	10
Michelob Ultra Lager	7
New Belgium Fat Tire Amber Ale	9
Peroni Lager	7
Reissdorf Kölsch (16.9oz)	10
Revolution Fist City APA	8
Right Bee Cider Semi-Dry Cider	6

SELTZERS

Truly Wild Berry	8
High Noon Grapefruit	8
Whiteclaw Mango	8

WINE BY THE GLASS

BUBBLES

Taittinger, Champagne, brut réserve. reims, fra (NV)	28
Henriot, Champagne Rosé, brut, reims, fra (NV)	35
Bera, Frizzante Moscato d'Asti, Piedmont, ita (2019)	13
Gambino, Prosecco, veneto, ita (NV)	13
Lamberti, Rosé, veneto, ita (NV)	15

WHITES

ITALY

Cusumano, Etna Bianco, alta mora, sicily (2018)	16
Rocca, Pinot Grigio, veneto (2018)	13
Inama, Soave Classico, veneto (2018)	14

ELSEWHERE

Duckhorn, Chardonnay, decoy, sonoma county, ca (2018)	14
Flowers Vineyards & Winery, Chardonnay, sonoma coast, ca (2017)	19
AIX, Rosé, provence, fra (2019)	15
Georg Albrecht Schneider, Riesling, kabinet, rheinhessen, ger (2018)	13
Wairau River, Sauvignon Blanc, marlborough, nz (2019)	14

REDS

ITALY

Fontanafredda, Barberesco, piedmont (2015)	22
Casale dello Sparviero, Chianti Superiore, tuscan (2017)	13
La Kiuva, Picotendro, arnad-montjovet, valle d'aosta (2018)	14
Trerose, Rosso di Montepulciano, salterio, tuscan (2018)	15
Tenuta di Arceno, Super Tuscan, il fauno di arcanum, tuscan (2016)	18

ELSEWHERE

Daou, Cabernet Sauvignon, paso robles, ca (2018)	18
Louis. M. Martini, Cabernet Sauvignon, sonoma county, ca (2017)	14
Mt. Veeder, Cabernet Sauvignon, napa valley, ca (2016)	24
Bodega Colomé, Malbec, calchaquí valley, salta, arg. (2017)	14
Matanzas Creek, Merlot, sonoma county, ca (2014)	13
J vineyards, Pinot Noir, sonoma/monterey/santa barbara county, ca (2017)	15
Siduri, Pinot Noir, willamette valley (2017)	18
Ferrari-Carano, Red Blend, siena, sonoma county, ca (2017)	15

WINE FLIGHTS 30

includes three 3oz pours of your choice

SIENA SPRITZ 15

grey goose le melon, aperol, grapefruit, lemon, prosecco

SIENA SANGRIA 13/52

red or white



SCAN TO VIEW
FULL WINE LIST