

ANTIPASTI

Grilled Octopus red chiles, celery, aged balsamic, chive 19
Burrata tomato jam, sea salt, basil oil 19
Watermelon pistachio-mint vinaigrette, spiced yogurt, honeycomb, shaved radish, nordic creamery feta 15
Beef Tenderloin Tartare giardiniera, quail egg, garlic aioli 18
Bruschetta heirloom tomato, pistachio ricotta, lemon zest 13

LOCAL SALUMI 24

Prosciutto di Parma
Brooklyn Braesola
Delaware Fireball
Bava Sopressata

ARTISAN CHEESE 28

Green Hill-cow
Donatello-sheep
Farisan Farms "Sneek"-cow
Point Reyes "Bay Blue"-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 16
Chilled Oysters caper-chili mignonette, housemade cocktail sauce, charred lemon 19/34

SALADS

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
Hearts of Palm blood orange, watermelon radish, little gem lettuce, avocado, toasted pistachio, peppadew vinaigrette 14
Roasted Beets red & yellow beets, shaved fennel, baby spinach, hazelnut vinaigrette, LaClare Farms goat cheese 15
Tuscan Kale Caesar oven-dried tomato, parmesan, lemon caesar dressing 15

SIDES 12 (serves two)

Charred Broccoli shaved parmesan, charred lemon
Roasted Cauliflower pepperoncini, toasted pine nuts, torn mint
Blistered Shishito Peppers lemon juice, sea salt
Caramelized Brussels Sprouts house cured pancetta, sea salt

BRICK CHICKEN DIAVOLO

arugula, cherry tomato, grilled lemon 31

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)

caramelized brussels sprout, garlic whipped potato, apple cider 45

PAN SEARED SCALLOPS (DINNER ONLY)

caramelized cauliflower, romesco, salsa verde 36

22OZ. BONE-IN PRIME RIBEYE (DINNER ONLY)

black truffle butter, roasted garlic 65

ROASTED ALASKAN HALIBUT (DINNER ONLY)

roasted corn puree, shaved asparagus, kalamata olive & oven-dried tomato relish 36

FOR THE TABLE (DINNER ONLY)

36OZ. DRY AGED PORTERHOUSE (SERVES TWO)

Creekstone Farms prime, rosemary-garlic rub, grilled lemon 95

GELATI & SORBETTI*

6 ea • 15 flight any four

salted caramel
double chocolate
pistachio
brown butter peanut
crème brûlée
vanilla
mint chocolate chip
strawberry prosecco*
mango peach*
pineapple*
blueberry-lemon*



siena tavern

est. MMXIII

SienaTavern.com

   **SienaTavern**

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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