

ANTIPASTI

Grilled Octopus crispy fingerling potatoes, red chillies, celery, aged balsamic, chive 19
Prosciutto Sausage roasted sweet peppers, charred baby leeks, raisin & pine nut relish 16
Wagyu Beef Tartare giardiniera, quail egg, garlic aioli 18

SALADS

Siena Chopped romaine, iceberg, artichoke hearts, avocado, cherry tomato, green bean, egg, radicchio, red onion, salami, pepperoncini, cannellini beans, gorgonzola, sweet mustard vinaigrette 16
Tuscan Kale Caesar oven-dried tomato, parmesan, lemon caesar dressing 14
Shaved Brussels Sprouts parmesan, toasted marcona almonds 12
Hearts of Palm butter lettuce, avocado, breakfast radish, grapefruit, toasted marcona almonds, citrus vinaigrette 12
Roasted Beets red, yellow, candied striped beets, pickled fennel, toasted hazelnuts, la Clare farm chevre 14
*LUNCH ONLY: ADD CHICKEN(4) SHRIMP(5) STEAK(5)

MOZZARELLA BAR 48(all)

Bufala Mozzarella marinated eggplant, candied pine nuts, watercress, pomegranate agro dolce 16
Smoked Mozzarella grilled escarole, candied walnuts, local honey comb 16
Bellwether Farm Ricotta Cheese charred onion spread, spiced pumpkin seeds, pickled kale, balsamic reduction 16
Burrata tomato jam, sea salt, basil oil 18

CRUDO BAR 14(ea)/50(all 4)

Ahi Tuna preserved meyer lemon, avocado, caperberry, chili oil
Hamachi spicy balsamic, serrano chili, truffle honey,
Oyster smoked sherry mignonette, shaved horseradish, chive
Salmon green olive vinaigrette, pickled fresno chili, micro cress, lemon, sea salt

SIDES 11 (serves two)

Sticky Parmesan Potatoes grated parmesan, chopped parsley
Charred Shishito Peppers lemon, olive oil, garlic mayonnaise
Roasted Cauliflower pepperoncini, toasted pine nuts, torn mint
Roasted Broccoli shaved parmesan cheese, charred lemon
Caramelized Brussels Sprouts crispy garlic, house cured pancetta

MEATS 7(ea)/32(all)

M Prosciutto di Parma
M Tartufo
M Delaware Fireball
M Finocchiona
M Bava Sopressata

CHEESES 7(ea)/32(all)

C Eagle Cave Reserve-cow
C Truffle Tremor-goat
C Anabasque-sheep
C Green Hill-cow
C Red Rock-cow

BRICK CHICKEN DIAVOLO

sticky parmesan potatoes, arugula, cherry tomato, grilled lemon 28

BALSAMIC GLAZED SEA BASS

kale, cippolini onion, charred tomato, castelvetro olive 36

36OZ. DRY AGED PORTERHOUSE (SERVES TWO)

USDA prime, rosemary-garlic rub, grilled lemon 90
DINNER ONLY

COLORADO LAMB CHOPS DINNER ONLY

crispy prosciutto, polenta, pea shoots, truffled pecorino 48

DOUBLE CUT DUROC PORK CHOP DINNER ONLY

caramelized brussels sprouts, garlic whipped potato, apple cider 42

DOLCI

Affogato 9

espresso, choice of gelato

Daily Gelatos 6ea

pistachio

vanilla

salted caramel

brown butter peanut

double chocolate

crème brulee

maple bourbon pecan

Gelato Flight (choose four) 15



siena tavern

est. MMXIII

51 W. Kinzie, Chicago, IL

SienaTavern.com

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