

ANTIPASTI

Coccoli crispy dough, stracchino cheese, prosciutto di parma, truffle honey 17
Grilled Octopus crispy fingerling potatoes, red chilies, celery, aged balsamic, chive 19
Ahi Tuna Crudo preserved meyer lemon, avocado, caperberry, chili oil 15
Hamachi Crudo spicy balsamic, serrano chili, truffle honey, crispy shallots 15
Wagyu Beef Meatball roasted tomato sauce, bellwether ricotta, shaved basil 19
Burrata tomato jam, sea salt, basil oil 19
Beef Tenderloin Tartare giardiniera, quail egg, garlic aioli 18
Bruschetta caramelized butternut squash caponata, stracciatella cheese, crispy brussel sprout leaves, toasted ciabatta 12

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

SOUP & SALADS

Butternut Squash Soup truffled chestnut gremolata 11
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
Tuscan Kale Caesar oven-dried tomato, parmesan, rosemary focaccia croutons, lemon caesar dressing 15
Shaved Brussels Sprouts parmesan, toasted marcona almonds, cabernet vinaigrette 13
Roasted Beets red, yellow, candied striped beets, shaved fennel, baby spinach, hazelnut vinaigrette, Laclare Farms goat cheese 15
Harvest Salad granny smith apple, butternut squash, pomegranate, candied hazelnuts, corn sprouts, spiced apple vinaigrette 14

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, tomato, fresh basil 21
Kale and Sweet Potato smoked mozzarella, roasted peppers, cippolini onion, house cured pancetta 18
Prosciutto Sausage and Brussels Sprouts roasted garlic, charred corn, shaved fingerling potato, white truffle oil 19
Cinque Formaggi fontina, taleggio, gorgonzola, mozzarella, parmesan 17
Burnt Pepperoni spicy tomato sauce, red chilies, mozzarella 19
Margherita mozzarella, tomato, fresh basil 17
Prosciutto Pear roasted garlic cream, taleggio, mozzarella, baby arugula 21

*FRESH SHAVED WINTER TRUFFLES MP

HOUSEMADE PASTA

Spaghetti jumbo lump crab, charred grape tomato, red chili & lemon cream sauce 28
Short Rib Ravioli roasted porcini mushrooms, taleggio 21
Gnocchi truffle cream, fried sage, crispy pancetta 19
Orecchiette prosciutto sausage, watercress, chili flake, pecorino cheese 19
"Carbonara in a Jar" gemelli, crispy pancetta, parmesan cream, spinach, egg yolk, pecorino 18
Pappardelle sauce bolognese, grated parmesan 19
Trofie braised rabbit, castelvatrano olive, toasted pistachios, grana padano 23
Baked Lasagna Bellwether ricotta, meat ragu, parmesan 21
Butternut Squash Tortellacci parmesan brown butter, crispy sage 17
Tagliatelle foraged mushrooms, parmigiano, truffle butter 21
Squid Ink Linguine grilled lobster tail, spicy lobster cream sauce, shaved green onion 34

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ENTREES

12-HOUR BRAISED OSSOBUCO

farro risotto, hazelnut gremolata 42

SEARED DIVER SCALLOP

butternut squash, cauliflower puree, sauteed swiss chard, fregola, caramelized mushroom, black pepper gastrique 34

COLORADO LAMB CHOPS

crispy prosciutto, polenta, pea shoots, truffled pecorino 48

BROILED SALMON

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

BRICK CHICKEN DIAVOLO

sticky parmesan potatoes, arugula, cherry tomato, grilled lemon 29

DOUBLE CUT DUROC PORK CHOP

roasted corn and kale relish, garlic whipped potato, apple cider 42

SIDES 11 (serves two)

Sticky Parmesan Potatoes grated parmesan, chopped parsley
Roasted Corn kale, pickled chilis, braised onions
Roasted Cauliflower pepperoncini, toasted pine nuts, torn mint
Charred Broccoli shaved parmesan, charred lemon
Caramelized Brussels Sprouts crispy garlic, house cured pancetta

FOR THE TABLE

36OZ. DRY AGED
PORTERHOUSE (SERVES TWO)
USDA prime, rosemary-garlic rub,
grilled lemon 95

WHOLE ROASTED BRANZINO
crispy fingerling potato,
caramelized fennel, cipollini onion,
meyer lemon chili vinaigrette 65



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