

PIATTI PICCOLI

Marinated Olives 5

(Garlic, Rosemary)

Burrata 12

(Roasted Pears, Pistachio Pesto)

Polpetta 10

(Beef/Ricotta Meatballs, Tomato Sauce)

Grilled Calamari 16

(Stuffed with Shrimp, Spicy Sausage, Marinara)

Clams Oreganata 10

(Seasoned Breadcrumbs, Lemon, Olive Oil)

Arancini 9

(Risotto, Fresh Mozzarella, Tomato Sauce)

Grilled Octopus 16

(Arugula, Tomato, White Bean, Garlic, White Wine)

Eggplant Rollatini 10

(Fresh Mozzarella, Ricotta, Basil, Tomato Sauce)

Agnolotti 12

(Stuffed with Burrata, in a Lemon-Butter Sauce)

Grilled Lamb Chops 16

(Broccoli Rabe, Mint Pesto)

Salmon Tartare 15

(Avocado, Pickled Fennel, Radish, Spicy Limoncello Dressing)

Mussels Posillipo 12

(Garlic, Tomato, Crushed Red Pepper, White Wine)

Roasted Brussels Sprouts Salad 12

(Toasted walnuts, diced apples, smoked bacon, apple cider dressing)

Fried Calamari 12

(Cherry Peppers, Marinara Sauce)

Farro and Quinoa 12

(Roasted Seasonal Vegetables, Toasted Pecans)

Crab Cake 12

(Jumbo Lump, Pan Fried, Lemon Dill Dressing)

Roasted Beets 10

(Crispy Gorgonzola Cheese Fritter, Toasted Walnuts, Vincotto)

Ricotta Gnocchi 12

(Truffle, Porcini Mushroom Ragù)

Insalata di Mare 16

(Shrimp, Calamari, Octopus, Scallops, Fennel, Arugula, Lemon Dressing)

Zucchini Pasta 14

(Cherry Tomato, Basil, Garlic, Parmesan)

SIENA

Fall - Winter

INSALATA

Mixed Greens 7

(Mesclun, Tomato, Cucumbers, White Balsamic)

Kale Romaine Caesar 8

(Anchovies, Crouton, Parmesan Cheese)

Tricolore 8

(Arugula, Endive, Radicchio, Shaved Parmesan, Balsamic Vinaigrette)

*As Entree: Add Grilled Chicken + 6, Grilled Shrimp + 8, Grilled Steak + 10, Grilled Salmon + 12

PASTA FRESCA

(Made In-House Daily, Using Organic, Cage-Free, Non-GMO Ingredients)

Butternut Squash Lasagna 20

(Sage-Butter Sauce)

Spaghetti 19

(Beef Ricotta Meatballs, Marinara)

Potato Gnocchi 21

(Braised Short Rib Ragù)

Fussili 19

(Wild Mushrooms, Asparagus, Roasted Tomatoes, Truffle-Fontina Sauce)

Sweet Red Pepper Tortellini 19

(Four Cheese Stuffed, Light Pesto Cream Sauce)

Lumache 20

(Grilled Chicken, Broccoli Rabe, Garlic and Oil)

Spinach Fettuccine 26

(Shrimp, Calamari, Scallops, Octopus, Clams, in a Saffron-Shellfish Sauce)

Ravioli 20

(Stuffed with Nduja Salami, served in Carbonara Sauce)

Squid Ink Campanelle 24

(Shrimp and Calamari Fra Diavolo)

Rigatoni 19

(Bolognese Sauce)

*Gluten-Free Pasta Available + 1

CROSTINI

Burrata, Tomato, Basil 4

Provolone, Ricotta, Honey 4

Wild Mushroom, Truffle 4

Smoked Salmon, Goat Cheese, Caper 4

Crabmeat, Avocado 4

SALUMI & FORMAGGI BOARD 14

(choice of four)

Prosciutto di Parma,

Soppresata, Mortadella,

Capicola, Pecorino Calabrese

Manchego, Fontina, Gorgonzola

VERDURE

Parmesan Truffle Fries 7

Roasted Butternut Squash 7

Crispy Artichoke 8

Roasted Parsnips 7

Brussels Sprouts 8

Roasted Cauliflower 7

Sautéed Broccoli Rabe 8

Fingerling Potatoes 7

PESCE e CARNE

Sautéed Branzino 28

(Eggplant, Artichoke, Tomato, Salsa Verde)

Grilled Salmon 24

(Roasted Brussels Sprouts, Caramelized Onions, Pistachio Pesto)

Broiled Lemon Sole 26

(Celery Root Puree, Apple, Roasted Grapes, Lemon Caper Sauce)

Sautéed Shrimp 24

(Faro, Butternut Squash, Roasted Parsnips, Spicy Limoncello Sauce)

Pan Seared Scallops 26

(Roasted Cauliflower, Toasted Pine Nuts, Lobster Sauce)

Cioppino 30

(Clams, Mussels, Shrimp, Scallops, Calamari, Lemon Sole, served in Fresh Tomato Stew)

Roasted Free Range

Half Chicken 24

(Creamy Orzo and Seasonal Vegetables, in a Fontina-Truffle Sauce)

Chicken Milanese 20

(Arugula, Tomato, Fresh Mozzarella)

Chicken Parmigiana 22

(Served over Fresh Pasta)

Veal Sorrentino 26

(Prosciutto, Eggplant, Fresh Mozzarella, Marsala Wine Sauce)

Veal Osso Buco 30

(Milanese, Saffron Risotto)

Grilled Pork Chop 22

(Apricot Mostarda, over Soft Polenta)

Grilled Beef Short Ribs 27

(Roasted Potatoes, Mushroom, Cipolini Onions, Porcini Mushroom Sauce)

Dry Aged 12oz Ribeye 32

(Sautéed Spinach, Wild Mushroom, Red Wine Sauce)