

• BOCCONI •

White Tuna 14
avocado yuzu puree, tear drop peppers

• ANTIPASTI •

Grilled Octopus and Shishito Peppers 17
charred escarole,
calabrian chili vinaigrette

Grilled Shrimp & Artichoke 16
spinach, blistered tomato, chili flake

Balsamic Glazed Pork Ribs 17
crispy brussels sprout leaves,
sea salt

Burrata 16
spicy apricot mostarda,
candied pistachio, sea salt

Chicken Wings Diavolo 15
shaved green onion, lemon caper ranch

Beef Tenderloin Carpaccio 24
smoked garlic aioli, pickled chilis,
crostini, parmesan crisp,
sea salt, evoo

Carni for the Table 42
lamb chops, prosciutto sausage,
porchetta, charred banana pepper,
blistered tomato

DINNER ONLY

• CHEESE & SALUMI •

Chef's Selection 32
local salumis and artisan cheeses

Artisan Cheese 18 **Local Salumi 16**
Truffle Tremor-Goat Mortadella
Cypress Grove Creminelli

Teleme - Cow Dodge City
Franklins Smoking Goose

Green Hill-Cow Salami Cotto
Sweet Grass Dairy Olympic Provisions

ci•cchet•ti

pronounced che-kett-ee
Small dishes meant for sharing
& served as prepared.

PASTA & PLATES

Butternut Squash Risotto 19
roasted chestnuts, swiss chard, saba

Roasted Chicken 19
spicy charred broccolini,
thumbelina carrots, garlic jus

Seared King Salmon 26
sautéed spinach, white bean puree,
mustard seed vinaigrette

Broiled Alaskan Halibut 27
saffron roasted cauliflower,
chiodini mushrooms, charred lemon

DINNER ONLY

CARNI FLORENTINE

Prime NY Strip 52
Prime Bone-In Ribeye 59
Tomahawk Lamb Chops 45

accompanied by
fennel sea salt, horseradish crema,
herb-infused balsamic

DINNER ONLY

• SIDES •

11

Taleggio Whipped Potato
truffle oil, chive

Balsamic Glazed Brussels Sprouts
pancetta, sea salt

Parmesan Roasted Cauliflower
fresno chili, herb bread crumbs

GLUTEN FRIENDLY MENU

• SOUP & SALAD •

Smoked Potato Soup 11
crispy pancetta

Bar Siena Chop 16
gin & juice salami, charred
pepperoncini, marinated mozzarella,
egg, shaved radish, castelvatrano
olives, artichoke, celery, red onion,
cucumber, avocado, white beans,
smoked mustard vinaigrette

Medjool Date & Candied Walnuts 13
celery, escarole, pecorino

Shaved Butternut Squash 14
spinach, brussels sprouts,
pomegranate, candied pumpkin seeds,
cherry pumpkin seed vinaigrette

Burrata Wedge 16
heirloom cherry tomatoes, crispy
pancetta bacon, pickled red onion,
Caesar 12
red romaine, parmesan cheese

Kale & Granny Smith Apple 13
breakfast radish, grapes,
pistachio, eagle cave cheddar

Add chicken(4), shrimp(5), steak(6)

BOMBOBAR
From SCRATCH \$ **5**
GELATO

VANILLA BEAN
STRACCIATELLA
DOUBLE CHOCOLATE
PISTACHIO
CHERRY SWIRL
RUMCHATA

CARAMELIZED COCONUT FUDGE

HAZELNUT GELATO BAR \$6

f t i @BOMBOBAR

BRUNCH

AVAILABLE SATURDAY + SUNDAY
10AM - 3PM

SWEET

Cherry Almond Granola 11
greek yogurt, chia seed,
cherry swirl gelato, mint

SAVORY

Steak & Eggs 19
skirt steak, waffle hash brown,
sunny side up eggs

Classico 13

cheddar scrambled eggs,
waffle hashbrowns
choice of:
house cured pancetta bacon,
housemade pork or chicken sausage,

Omelette 14

grilled artichoke, spinach,
oven dried tomato, taleggio
select one:
house cured pancetta bacon,
housemade pork or chicken sausage

• BRUNCH SIDES •

Waffle Hashbrown 6

Pancetta Cured Bacon 5

Pork Sausage 5

Chicken Sausage 5

Fresh Seasonal Berries 5

Cheddar Scrambled Eggs 5

QUALITY ★ STYLE
BAR SIENA

CIBO E LIQUORI

SINCE 2015

t f i @BARSIENA

"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. An 18% service charge will be automatically added for parties of six or more guests. *Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.