

## ANTIPASTI

**Grilled Octopus** crispy fingerling potatoes, red chillies, celery, aged balsamic, chive 19  
**Prosciutto Sausage** roasted sweet peppers, roasted fennel, braised onions 16  
**Wagyu Beef Tartare** giardiniera, quail egg, garlic aioli 18

## 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  
**Tuscan Kale Caesar** oven-dried tomato, parmesan, 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 14  
**Harvest Salad** apple, butternut squash, pomegranate, candied hazelnuts, corn sprouts, spiced apple vinaigrette 13

## MOZZARELLA BAR

**Bufala Mozzarella** pepperonata, roasted hazelnuts 16  
**Bellwether Farm Ricotta Cheese** crispy mortadella, pistachio pesto, oven dried tomato, aged balsamic 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  
**King Crab** cucumber relish, citrus creme fraiche,  
pickled watermelon rind, fresno chili

## 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, 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 29

## BROILED SALMON (DINNER ONLY)

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

## COLORADO LAMB CHOPS (DINNER ONLY)

crispy prosciutto, polenta, pea shoots, truffled pecorino 48

## 36OZ. DRY AGED PORTERHOUSE (DINNER ONLY)

USDA prime, rosemary-garlic rub, grilled lemon 90 (SERVES TWO)

## WHOLE ROASTED BRANZINO (DINNER ONLY)

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

## DOUBLE CUT DUROC PORK CHOP (DINNER ONLY)

caramelized brussels sprouts, garlic whipped potato, apple cider 42

## SEARED DIVER SCALLOP (DINNER ONLY)

roasted fall vegetables, shaved fennel, black pepper gastrique 36

## DOLCI

### Chai Cremè Brulée 12

caramelized sugar, lavender wafer

### Daily Gelatos 6 ea

pistachio

vanilla

salted caramel

brown butter peanut

double chocolate

crème brûlée

pumpkin white chocolate

chocolate & peanut butter date

**Gelato Flight (choose four) 15**

**Sorbet Flight 5 ea 12 all**



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est. MMXIII

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