

BRUNCH

SAVORY

Biscuits & Gravy smoked brioche bread pudding, prosciutto sausage gravy 14
Lobster Hash poached eggs, caramelized vegetables, house cured pancetta, truffle hollandaise 22
Steak & Eggs filet medallions, sunny side up eggs, sticky potatoes 21
Egg Sandwich toasted garlic brioche, over easy eggs, pancetta cured bacon, sliced tomato, baby arugula, sticky potatoes 16
Artichoke Omelet charred cherry tomatoes, baby spinach, fontina cheese, sticky potatoes 16
Bacon Omelet house cured pancetta bacon, nordic cheddar, grilled green onion, sticky potatoes 16
Truffle Scrambled Eggs roasted mushrooms, goat cheese toast 15
Breakfast Skillet root vegetables, spinach, charred cherry tomato, Sicilian oregano, burrata, baked egg 17
Eggs Benedict crispy mortadella, poached eggs, toasted brioche, pesto hollandaise 16
Smoked Salmon Board tomato, red onion, capers, cucumber, chive cream cheese, crispy dough 16
Avocado Toast heirloom tomato, crispy prosciutto, watermelon radish, smoked paprika, poached eggs 14

SWEET

Monkeybread hazelnut cream, caramel, candied hazelnuts 14
Housemade Granola fresh berries, greek yogurt, native forest puremiel honey 11
Caramelized Waffle nutella butter, blis maple syrup 14
Almond Pancakes lemon cardamon cream, almond butter 12
Tiramisu French Toast espresso soaked brioche, marsala cream, seasonal berries, white chocolate 14
Bomboloni whisky-caramel, chocolate hazelnut, raspberry chianti 12

ANTIPASTI

Coccoli crispy dough, stracchino cheese, prosciutto di parma, truffle honey 17
Grilled Octopus crispy fingerling potatoes, red chilies, celery, aged balsamic, chive 19
Bruschetta caramelized butternut squash caponata, toasted pine nuts stracciatella cheese, crispy brussel sprout leaves, toasted ciabatta 12
Wagyu Beef Meatball roasted tomato sauce, bellwether ricotta, shaved basil 19
Prosciutto Sausage roasted sweet peppers, roasted fennel, braised onions 16
Beef Tenderloin Tartare giardiniera, quail egg, garlic aioli 18
Charcuterie & Cheese Board daily selection of meats & cheeses, giardiniera, candied walnuts, tomato jam, raisin walnut bread 24

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
Marinated Shrimp & Calamari farro, green bean, roasted peppers, celery, basil, herb mustard vinaigrette 16
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
*ADD CHICKEN(4) SHRIMP(5) STEAK(7)

HOUSEMADE PASTA

Short Rib Ravioli roasted porcini mushrooms, taleggio 21
Gnocchi truffle cream, fried sage, crispy pancetta 19
Butternut Squash Tortellacci parmesan brown butter, crispy sage 16
Baked Lasagna Bellwether ricotta, meat ragu, parmesan 19
Squid Ink Linguini grilled lobster tail, spicy lobster cream sauce, shaved green onion 34
*FRESH SHAVED WINTER TRUFFLES MP

TAVERN BURGER

hook's cheddar, grilled onion, smoked grain mustard, crispy kale, oven dried tomato, brioche bun 16

LOBSTER ROLL

citrus poached lobster, frisee, bacon vinaigrette, sliced tomato, herb mayo, toasted brioche 21

BRICK CHICKEN DIAVOLO

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

SIDES

Pancetta Bacon 6
House Made Prosciutto Sausage 6
Fresh Seasonal Berries 6
Sticky Parmesan Potatoes grated parmesan, chopped parsley 11
Choice of Toast brioche, harvest wheat, polenta 3
Caramelized Brussels Sprouts crispy garlic, house cured pancetta 11

*all sandwiches served with parmesan-sage fries

MOZZARELLA BAR

(served with grilled bread)
Bufala Mozzarella pepperonata, roasted hazelnuts 16
Bellwether Farm Ricotta crispy mortadella, pistachio pesto, oven-dried tomato, aged balsamic 16
Burrata tomato jam, sea salt, basil oil 19

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

Ahi Tuna preserved meyer lemon, avocado, caperberry, chili oil
Hamachi spicy balsamic, serrano chili, truffle honey, crispy shallots
Oyster smoked sherry mignonette, shaved horseradish, chive
King Crab cucumber relish, citrus creme fraiche, pickled watermelon rind, fresno chili

PIZZA BAR

Truffle Mushroom roasted wild mushrooms, garlic cream, mozzarella, white truffle oil 19
Carne housemade fennel sausage, pancetta cured bacon, sopressata, prosciutto sausage, mozzarella, tomato, fresh basil 19
Grilled Eggplant & Smoked Mozzarella braised cipollini onion, oven dried tomato, torn basil 18

Breakfast Pizza fireball pepperoni, house cured pancetta bacon, braised cipollini onion, mozzarella, roasted garlic cream, baked egg 19

Cinque Formaggi fontina, taleggio, gorgonzola, mozzarella, parmesan 17
Burnt Pepperoni spicy tomato sauce, red chilies, mozzarella 18
Margherita mozzarella, tomato, fresh basil 17
Prosciutto Pear roasted garlic cream, taleggio, mozzarella, baby arugula 19
Caramelized Brussels Sprouts prosciutto sausage, roasted garlic, charred corn, shaved fingerling potato, white truffle oil 19

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CHICKEN SANDWICH

crispy pancetta bacon, smoked mozzarella, arugula, sliced tomato, piquillo pepper aioli, brioche bun 14

TURKEY PORCHETTA CLUB

avocado, crispy pancetta bacon, butter lettuce, vine ripe tomato, roasted serrano aioli 15

BROILED SALMON

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



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est. MMXIII

51 W. Kinzie, Chicago, IL
SienaTavern.com SienaTavern

*Advisory: The consumption of raw or undercooked food such as meat, poultry, fish, shellfish, or eggs, which can contain harmful bacteria, may cause serious illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Gluten friendly menu available upon request.