

Siena Bistro

Small Bites

Cheesy Garlic Bread 8

Chile Cheese Garlic Bread 8

Bruschetta 9.50

fresh tomato, garlic, & basil dip, grilled crostini

Pear & Gorgonzola Flatbread 17

gorgonzola, pear, caramelized onion, arugula, spicy pecans

Soup di Giorno 8/10

Spanish Style Garlic Prawns 22

sautéed in olive oil, roasted garlic & dried chiles
grilled crostini

Moroccan Ahi Tuna Sashimi 22

Served with arugula salad

Crab Cakes 24

gazpacho and avocado

New England Clam Chowder 9/11

Salad

Classic Caesar 15

romaine, house-made croutons, parmesan cheese

Roasted Beet Salad 16

red & gold beets, red romaine & butter lettuce,
Laura Chenel goat cheese, pistachios, garlic
vinaigrette

Kale & Brussel Sprout Salad 16

roasted almonds, dried cranberries, Pecorino
Romano, spicy orange vinaigrette

Mediterranean Blackened Salmon Salad 26

romaine lettuce, tomato, cucumber, red onion,
kalamata olives, avocado, feta, garlic vinaigrette

Shrimp Louie 24

romaine lettuce, rock shrimp, hard-boiled egg,
tomato, cucumber, olives, avocado,
house-made Louie dressing

Roman Style Pizza

Margherita 26

Shaved garlic, tomato,
fresh mozzarella, arugula pesto

Italian Cured Meat 30

Spicy soppressata, dry salami,
hot capicola, pepperoni

Entrees

Roasted Duck Lasagna 38

roasted duck simmered in tomato ragout layered
with spinach & cheesy bechamel

Angry "Arrabiatta" Pasta 33

trivelli pasta, spicy Italian sausage, wild mushrooms,
spicy tomato sauce

Mixta Paella 45 (can be shared)

saffron rice, chicken, sausage, clams, mussels,
prawns, fish, house made garlic sauce

Portobello Mushroom Ravioli 28

dijon cream sauce, kale

Butternut Squash Ravioli 28

brown butter, sage and toasted hazelnuts

Seafood Pasta 39

clams, mussels, prawns, salmon, scallops,
marinara or cream sauce

Chicken Marsala 28

mushroom Marsala sauce, garlic mashed potatoes &
vegetables

Vegetable Paella 30.(can be shared)

saffron rice, seasonal vegetables, house made garlic
sauce

Pork Porterhouse 38

lightly breaded porterhouse, tomato thyme sauce,
garlic mashed potatoes & vegetables

Bourbon Stout Braised Short Rib 36

Certified Angus short rib, sun-dried plums, creamy
polenta

Dijon Crusted Salmon 34

baked and served on a cedar plank, garlic mashed
potatoes & vegetables

Swai Almandine 30

panko-almond crusted, almond beurre blanc,
Moroccan rice & vegetables

Corkage \$20 | 3 cards per table max | 20% gratuity added to parties of 6 or more

3% service charge added for kitchen staff | \$2.50 bring own dessert charge