

siena

STARTERS

Chicken & Leek Soup 9

Free Range Chicken, Orzo, Carrots, Celery, Thyme, Unfiltered Olive Oil

Arugula Salad (v) (gf) 9

Limoncello Vinaigrette, Shaved Grana Padano, Pickled Shallots

Kale & Feta Salad (v) (gf) 15

Honey Roasted Beets, Toasted Hazelnuts, Balsamic Reduction, Unfiltered Olive Oil

Sopressata-Wrapped Burrata 17

Arugula, Tomato Jam, Aged Balsamic, Grilled Focaccia

Today's Arancini *see board*

Today's Bruschetta *see board*

Antipasti Selection *see board*

SIDES

Grilled Focaccia 4

Roasted Whole Garlic 5

Warm Marinated Olives 7

Wilted Kale 7

Roasted Cauliflower 7

PASTA & MAINS

Risotto di Giorno (gf) 24

Daily Selection Of Fresh Ingredients (see board)

Linguine con Vongole 24

Wine-Steamed Local Manila Clams, Chilies, Garlic, Olive Oil

Spinach & Ricotta Ravioli (v) 24

Grana Padano, Lemon, Tomato-Butter, Pickled Red Onion

Basil Cream Tagliatelle (v) 23

Artichoke Hearts, Heirloom Tomatoes, Toasted Pine Nuts, Ricotta Salata (add Chicken \$4)

Pan-Roasted Steelhead 26

Roasted Zucchini, Carrots & Red Onion, Caper Crema, Toasted Cous Cous, Orange Oil

Rosemary Braised Lamb Shank (gf) 29

Carrot Purée, Arugula, Lamb Braissage

DESSERTS

Lemon Curd Tart 7

Fresh Berries, Mint

Affogato 7

Vanilla Gelato, Meringue, Espresso

Chocolate Panna Cotta 7

Amaretto Macerated Berries

Sorbetto 7

Mario's Fresh Fruit Purée

Formaggio di Giorno 9

Warm Batard, Daily Jam, Daily Toasted Nuts