



# Siena Bistro

Willow Glen's Hidden Gem

## Small Bites

**Cheesy Garlic Bread 6.50**

**Bruschetta 8**

*Fresh tomato, garlic & basil dip with grilled crostini*

**Hummus with Warm Naan 9.75**

*House-made with chick peas, lemon & garlic*

**Mediterranean Chicken Meatballs 10.25**

*Moroccan Bell Pepper Relish and Yogurt*

**Spanish Style Garlic Prawns 16.75**

*Sautéed in olive oil, roasted garlic & dried chiles*

**Crab Cakes 18**

*Served on avocado, spicy gazpacho sauce*

**Pear & Gorgonzola Flatbread 15.75**

*Gorgonzola, pear, caramelized onion, arugula & spicy pecans*

**Clam Chowder 8/10**

*Cup/ Bowl*

**Soup di Giorno 7/9**

*Cup/ Bowl*

## Salads

**Classic Caesar 11.25**

*Romaine, house made croutons, parmesan cheese, Caesar dressing*

**Roasted Beet Salad 14.50**

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

**Kale & Brussel Sprout Salad 14.50**

*Shaved brussel sprouts, kale, roasted almonds, dried cranberries, pecorino Romano cheese, spicy orange vinaigrette*

**Scallop Salad 20**

*Red Romaine & butter lettuce, red onion, orange segments, toasted hazelnuts in a parmesan basket  
With garlic vinaigrette*

**Crab & Avocado Salad 22**

*Butter lettuce & red romaine, avocado, grapefruit segments, red onion with a citrus vinaigrette*

Passport Discounts on regular menu items only

Corkage \$20

20% tip added to parties of 8 or more

\$2.50 per person bring your own dessert

## Pastas

**Duck with Wild Mushroom Ragout 28.50**

*Duck confit, wild mushrooms, onion, garlic, tomatoes, balsamic vinegar & parmesan tossed with pappardelle pasta*

**Angry "Arrabiatta" Pasta 25.50**

*Cavatappi pasta, Italian sausage, wild mushrooms, spicy tomato sauce*

**Spinach & Artichoke Ravioli 23**

*Tomato, spinach & basil, wine butter sauce*

**Scallops Gorgonzola 29**

*Capellini pasta, sautéed scallops, garlic, rosemary, lemon, sundried tomatoes, gorgonzola cheese, Toasted pine nuts*

**Red Wine Vegetable Risotto 24**

*Roasted Butternut Squash, leeks, brussel sprouts, peas, carrots and parmesan cheese*

## Entrees

**Chicken Marsala 25.50**

*Sautéed chicken breast in a mushroom Marsala sauce, garlic mashed potatoes & vegetables*

**Pork Chop Milanese 27**

*Bone-in Pork loin chop lightly breaded with a tomato-thyme sauce, garlic mashed potatoes & vegetables*

**Sautéed Scalone 25**

*Scallop & Abalone meat breaded in panko, sautéed & served with a lemon beurre blanc sauce, garlic mashed potatoes & vegetables*

**Sole Almandine 26**

*Panko-almond crusted, almond beurre blanc, Moroccan rice & vegetables*

**Dijon Crusted Salmon 29**

*Baked and served on a cedar plank, served with mashed potatoes & vegetables*

**Bourbon Stout Braised Short Rib 30**

*Certified Angus short rib meat braised in a bourbon barrel stout with sun-dried plums, served on a bed of creamy polenta*