

# 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 24**  
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

**Seafood Pasta 39**  
clams, mussels, prawns, salmon, scallops,  
marinara or cream sauce

**Dijon Crusted Salmon 34**  
baked and served on a cedar plank, garlic mashed  
potatoes & vegetables

**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

**Sole 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**