



# Siena Bistro

Willow Glen's Hidden Gem

## DINNER MENU

### *Small Bites*

**Cheesy Garlic Bread 5**

**Bruschetta 8**

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

**Hummus with Warm Naan 9**

*House-made with Chick Peas, lemon and garlic*

**Grilled Lemon Chicken Skewers 10**

*Marinated in olive oil, crushed garlic, lemon*

**Spanish Style Garlic Prawns 15**

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

**Crab Cakes 16.50**

*Served on avocado, spicy gazpacho sauce*

**Pear & Gorgonzola Flatbread 14**

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

**Clam Chowder 7/9**

*Cup/ Bowl*

**Soup di Giorno 6/8**

*Cup/ Bowl*



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## Salads

### House Salad 9

*Baby Gem lettuces, spicy pecans, cucumber, carrot,  
and tomato, with garlic vinaigrette*

### Classic Caesar 10

*Romaine, house made croutons, and parmesan cheese, with caesar dressing*

### Roasted Beet Salad 13

*Roasted red and gold beets, baby gem lettuces, Laura Chenel goat cheese, and  
pistachios with garlic vinaigrette*

### Kale & Brussel Sprout Salad 13

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

### Scallop Salad 19

*Baby gem lettuces, red onion, orange segments, toasted hazelnuts, garlic vinaigrette*

*Bread served upon request*

## Pastas

### Duck with Wild Mushroom Ragout 26

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

### Angry Pasta 24.50

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



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## **Butternut Squash Ravioli 20**

*Sage, toasted hazelnuts, Brown Butter*

## **Scallops Gorgonzola 29**

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

## **Butternut Squash Risotto 22**

*Butternut squash, brussel sprouts, onion, chile de arbol, toasted hazelnuts & Beemster goat cheese*

## *Entrees*

## **Chicken Marsala 24**

*Sautéed chicken breast in a mushroom marsala sauce served with garlic mashed potatoes & vegetables*

## **Sautéed Scalone 25**

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

## **Sole Almandine 25**

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

## **Dijon Crusted Scottish Salmon 28.50**

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

## **Bourbon Stout Braised Short Rib 30**

*Certified Angus boneless short rib, braised in a bourbon stout with sun-dried plums, served with creamy polenta*

*Corkage \$20*

*18% tip added to parties of 8 or more  
\$1.50 per person bring your own dessert*