



Siena Bistro

Willow Glen's Hidden Gem

Small Bites

Cheesy Garlic Bread 6

Bruschetta 8

Fresh tomato, garlic, & basil dip with grilled crostini

Mediterranean Chicken Meatballs 10

Moroccan Bell Pepper Relish and Yogurt

Spanish Style Garlic Prawns 16.50

Sautéed in olive oil, roasted garlic & dried chilies

Crab Cakes 18

Served on avocado, spicy gazpacho sauce

Pear and Gorgonzola Flatbread 15

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, Laura Chenel goat cheese, artisan lettuce, pistachios, garlic vinaigrette

Kale & Brussel Sprout Salad 14.50

Brussel sprouts, kale, roasted almonds, dried cranberries, spicy orange vinaigrette, Pecorino Romano cheese

Sesame Cabbage 14.50

Grilled chicken, mixed cabbages, red bell peppers, toasted almonds, cilantro, scallions, crispy wontons, sesame vinaigrette

Scallop Salad 20

Butter lettuce & red romaine, red onion, orange segments, toasted hazelnuts in a parmesan basket, garlic vinaigrette

Crab & Avocado Salad 22

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

Entrees

Chicken Marsala 15.25

Mushroom-marsala sauce with garlic mashed potatoes & vegetables

Sole Almandine 15.25

Panko-almond crust, almond beurre blanc, Moroccan rice & vegetables

Dijon Crusted Salmon Filet 18

Baked & served on a cedar plank, garlic mashed potatoes & vegetables

Bread served upon request

Sandwiches and Burgers

Served with your choice of:

- **Broccoli grape almandine**
- **Curry chicken apple salad**
- **Spicy Thai peanut pasta**
- **Fresh fruit**
- **Cup of Soup di Giorno**
- **Cup Clam Chowder (1.50 additional)**

Black Forest Ham & Brie 16.25

Black forest ham, brie cheese, apple-raisin mostarda, & baby spinach on grilled ciabatta roll

Turkey Cobb half 12.50 full 16.25

Sliced turkey breast, gorgonzola cheese, bacon, avocado, lettuce & tomato on wheat-berry bread

Chicken & Goat Cheese 16.25

Grilled chicken, goat cheese, red onion marmalade, aged balsamic, arugula & tomato on a ciabatta roll

Grilled Prawns half 13 full 16.25

Spicy grilled prawns, cabbage, cilantro, avocado & tomato on grilled sourdough

Siena Burger 17

Ground pork & ground beef, our own special blend of herbs & spices, melted cheddar, tangy basil mayonnaise

Pastas

Red Wine Vegetable Risotto 14.25

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

Spinach & Artichoke Ravioli 14.25

Tomato, basil, wine butter sauce

Angry Pasta 15.50

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

Scallops Gorgonzola 20

Capellini pasta, seared scallops, garlic, rosemary, lemon, sundried tomatoes, gorgonzola cheese & toasted pine nuts

Corkage \$20

**20% tip added to parties of 8 or more
Bring your own dessert, \$1.50 per person**