

Siena Bistro

Small Bites

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| 6.5 Cheesy Garlic Bread 9 Bruschetta <i>fresh tomato, garlic, & basil dip w/grilled crostini</i> | Spanish Style Garlic Prawns 18 <i>sautéed in olive oil, roasted garlic & dried chiles</i> |
| 16 Pear & Gorgonzola Flatbread <i>gorgonzola, pear, caramelized onion, arugula & spicy pecans</i> | Crab Cakes 18 <i>served on avocado, spicy gazpacho sauce</i> |
| 7/9 Soup di Giorno | Mediterranean Chicken Meatballs 12 <i>Moroccan bell pepper relish & yogurt</i> |
| | New England Clam Chowder 8/10 |

Salad

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| 12 Classic Caesar <i>romaine, house made croutons, parmesan cheese</i> | Sesame Cabbage 15 <i>grilled chicken, mixed cabbage, bell pepper, toasted almonds, cilantro, scallions, crispy wontons, sesame vinaigrette</i> |
| 15 Roasted Beet Salad <i>red & gold beets, red romaine & butter lettuce, Laura Chenel goat cheese, pistachios, garlic vinaigrette</i> | Shrimp Louie 22 <i>romaine lettuce, rock shrimp, hard-boiled egg, tomato, cucumber, olives, avocado, house-made Louie dressing</i> |
| 15 Kale & Brussel Sprout Salad <i>shaved brussel sprouts, kale, roasted almonds, dried cranberries, Pecorino Romano, spicy orange vinaigrette</i> | Crab & Avocado Salad 24 <i>red romaine & butter lettuce, Dungeness crab, avocado, red onion, grapefruit segments, citrus vinaigrette</i> |

Sandwiches & Burger

served with your choice of: broccoli grape almandine | curry chicken apple salad | spicy thai peanut pasta
fresh fruit | cup of soup (chowder \$1.50 extra)

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| 17 Black Forest Ham & Brie <i>black forest ham, brie cheese, apple-raisin chutney, baby spinach, toasted ciabatta roll</i> | Grilled Prawns half 14 full 17.5 <i>Spicy grilled prawns, cabbage, cilantro, avocado, tomato, toasted sourdough</i> |
| 17 Chicken & Goat Cheese <i>grilled chicken, goat cheese, aged balsamic, arugula red onion marmalade, tomato, toasted ciabatta roll</i> | Turkey Cobb half 13 full 17 <i>Sliced turkey breast, gorgonzola cheese, bacon, avocado, tomato, lettuce, toasted wheat</i> |
| Siena Burger 19 <i>ground pork & beef, special blend of herbs & spices, melted cheddar, tangy basil mayonnaise</i> | |

Roman Style Pizza

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| Margherita 21 <i>with shaved garlic, tomato, fresh mozzarella, arugula pesto</i> | Italian Cured Meat 24 <i>spicy soppressata, dry salami, hot capicola, pepperoni</i> | Chicken Alfredo 26 <i>white sauce, spinach, mozzarella, tomatoes, chicken, arugula pesto</i> |
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Pasta

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| 15 Butternut Squash Ravioli <i>brown butter, toasted hazelnuts, crispy sage</i> |
| 15 Vegetable Risotto <i>grilled artichokes, spinach, heirloom cherry tomatoes with a touch of mascarpone cheese</i> |
| 17 Angry "Arrabiatta" Pasta <i>trivelli pasta, Italian sausage, wild mushrooms, spicy tomato sauce</i> |
| 18 Seafood Pasta <i>clams, mussels, prawns, salmon, scallops with choice of marinara or cream sauce</i> |

Entree

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| Chicken Marsala 16 <i>sautéed chicken breast in a mushroom Marsala sauce garlic mashed potatoes & vegetables</i> |
| Sole Almandine 16 <i>panko-almond crusted, almond beurre blanc Moroccan rice & vegetables</i> |
| Dijon Crusted Salmon 18 <i>baked and served on a cedar plank garlic mashed potatoes & vegetables</i> |

20% gratuity added to parties of 8 or more | corkage \$20
3% service charge added for kitchen staff | bring your own dessert: \$2.50 per person