



Siena Bistro

Willow Glen's Hidden Gem

Small Bites

<p>7.25 Cheesy Garlic Bread 9.50 Bruschetta <i>fresh tomato, garlic, & basil dip w/grilled crostini</i></p> <p>16.50 Pear & Gorgonzola Flatbread <i>gorgonzola, pear, caramelized onion, arugula & spicy pecans</i></p> <p>8/10 Soup di Giorno</p>	<p>Spanish Style Garlic Prawns 18.50 <i>sautéed in olive oil, roasted garlic & dried chiles</i></p> <p>Mediterranean Chicken Meatballs 12.50 <i>Moroccan bell pepper relish & yogurt</i></p> <p>New England Clam Chowder 9/11</p>
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Salad

<p>13 Classic Caesar</p> <p>15.50 Roasted Beet Salad <i>red & gold beets, red romaine & butter lettuce, Laura Chenel goat cheese, pistachios, garlic vinaigrette</i></p> <p>15.50 Kale & Brussel Sprout Salad <i>shaved brussel sprouts, kale, roasted almonds, dried cranberries, Pecorino Romano, spicy orange vinaigrette</i></p>	<p>Shrimp Louie 24 <i>romaine lettuce, rock shrimp, hard-boiled egg, tomato, cucumber, olives, avocado, house-made Louie dressing</i></p>
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Roman Style Pizza

<p>Margherita 24 <i>with shaved garlic, tomato, fresh mozzarella, arugula pesto</i></p>	<p>Italian Cured Meat 27 <i>spicy soppressata, dry salami, hot capicola, pepperoni</i></p>	<p>Chicken Alfredo 28 <i>white sauce, spinach, mozzarella, tomatoes, chicken, arugula pesto</i></p>
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Pasta

<p>32 Roasted Duck & Chianti Lasagna <i>roasted duck simmered in a tomato ragout layered with spinach and cheesy béchamel sauce</i></p> <p>29 Angry "Arrabiatta" Pasta <i>trivelli pasta, Italian sausage, wild mushrooms, spicy tomato sauce</i></p> <p>25 Butternut Squash Ravioli <i>brown butter, toasted hazelnuts, crispy sage</i></p>	<p>Seafood Pasta 33 <i>clams, mussels, prawns, salmon, scallops with choice of marinara or cream sauce</i></p> <p>Vegetable Risotto 26 <i>grilled artichokes, spinach, heirloom cherry tomatoes with a touch of mascarpone cheese</i></p>
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Entree

<p>27 Chicken Marsala <i>sautéed chicken breast in a mushroom Marsala sauce garlic mashed potatoes & vegetables</i></p> <p>32 Pork Porterhouse <i>lightly breaded porterhouse with a tomato, lemon, thyme sauce, garlic mashed potatoes & vegetables</i></p> <p>AQ* Steak of the day <i>Ask your server for today's preparation</i></p>	<p>Bourbon Stout Braised Short Rib 33 <i>Certified Angus short rib meat braised in a bourbon barrel stout with sun-dried plums, served on bed of creamy polenta</i></p> <p>Sole Almandine 28 <i>panko-almond crusted, almond beurre blanc Moroccan rice & vegetables</i></p> <p>Dijon Crusted Salmon 32 <i>baked and served on a cedar plank garlic mashed potatoes & vegetables</i></p>
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corkage \$20 | 20% gratuity added to parties of 8 or more
3% service charge added for kitchen staff corkage | \$2.50 bring own dessert charge