

Siena Bistro

Small Bites

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

Salad

13. Classic Caesar <i>romaine, house made croutons, parmesan cheese</i>	Sesame Cabbage 15.50 <i>grilled chicken, mixed cabbage, bell pepper, toasted almonds, cilantro, scallions, crispy wontons, sesame vinaigrette</i>
15.50 Roasted Beet Salad <i>red & gold beets, red romaine & butter lettuce, Laura Chenel goat cheese, pistachios, garlic vinaigrette</i>	Shrimp Louie 24 <i>romaine lettuce, rock shrimp, hard-boiled egg, tomato, cucumber, olives, avocado, house-made Louie dressing</i>
15.50 Kale & Brussel Sprout Salad <i>shaved brussel sprouts, kale, roasted almonds, dried cranberries, Pecorino Romano, spicy orange vinaigrette</i>	

Sandwiches & Burger

served with your choice of: broccoli grape almandine | curry chicken apple salad | spicy thai peanut pasta
Caesar salad | fresh fruit | cup of soup (chowder \$2 extra)

17.50 Black Forest Ham & Brie <i>black forest ham, brie cheese, apple-raisin chutney, baby spinach, toasted ciabatta roll</i>	Grilled Prawns half 14 full 18. <i>Spicy grilled prawns, cabbage, cilantro, avocado, tomato, toasted sourdough</i>
17.50 Chicken & Goat Cheese <i>grilled chicken, goat cheese, aged balsamic, arugula red onion marmalade, tomato, toasted ciabatta roll</i>	Turkey Cobb half 13.25 full 17.50 <i>Sliced turkey breast, gorgonzola cheese, bacon, avocado, tomato, lettuce, toasted wheat</i>
Siena Burger 20 <i>ground pork & beef, special blend of herbs & spices, melted cheddar, tangy basil mayonnaise</i>	

Roman Style Pizza

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

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

Entree

Chicken Marsala 17 <i>sautéed chicken breast in a mushroom Marsala sauce garlic mashed potatoes & vegetables</i>
Sole Almandine 17 <i>panko-almond crusted, almond beurre blanc Moroccan rice & vegetables</i>
Dijon Crusted Salmon 19 <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