

# Siena Bistro

## Small Bites

<b>8 Cheesy or Chile Cheese Garlic Bread</b> 9.50 <b>Bruschetta</b> <i>fresh tomato, garlic, &amp; basil dip w/grilled crostini</i>	<b>Spanish Style Garlic Prawns 20</b> <i>sautéed in olive oil, roasted garlic &amp; dried chiles</i>
<b>16.50 Pear &amp; Gorgonzola Flatbread</b> <i>gorgonzola, pear, caramelized onion, arugula &amp; spicy pecans</i>	<b>Mediterranean Chicken Meatballs 12.50</b> <i>Moroccan bell pepper relish &amp; yogurt</i>
<b>8/10 Soup di Giorno</b>	<b>Dungeness Crab Cakes 24</b> <i>Gazpacho and avocado</i>
	<b>New England Clam Chowder 9/11</b>

---

## Salad

<b>15 Classic Caesar</b> <i>romaine, house made croutons, parmesan cheese</i>	<b>Sesame Cabbage 17.50</b> <i>grilled chicken, mixed cabbage, bell pepper, toasted almonds, cilantro, scallions, crispy wontons, sesame vinaigrette</i>
<b>16 Roasted Beet Salad</b> <i>red &amp; gold beets, red romaine &amp; butter lettuce, Laura Chenel goat cheese, pistachios, garlic vinaigrette</i>	<b>Mediterranean Blackened Salmon Salad 23</b> <i>romaine lettuce, tomato, cucumber, red onion, olives, avocado, feta, house-made vinaigrette</i>
<b>16 Kale &amp; Brussel Sprout Salad</b> <i>shaved brussel sprouts, kale, roasted almonds, dried cranberries, Pecorino Romano, spicy orange vinaigrette</i>	<b>Shrimp Louie 24</b> <i>romaine lettuce, rock shrimp, hard-boiled egg, tomato, cucumber, olives, red onion, avocado, house-made Louie dressing</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)

<b>20 Black Forest Ham &amp; Brie</b> <i>black forest ham, brie cheese, apple-raisin chutney, baby spinach, toasted ciabatta roll</i>	<b>Grilled Prawns half 17 full 22</b> <i>Spicy grilled prawns, cabbage, cilantro, avocado, tomato, toasted sourdough</i>
<b>20 Chicken &amp; Goat Cheese</b> <i>grilled chicken, goat cheese, aged balsamic, arugula red onion marmalade, tomato, toasted ciabatta roll</i>	<b>Turkey Cobb half 15 full 20</b> <i>Sliced turkey breast, gorgonzola cheese, bacon, avocado, tomato, lettuce, toasted wheat</i>
<b>Siena Burger 23</b> <i>ground pork &amp; beef, special blend of herbs &amp; spices, melted cheddar, tangy basil mayonnaise</i>	

---

## Roman Style Pizza

<b>Margherita 26</b> <i>with shaved garlic, tomato, fresh mozzarella, arugula pesto</i>	<b>Italian Cured Meat 29</b> <i>spicy soppressata, dry salami, hot capicola, pepperoni</i>	<b>Chicken Alfredo 30</b> <i>white sauce, spinach, mozzarella, tomatoes, chicken, arugula pesto</i>
--	---	--

---

## Pasta

<b>18 Butternut Squash Ravioli</b> <i>brown butter, toasted hazelnuts, crispy sage</i>
<b>18 Vegetable Risotto</b> <i>grilled artichokes, spinach, heirloom cherry tomatoes with a touch of mascarpone cheese</i>
<b>19 Angry "Arrabiatta" Pasta</b> <i>trivelli pasta, Italian sausage, wild mushrooms, spicy tomato sauce</i>
<b>24. Seafood Pasta</b> <i>clams, mussels, prawns, salmon, scallops with choice of marinara or cream sauce</i>

## Entree

<b>Chicken Marsala 18</b> <i>sautéed chicken breast in a mushroom Marsala sauce garlic mashed potatoes &amp; vegetables</i>
<b>Sole Almandine 21</b> <i>panko-almond crusted, almond beurre blanc Moroccan rice &amp; vegetables</i>
<b>Dijon Crusted Salmon 23</b> <i>baked and served on a cedar plank garlic mashed potatoes &amp; vegetables</i>

---

20% gratuity added to parties of 6 or more | corkage \$20 | 3 credit cards per table  
3% service charge added for kitchen staff | bring your own dessert: \$2.50 per person