

## Small Bites



# Siena Bistro

Willow Glen's Hidden Gem

### **Cheesy Garlic Bread 6.50**

### **Bruschetta 9**

*Fresh tomato, garlic & basil dip with grilled crostini*

### **Hummus with Warm Naan 10**

*House-made with chick peas, lemon & garlic*

### **Mediterranean Chicken Meatballs 12**

*Moroccan bell pepper relish & yogurt*

### **Spanish Style Garlic Prawns 18**

*Sautéed in olive oil, roasted garlic & dried chiles*

### **Crab Cakes 18**

*Served on avocado, spicy gazpacho sauce*

### **Pear & Gorgonzola Flatbread 16**

*Gorgonzola, pear, caramelized onion, arugula & spicy pecans*

### **Clam Chowder 8/10**

*Cup/ Bowl*

### **Soup di Giorno 7/9**

*Cup/ Bowl*

## Salads

### **Classic Caesar 12**

*Romaine, house made croutons, parmesan cheese, Caesar dressing*

### **Roasted Beet Salad 15**

*Roasted red & gold beets, red romaine and butter lettuce, Laura Chenel goat cheese and pistachios, garlic vinaigrette*

### **Kale & Brussel Sprout Salad 15**

*Shaved brussel sprouts, kale, roasted almonds, dried cranberries, pecorino Romano cheese, spicy orange vinaigrette*

### **Scallop Salad 21**

*Red Romaine & butter lettuce, red onion, orange segments, toasted hazelnuts in a parmesan basket with garlic vinaigrette*

### **Crab & Avocado Salad 24**

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

*3% service charge added for kitchen staff*

**Passport Discounts on regular menu items only**

**Corkage \$20**

*20% tip added to parties of 8 or more  
\$2.50 per person bring your own dessert*

## Pastas

### **Duck with Wild Mushroom Ragout 30**

*Duck confit, wild mushrooms, onion, garlic, tomatoes, balsamic vinegar & parmesan tossed with pappardelle pasta*

### **Angry "Arrabiatta" Pasta 27**

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

### **Spinach and Artichoke Ravioli 24**

*Tomato, basil & garlic sauce*

### **Scallops Gorgonzola 30**

*Capellini pasta, sautéed scallops, garlic, rosemary, lemon, sundried tomatoes, gorgonzola cheese, toasted pine nuts*

### **Red Wine Vegetable Risotto 25**

*Roasted Butternut squash, leeks, brussel sprouts, carrots & parmesan cheese*

## Entrees

### **Chicken Marsala 26**

*Sautéed chicken breast in a mushroom Marsala sauce, garlic mashed potatoes & vegetables*

### **Pork Chop Milanese 29**

*Bone-in pork loin chop lightly breaded with a tomato-thyme sauce, garlic mashed potatoes & vegetables*

### **Sautéed Scalone 25**

*Scallops & Abalone meat breaded in panko, sautéed & served with a lemon beurre blanc sauce, garlic mashed potatoes & vegetables*

### **Sole Almandine 27**

*Panko-almond crusted, almond beurre blanc, Moroccan rice & vegetables*

### **Dijon Crusted Salmon 32**

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

### **Bourbon Stout Braised Short Rib 32**

*Certified Angus short rib meat braised in a bourbon barrel stout with sun-dried plums, served on a bed of creamy polenta*