

MENU



Siena was born from a passion for the sun-drenched flavors of the Mediterranean, a cuisine built on honest ingredients, bold character, and the timeless tradition of gathering around a beautiful table.



ANTIPASTI

Hummus, Baba Ghanoush, and Moussaka are served with warm grilled pita.

HUMMUS DELLA CASA

Creamy chickpea purée blended with tahini, lemon juice, garlic, and parsley, finished with crispy chickpeas and edible flowers.

BABA GHANOUSH DELLA CASA

Fire-roasted eggplant blended with tahini, garlic, lemon juice, parsley, and Mediterranean spices.

MOUSSAKA FREDDA

Fried eggplant, roasted bell peppers, and slow-simmered tomato sauce served chilled Mediterranean style.

LAVENDER WHIPPED FETA

Whipped feta, cream cheese, and yogurt infused with honey and lavender, finished with edible flowers and served with char-grilled focaccia.

11

11

12

13

CALAMARI FRITTI SIENA

Tender calamari rings and tentacles marinated in our signature batter, lightly fried until golden, then finished in roasted garlic butter with mixed pickled peppers. Served with sweet chili aioli, charred lemon, fresh parsley, and edible flowers.

17

CRISPY CAULIFLOWER

House-battered cauliflower florets fried until golden and served with sweet chili aioli.

14

GRILLED OCTOPUS

Slow-braised octopus finished over an open flame, served over potato purée with romesco sauce, charred lemon, and seasonal greens.

26



PASTE

BUCATINI AL PEPE NERO

House-made bucatini cooked al dente in a Pecorino Romano cream sauce with white wine, garlic, shallots, burrata, basil, and cracked black pepper.

25

RIGATONI ALLA VODKA

House-made rigatoni cooked al dente in a velvety vodka tomato cream sauce with shallots, garlic, burrata, shaved Parmesan, and fresh basil.

25

Please inform your server of any allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Menu items and pricing are subject to change. Auto gratuity is applied on parties of 5+ or any checks above \$250.

INSALATE

CAESAR CLASSICO

Romaine, house Caesar dressing, pita chips, shaved Parmesan, and anchovies.

14

MEDITERRANEAN GARDEN SALAD

Spring mix, cucumbers, cherry tomatoes, red onions, Kalamata olives, radish, feta crumbles, and house Mediterranean dressing.

15

WATERMELON & FETA SALAD

Arugula, watermelon, feta, pistachios, Mediterranean dressing, and balsamic glaze.

15

Siena
RESTAURANT

ENTRÉES

CHICKEN TAWOOK

48-hour yogurt-marinated chicken grilled over an open flame. Served with basmati rice pilaf with vermicelli, chili aioli, and vine-ripened tomatoes.

28

LAMB CHOPS

Three organic grass-fed lamb chops marinated for 48 hours and grilled over an open flame. Served with basmati rice pilaf with vermicelli and tahini aioli.

42

BRAISED LAMB SHANK

Slow-braised for four hours with vegetables and Pharaoh's Secret seasoning. Served over creamy potato purée with glazed carrots and crispy onions.

37

FILET MIGNON KABO

48-hour marinated filet mignon grilled over an open flame. Served with basmati rice pilaf with vermicelli, tahini aioli, and vine-ripened tomatoes.

38

SALMON LIMONE

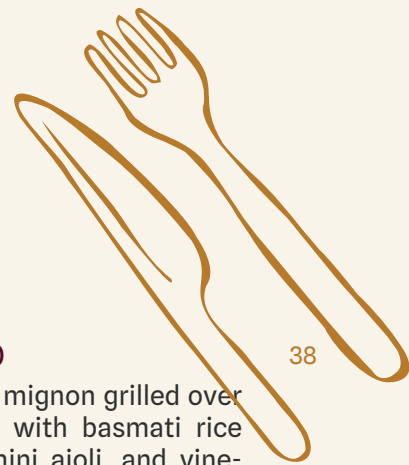
Pan-seared salmon with lemon butter, shallots, garlic, mushrooms, and capers over broccolini.

32

MEDITERRANEAN BRANZINO

Mediterranean-marinated branzino fillet served over roasted red pepper sauce with seasonal potatoes and market greens.

34



DOLCI

PISTACHIO BAKLAVA CHEESECAKE

Creamy cheesecake topped with pistachio knafeh butter, traditional baklava, and crushed pistachios.

13

TIRAMISU DELLA CASA

Espresso-soaked ladyfingers layered with mascarpone cream and finished with cocoa powder.

14

TIRAMISU DELLA CASA

A rich vanilla bean crème brûlée with a crisp brûléed sugar crust, topped with smooth pistachio crème, fine chocolate curls, and crushed pistachios.

14

SIDES

PILAF RICE WITH VERMICELLI

7

SEASONAL ROASTED POTATOES

8

BROCCOLINI

8

HOUSE FRIES

7

WARM PITA BREAD

4

CHAR-GRILLED FOCACCIA BREAD.

4

ADD PROTEIN TO ANY SALAD OR PASTA

Grilled Chicken +10

Grilled Salmon

+15

Grilled Shrimp +12

Grilled Filet Steak

+14

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Siena
RESTAURANT

KIDS

ages 12 & under

CHICKEN NUGGETS & FRIES

13

Hand-breaded chicken breast nuggets served with house fries.

RIGATONI

12

Rigatoni with butter and Parmesan or tomato sauce.

BUCATINI ALFREDO

13

Bucatini in creamy Parmesan sauce.

FILET MIGNON KABOB

16

Grilled filet mignon with rice pilaf or fries.

SIENA RESTAURANT • A TASTE TH,



Siena
RESTAURANT

LIBATIONS

to whet the appetite



SIGNATURE COCKTAILS

MONACO

St-Germain, Passion Fruit, Yuzu, Lemon, Prosecco, Soda.

16

LADY GODIVA

Bare Bone Vodka, Creme de Cassis, Pineapple, Lime, Ginger.

16

LUCKY STAR

Beefeater Gin, Rasperry, Lemon, Amaro Nonino, Ho.

16

EMERALD COAST

Centenario Tequila Blanco, Lemongrass, Melon, Aperitif, Lime.

16

CORDELIA

Mezcal The Producer, Aperol, Pineapple, Dragon Fruit, Angostura Bitters.

16

THE ITALIAN JOB

Bourbon, Amaro Montenegro, Lemon, Pomegranate, Agave, Ginger.

16

VOODOO CHILD

Chairman's Reserve Spiced Rum, Grapefruit, Lychee, Falernum, Lime, Amgostura, Cinnamon.

16

MATCHA MARTINI

Haku Vodka, Matcha, Baileys, Salted Vanilla.

17

ABUELO'S WAY

Mezcal The Producer, Coffee Liqueur, Licor 43, Orange.

17

CLASSIC COCKTAILS

SIENA MARGARITA

Tequila Blanco, Creme de Cassis, Orange Liqueur, Agave, Lime.

16

OLD FASHIONED

Bourbon, Cane Sugar, Maple Syrup, Angostura & Orange Bitters.

17

ESPRESSO MARTINI

Vodka, Espresso, Coffee Liqueur, Baileys, Brown Sugar.

17

NON ALCOHOLIC COCKTAILS

AMALFI BEACH

Mango, Orgeat, Pineapple, Lime.

12

NIGHT BLOOM

Horchata, Coconut, Vanilla, Coffee.

17

MAGENTA

Grapefruit, Guava, Honey, Lime, Tonic.

12

BEER

MILLER LITE

5

STELLA ARTOIS LAGER

6

SWEETWATER 420 EXTRA PALE ALE

6

DAY TRIP IPA

6

DOS EQUIS AMBER

6



Siena
RESTAURANT

SPARKLING

PROSECCO, "AVISSI" Veneto, Italy	13 / 45
PROSECCO, "BENVOLIO DOC" Veneto, Italy	16 / 60
PROSECCO, "ZONIN EXTRA DRY" v Veneto, Italy	17 / 65
CAVA, "FREIXENET CORDON NEGRO" v Catalonia, Spain	14 / 50
CAVA, "MIRAME" Catalonia, Spain	16 / 60
NON ALC SPARKLING ROSE, "ODDBIRD" v Languedoc, France	14 / 50
SPARKLING ROSE, "RUFFINO" Veneto, Italy	16 / 60
CHAMPAGNE, "JP CHENET 24 K" Champagne, France	17 / 65
CHAMPAGNE, "MOET CHANDON BRUT IMPERIAL" v Champagne, France	29 / 110

RED

PINOT NOIR, "PANTHER CREEK" v Willamette Valley, Oregon	15/55
PINOT NOIR, "BABS DIALTONE" Santa Barbara, California	16/60
RED BLEND, "LANGUAGE OF YES" Central Coast, California	16/60
MALBEC, "PIATELLI PREMIUM" Mendoza, Argentina	15/55
MALBEC, "PRIMITIVO" Puglia, Italy	55
CABERNET SAUVIGNON, "ANNABELLA" v Alexander Valley, California	60
CABERNET SAUVIGNON, "ETHOS CELLARS" v Columbia Valley, Washington	16 / 60
CABERNET SAUVIGNON, "FOSSIL POINT" Columbia Valley, Washington	15 / 55

WHITE

SAUVIGNON BLANC, "CADRE WINES STONE BLOSSOM" Edna Valley, California	60
SAUVIGNON BLANC, "GREYWACKE" v Marlborough, New Zealand	16/60
PINOT GRIGIO, "MASSICAN" v Napa Valley, California	17/65
PINOT GRIGIO, "BORGO CONVENTI COLLIO" Friuli-Venezia, Italy	17/65
PINOT GRIS, "AU BON CLIMAT" v Santa Barbara, California	16/60
RIESLING "BERRES" v Mosel, Germany	14/50
CHARDONNAY, "ANNIA" v Napa Valley, California	65
CHARDONNAY, "DIATOM" Santa Barbara, California	16/60
CHARDONNAY, "BOURGOGNE TRADITION" Burgundy, France	16/60
PETIT CHABLIS, "CHRISTOPHER PATRICE" Burgundy, France	70

ROSÉ

ROSÉ, "BIELER PÈRE ET FILS" v Provence, France	14/50
ROSÉ, "LA JOLIE FLEUR" Provence, France	55
ROSÉ, "LE CENGLE" Provence, France	14/50

glass/bottle

SPIRITS

served by the ounce

VODKA

Bare Bones Vodka	13
Tito's Vodka	14
Absolut Vodka	14
Ketel One	15
Grey Goose	15
Belvedere Vodka	15
Haku Vodka	14
Kastra Elion Vodka	15

RUM

Bacardi Superior Rum	13
Bumbu Rum	14
Santa Teresa Rum	15
Diplomatico Reserva Exclusiva	15
Chairman's Reserve Spiced Rum	14
Coconut Cartel Dark Rum	14
Planterya Stiggins' Fancy	
Pineapple Dark Rum	15
Flor de Caña 12 Centenario Rum	15

TEQUILA

Gran Centenario Plata Tequila	13
Herradura Silver Tequila	14
Lalo Tequila Blanco	14
Gran Centenario Reposado Tequila	15
Herradura Reposado Tequila	15
Don Julio Reposado	15
Tequila Ocho Blanco	15
Tequila Ocho Reposado	17
La Gritona Reposado Tequila	15
Casa Amigos Reposado Tequila	17

MEZCAL

Banhez Joven Espadin-Barril	14
Dos Hombre Mezcal Joven	15
Mezcal Vago Espadin Joel Barriga	16
Creyente Mezcal	15
Derrumbes Mezcal Oaxaca	15
Xicarú Pechuga Mole	16
Madre Mezcal Ensemble	17

GIN

Las Californias Citrico Gin	13
Bombay Sapphire Gin	15
The Old G Gin	14
Murrel's Row Tulsi Gin	14
Mare Mediterranean Gin	14
Empress 1908 Gin	15
Aviation Gin	15
The Botanist Gin	15
Monkey 47 Gin	16

WHISKEY

Four Roses Bourbon	13
Bulleit Bourbon	14
Maker's Mark Bourbon	14
Woodford Reserve Bourbon	15
Russel's Reserve 10 Year Bourbon	15
Old Fitzgerald 7 Year Bourbon	16
Angel's Envy Bourbon	16
WhistlePig Piggyback Bourbon	16
Widow Jane Bourbon 10 year	17
Rittenhouse Rye	13
Jameson Irish Whisky	14
Crown Royal Canadian Whisky	14
Macallan 12 Scotch	18

BRANDY

Courvoiser VS Cognac	14
Hennesy VS Cognac	15
Dusse VSOP Cognac	17
Remy Martin VSOP	17
Pierre Ferrand 10 generations	18

LIQUEUR

St Germain	13
Grand Marnier	14
Baileys Irish Cream	14