

# Siena Bistro

## Small Bites

### **Cheesy Garlic Bread 8**

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### **Bruschetta 9.50**

fresh tomato, garlic, & basil dip, grilled crostini

### **Pear & Gorgonzola Flatbread 16.50**

gorgonzola, pear, caramelized onion, arugula, spicy pecans

### **Soup di Giorno 8/10**

### **Spanish Style Garlic Prawns 20**

sautéed in olive oil, roasted garlic & dried chiles  
grilled crostini

### **Moroccan Ahi Tuna Sashimi 22**

Served with arugula salad

### **Crab Cakes 24**

gazpacho and avocado

### **New England Clam Chowder 9/11**

## Salad

### **Classic Caesar 15**

romaine, house-made croutons, parmesan cheese

### **Roasted Beet Salad 16**

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

### **Kale & Brussel Sprout Salad 16**

roasted almonds, dried cranberries, Pecorino  
Romano, spicy orange vinaigrette

### **Mediterranean Blackened Salmon Salad 23**

romaine lettuce, tomato, cucumber, red onion,  
kalamata olives, avocado, feta, garlic vinaigrette

### **Shrimp Louie 24**

romaine lettuce, rock shrimp, hard-boiled egg,  
tomato, cucumber, olives, avocado,  
house-made Louie dressing

## Roman Style Pizza

### **Margherita 26**

Shaved garlic, tomato,  
fresh mozzarella, arugula pesto

### **Italian Cured Meat 29**

Spicy soppressata, dry salami,  
hot capicola, pepperoni

## Entrees

### **Roasted Duck Lasagna 36**

roasted duck simmered in tomato ragout layered  
with spinach & cheesy bechamel

### **Angry "Arrabiatta" Pasta 30**

trivelli pasta, spicy Italian sausage, wild mushrooms,  
spicy tomato sauce

### **Chicken Stroganoff 28**

sautéed chicken breast, wild mushrooms, onions,  
rosemary-dijon sour cream sauce

### **Butternut Squash Ravioli 26**

brown butter, toasted hazelnuts, crispy sage

### **Portobello Mushroom Ravioli 26**

dijon cream sauce, kale

### **Seafood Pasta 36**

clams, mussels, prawns, salmon, scallops,  
marinara or cream sauce

### **Dijon Crusted Salmon 34**

baked and served on a cedar plank, garlic mashed  
potatoes & vegetables

### **Chicken Marsala 28**

mushroom Marsala sauce, garlic mashed potatoes &  
vegetables

### **Vegetable Paella 25**

saffron rice, seasonal vegetables, house made garlic  
sauce

### **Mixta Paella 36**

saffron rice, chicken, sausage, clams, mussels,  
prawns, fish, house made garlic sauce

### **Pork Porterhouse 35**

lightly breaded porterhouse, tomato thyme sauce,  
garlic mashed potatoes & vegetables

### **Bourbon Stout Braised Short Rib 34**

Certified Angus short rib, sun-dried plums, creamy  
polenta

### **Sole Almandine 28**

panko-almond crusted, almond beurre blanc,  
Moroccan rice & vegetables

**Corkage \$20 | 3 cards per table max | 20% gratuity added to parties of 8 or more**

**3% service charge added for kitchen staff | \$2.50 bring own dessert charge**