QUALITY STYLE

BAR SIENA

O'HARE

SINCE 2015

CIBO E LIQUORI

CICCHETTI

(noun) 1. *traditional Italian small plates for sharing*

ROASTED MEATBALLS
ricotta, basil,
polenta bread 18

BRUSCHETTA
olive tapenade, marinated
tomatoes, ricotta 16

PARMESAN POTATO SKINS
truffle garlic aioli 17

BAR SIENA BURGER*
charbroiled 4oz burger, sharp american cheese, pickles,
charred red onion, dijonnaise, parmesan french fries 16
make it a double for 19 • add bacon for 3.50

SALADS

CAESAR*
romaine, parmesan,
garlic bread crumbs 13

BAR SIENA CHOP
salami, provolone, pepperoncini,
cherry tomato, artichoke,
parmesan bread crumbs, grana padano,
sweet mustard vinaigrette 16

CAPRESE
burrata, heirloom tomatoes, basil,
aged balsamic GF 17

ADD A PROTEIN TO ANY SALAD
chicken 6 • shrimp 8 • salmon 12

PASTA

RIGATONI ALLA VODKA
english peas, garlic bread crumbs 24

PANCETTA MAC & CHEESE
braised leeks, parmesan cream,
bread crumbs 28

FETTUCCINE BOLOGNESE
parmesan, beef ragu 28

SHRIMP SPAGHETTI
blistered cherry tomatoes,
red chili, lemon cream 30

ADD A PROTEIN TO ANY PASTA
chicken 6 • shrimp 8 • salmon 12

PIZZA

MARGHERITA
bufala mozzarella, basil,
tomato sauce 19

GENOVESE
roasted chicken, oven dried tomato,
caramelized leeks, garlic pesto 26

BURNT PEPPERONI
mozzarella, tomato sauce 23

WILD MUSHROOM & GARLIC
white truffle oil, parmesan cream,
roasted garlic, herbs 24

Gelato $8

ITALIAN VANILLA - SALTED CARAMEL - COOKIES AND CREAM

GF : gluten friendly

Many of our dishes can be modified to be gluten & vegan-friendly. Please ask your server for options.

**Items can be served raw or undercooked or contain undercooked ingredients. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness. Please inform your server of dietary restrictions so they can assist you with recommendations.*

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SPECIALTY COCKTAILS 19

N° 4 maker's mark, meletti, demerara, allspice bitters

N° 5 malfy, lavender honey, fiero, lillet rose, lemon, tonic

N° 8 reyka, stirrings peach, prosecco, lime, ginger zest

N° 9 olmeca altos, wildberry, nixta elote liqueur, pineapple, lime

N° 15 grey goose, lime, cherry lavender syrup, peychaud's bitters

ESPRESSO MARTINI
vanilla vodka, kahlúa, espresso

WINE *By the Glass*

BUBBLES

Avissi, **PROSECCO**, Veneto, Ita 13

Ruffino, **SPARKLING ROSÉ**, Tuscany, Ita 16

WHITE

Esperto, **PINOT GRIGIO**, Tuscany, Ita 14

Kim Crawford, **SAUVIGNON BLANC**, Marlborough, NZ 17

Rombauer, **CHARDONNAY**, Napa Valley, Ca 16

RED

Bonanza by Caymus, **CABERNET SAUVIGNON**, Ca 17

Antigal Uno, **MALBEC**, Valle de Uco, Arg 13

Banfi, **CHIANTI SUPERIORE**, Tuscany, Ita 15

Cloudveil, **PINOT NOIR**, Dundee, Or 16

OLD WORLD WINE **NEW WORLD WINE**

BOTTLES & CANS

SAMUAL ADAMS BOSTON LAGER
German-Style Lager. 11

COORS LIGHT American Light Lager. 11

COORS BANQUET Golden Lager. 10

DOGFISH HEAD 90 MINUTE
Double IPA. 13

HAZY LITTLE THING Hazy IPA. 13

ANGRY ORCHARD Hard Cider. 11

CARBLISS Pineapple Hard Seltzer. 13

WHITECLAW
Black Cherry Hard Seltzer. 13

DRAFT 16oz.

REVOLUTION ANTI-HERO IPA
India Pale Ale. 13

PERONI NASTRO AZZURRO
Euro Pale Lager. 13

BLUE MOON Belgium White. 13

MILLER LIGHT American Lager. 12