

Siena Tavern

51 W Kinzie St 60654-4613 · +13124711636 · Updated: Jan 14, 2026

[View online menu](#)



ANTIPASTI 5

Coccoli	\$21.00
crispy dough, stracchino cheese, prosciutto di parma, truffle honey	
Burrata	\$19.00
tomato jam, basil oil	
Grilled Octopus**	\$24.00
heirloom fingerling potatoes, red chiles, celery-chimichurri, aged balsamic	
Wagyu Beef Meatball	\$24.00
roasted tomato sauce, bellwether ricotta	
Tuna Tartare*	\$19.00
castelvetrano olives, avocado, capers, marble potato crisp, fresno vinaigrette	

SOUPS & SALADS 4

Siena Chopped**	\$16.00
artichoke hearts, avocado, cherry tomato, egg, red onion, salami, pepperoncini, gorgonzola, mustard vinaigrette	
Butternut Squash Soup	\$15.00
chestnut gremolata	
Tuscan Kale Caesar	\$16.00
oven-dried tomato, parmesan bread crumbs, lemon caesar dressing	
Shaved Brussels Sprouts	\$16.00
grana padano, toasted marcona almonds, cabernet vinaigrette	

HOUSEMADE PASTA 8

Squid Ink Linguine	\$38.00
grilled lobster tail, spicy lobster cream	
Rigatoni alla Vodka	\$24.00
parmesan, burrata, bread crumbs	
Bucatini "Cacio e Pepe"	\$22.00
pecorino, black pepper, belper knolle cheese	

Gnocchi	\$26.00
truffle cream, fried sage, crispy pancetta	
Orecchiette	\$26.00
prosciutto sausage, watercress, chili flake, pecorino	
Baked Lasagna	\$26.00
bellwether ricotta, meat ragu, parmesan	
Spaghetti	\$36.00
jumbo lump crab, charred tomato, red chili lemon cream	
Butternut Squash Tortellacci	\$25.00
pancetta, kale, sage, parmesan brown butter	

CARNE 3

22oz Bone-In Prime Ribeye* **	\$79.00
black truffle butter, roasted garlic	
Grilled Lamb Chops	\$59.00
braised lamb cassoulet, cannellini beans	
Charred Pork Chop	\$42.00
chanterelle mushrooms, cippolini onions, black garlic	

PLATES 3

Brick Chicken Diavolo	\$38.00
sticky parmesan potatoes, arugula, blistered grape tomatoes, red onion, shaved parmesan, grilled lemon	
Branzino Filet	\$39.00
Roasted fennel, leek purée, lemon, parsley	
Seabass Milanese*	\$40.00
frisee salad, blistered grape tomatoes, red onion, shaved parmesan, lemon caper butter	

PIZZA BAR 4

Truffle Mushroom	\$24.00
roasted wild mushrooms, garlic cream, mozzarella, white truffle oil	
Margherita	\$19.00
mozzarella, tomato, fresh basil	
Burnt Pepperoni	\$22.00
tomato sauce, mozzarella, red chiles	
Sausage + Giardiniera	\$22.00
tomato sauce, mozzarella	

SIDES 4

Sticky Parmesan Potatoes

parmesan, herb oil

Grilled Broccolini

Roasted fresno peppers, lemon juice, pecorino romano

Caramelized Brussels Sprouts**

pancetta

Parmesan Fries

lemon garlic aioli

SPECIALTY COCKTAILS 6

No. 1		AVAILABLE OPTIONS
reyka, prosecco, grapefruit, lemon, mint, strawberry		\$16.00
		Carafe: \$64.00
No. 2		\$16.00
grey goose, blueberry, lavender, lemon, peach, prosecco		
No. 5		\$16.00
malfy, contratto vermouth bianco, luxardo bitter bianco		
No. 7		\$16.00
old overholt 4yr, creyente mezcal, pineapple spice, bitters		
No. 9		\$16.00
gran centenario, grapefruit, lime, spicy smoked salt		
No. 12		\$16.00
makers mark, meletti, hazelnut, bitters		

SEASONAL 3

Rosmarino	\$18.00
patron silver, rosemary, ginger, lime	
Frozen Italian Spritz	\$16.00
Frozen Basil Limoncello	\$16.00

SANGRIA 1

Sangria		AVAILABLE OPTIONS
red or rosé		\$14.00
		\$56.00

THE CLASSICS 5

Paloma	\$18.00
olmeca altos tequila, grapefruit, lime	
Sidecar	\$23.00
martell vsop cognac, cointreau, lemon	
Negroni	\$15.00
bombay dry, campari, carpano antica	
Old Fashioned	\$18.00
old forester, demerara, bitters	
Espresso Martini	\$17.00
vanilla vodka, kahlua, espresso	

BOTTLES + CANS 13

3 Floyds Gumballhead, American Pale Wheat	\$10.00
Goose Island Hazy Beer Hug, Hazy IPA	\$9.00
Bells Two Hearted Ale IPA	\$10.00
Kona Big Wave, Golden Ale	\$9.00
Bud Light, American Light Lager	\$7.00
Corona Extra, Mexican Lager	\$8.00
Peroni, Lager	\$9.00
Left Hand Milk, Stout	\$10.00
Moody Tongue, Steeped Emperor's Lemon Saison	\$10.00
Right Bee Cider Semi-Dry, Cider	\$8.00
Nutrl Watermelon, Hard Seltzer	\$8.00
White Claw Mango, Hard Seltzer	\$8.00
Stella Liberte, Non-Alcoholic	\$7.00

WINE FLIGHTS 1

Wine Flights	\$40.00
three 3oz. pours	

BUBBLES 4

Berlucchi, Franciacorta, Brut, Lombardy, ITA (NV)	\$20.00
Canard Duchene, Cuvee Leonie, Champagne, Reims, FRA (NV)	\$34.00

La Luca, Prosecco, Veneto, ITA (NV)	\$14.00
Zuccolo, Rosé Brut, Fruli, ITA (NV)	\$16.00

ITALY 3

Cusumano, Etna Bianco, Alta Mora, Sicily (2020)	\$19.00
Rocca, Pinot Grigio, Veneto (2021)	\$14.00
Puiatti, Ribolla Gialla, Friuli-Venezia Giulia (2021)	\$16.00

ELSEWHERE 4

Louis Latour, Chardonnay, Chameroy, Macon-Villages, FRA (2020)	\$19.00
Georg Albrecht Schneider, Riesling, Kabinett, Rheinhessen, GER (2020)	\$15.00
Flowers, Rosé, Sonoma Coast, CA (2021)	\$18.00
Wairau River, Sauvignon Blanc, Marlborough, NZ (2022)	\$16.00

ZERO PROOF 2

The Imposter

peach nectar, mint, ginger beer

Lavender Bramble

blueberry lavender, lime, lemon, blackberries

SALADS 4

Siena Chopped**	\$16.00
artichoke hearts, avocado, cherry tomato, egg, red onion, salami, pepperoncini, gorgonzola, mustard vinaigrette	
Heirloom Tomato**	\$15.00
arugula, ricotta salata, balsamic onions, fregola, dill, shallot vinaigrette	
Tuscan Kale Caesar	\$16.00
oven-dried tomato, parmesan bread crumbs, lemon caesar dressing	
Shaved Brussels Sprouts	\$16.00
grana padano, toasted marcona almonds, cabernet vinaigrette	

SANDWICHES 4

Tavern Burger*	\$19.00
hooks cheddar, grilled onion, oven-dried tomato, dijonnaise	
Chicken*	\$18.00
pancetta bacon, smoked mozzarella, arugula, tomato, piquillo pepper aioli	

Lobster Roll*	\$28.00
citrus poached lobster, frisee, bacon vinaigrette, tomato, herb mayo	
Shaved Ribeye*	\$26.00
caramelized onions, peppadew peppers, fontina, garlic aioli, au jus	

ADD A PROTEIN TO ANY SALAD OR PASTA 3

Chicken	\$6.00
Shrimp	\$8.00
Salmon	\$12.00

MAIN 7

Tavern Omelet**	AVAILABLE OPTIONS
oven-dried tomatoes, arugula, prosciutto cotto, stracchino cheese	
	\$21.00
	Add Pancetta Bacon, Prosciutto Sausage, Chicken Sausage:
	\$5.00
Steak + Eggs* **	\$26.00
filet medallions, over-easy eggs, sticky potatoes, garlic aioli	
Breakfast Pizza	\$21.00
baked egg, fireball pepperoni, shaved fingerling potato, pancetta bacon, mozzarella, roasted garlic cream	
Monkey Bread	\$16.00
bourbon flambeed banana, vanilla chantilly, candied almond crunch	
Shakshuka	\$24.00
baked egg, sticky potatoes, prosciutto cotto, housemade sausage, spicy pomodoro hash	
Ricotta Pancake	\$16.00
vanilla cream, candied lemon zest, bourbon, blueberry compote	
Egg Sandwich	\$19.00
scrambled eggs, fennel sausage, hooks cheddar, tomato, calabrian chili aioli, brioche bun, sticky potatoes	

HOUSE FAVORITES 2

Bloody Mary	\$16.00
titos, savor + salt mix, cornichon, mozzarella, basil, cherry tomato, dill pickle salt	
Mimosa	\$14.00

COFFEE + COCKTAILS 2

Cold Brew Coffee	\$6.00
Espresso Martini	\$17.00

BUILD YOUR OWN 2

Bloody Mary Carafes (Serves 5)	AVAILABLE OPTIONS
choice of vodka, bloody mix, cornichon, basil, mozzarella, cherry tomato, dill pickle salt	Ketel One: \$70.00
	Belvedere: \$75.00
	Grey Goose: \$80.00
Mimosa Kits	AVAILABLE OPTIONS
bottle of bubbles, seasonal purees + fruit	La Luca Prosecco: \$66.00
	Veuve Clicquot Champagne: \$160.00
	Dom Perignon Champagne: \$535.00

DOLCI 5

Bomboloni	\$14.00
caramel, chocolate hazelnut, raspberry chianti	
Vanilla Bean Cheesecake	\$14.00
blueberry compote, honey crisp	
Tiramisu Profiteroles	\$14.00
mascarpone cream, mocha semifreddo, hot fudge	
Chocolate Gianduja Bar	\$14.00
brownie, hazelnut ganache, milk chocolate mousse, hazelnut praline	
Almond Praline Torta	\$14.00
warm berry compote, vanilla bean gelato, white chocolate crisp	

GELATI + SORBETTI^ 10

Vanilla
Salted Caramel
S'mores
Mint Oreo
Malted Milk Chocolate
Pistachio
Lemon^
Mandarine^
Peach^

DIGESTIVO 8

Limoncello	\$12.00
Meletti, Amaro	\$11.00
Averna, Amaro	\$13.00
Fernet-Branca, Amaro	\$13.00
Chartreuse, Green	\$17.00
Chartreuse, Yellow	\$17.00
Sambuca, White	\$12.00
Sambuca, Black	\$12.00

DESSERT WINES 6

Quinta do Noval "Black" Port	\$11.00
Graham's 10 Year Tawny, Port	\$13.00
Ramos Pinto 30 Year Tawny, Port	\$24.00
Rare Wine Co. Charleston Sercial, Madeira	\$15.00
Badia a Coltibuono, Grappa	\$12.00
Capezzana Vin Santo di Carmignano, Riserva (2013)	\$21.00

BOURBON 4

Bakers	\$19.00
Bulleit Barrel Strength	\$22.00
Michters's Bourbon	\$22.00
Rabbit Hole Cavehill	\$23.00

RYE 5

Angel's Envy	\$23.00
Jack Daniels Straight	\$16.00
Lot 40 Canadian	\$18.00
Michters Rye	\$22.00

Whistlepig Old World 12 Year

\$40.00

MISC. WHISKEY 4

Crown Royal XO, Canadian

\$20.00

Jack Single Barrel, Tennessee

\$18.00

Michters American, Blended

\$22.00

The Knot, Irish

\$16.00

COGNAC 3

H by Hine VSOP

\$18.00

Martell VS

\$17.00

Remy Martin VSOP

\$22.00

BLENDED SCOTCH 7

Chivas 18 Year

\$28.00

Chivas Regal 25 Year

\$77.00

Dewars 12 Year

\$17.00

Dewars 15 Year

\$19.00

Dewars 18 Year

\$29.00

Johnnie Walker Platinum

\$38.00

Johnnie Walker Blue

\$69.00

LOWLAND SCOTCH 2

Auchentoshan Three Wood

\$23.00

Auchentoshan 12 Year

\$29.00

ISLAY SCOTCH 5

Bowmore 12 Year

\$23.00

Bowmore 15 Year

\$27.00

Bruichladdich Classic Laddie

\$20.00

unpeated

Bruichladdich Port Charlotte

\$24.00

Laphroaig 10 Year	\$22.00
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SPEYSIDE SCOTCH 9

Balvenie 12 Year Doublewood	\$29.00
Balvenie 14 Year Caribbean Cask	\$35.00
Balvenie 30 Year	\$234.00
Benriach 10 Year	\$19.00
Glenfiddich 12 Year	\$18.00
Glenfiddich Grand Cru 23 Year	\$149.00
Glenfiddich 30 Year	\$102.00
Glenlivet Nadurra 16 Year	\$22.00
Glenrothes Vintage Reserve	\$23.00

HIGHLAND SCOTCH 5

Glenmorangie 10 Year	\$19.00
Glenmorangie 18 Year	\$53.00
Glenmorangie Signet	\$60.00
Glenmorangie 25 Year	\$164.00
Old Pulteny 12 Year	\$20.00

TEQUILA 6

Avion Anejo	\$22.00
Claze Azul Plata	\$34.00
Codigo Rosa	\$22.00
Deleón Platinum	\$28.00
Herradura Selección Suprema	\$80.00
Roca Patron Anejo	\$27.00

MEZCAL 2

Amaras	\$22.00
Los Vecinos Espadin	\$16.00

LIGHT BODIED 10

Prunotto, Barbaresco, Piedmont (2018)	\$116.00
Pio Cesare, Barbera d'Alba, Piedmont (2020)	\$80.00
Sella & Mosca, Cannonau, Riserva, Sardinia (2019)	\$58.00
Selvapiana, Chianti Rufina, Tuscany (2020)	\$60.00
Ceretto, Dolcetto d'Alba, Rossana, Piedmont (2021)	\$65.00
Tornatore, Etna Rosso, Sicily (2019)	\$70.00
Feudo Montoni, Nero d'Avola, Sicily (2018)	\$68.00
Kettmeier, Pinot Nero, Alto Adige-sudtirolo (2020)	\$74.00
Tommasi, Valpolicella Classico Superiore, Rafael, Veneto (2020)	\$61.00
Pra, Valpolicella Ripasso, Morandina, Veneto (2018)	\$82.00

MEDIUM BODIED 12

Michele Chiarlo, Barbaresco, Reyna, Piedmont (2018)	\$113.00
Marchesi di Grésy, Barbaresco, Martinenga, Piedmont (2018)	\$134.00
Bruno Giacosa, Barbaresco, Asili, Piedmont (2015)	\$366.00
De Forville d'Alba, Barbera, Piedmont (2020)	\$65.00
Castello di Bossi, Chianti Classico, Tuscany (2019)	\$76.00
Lamole di Lamole, Chianti Classico Gran Selezione, Tuscany (2017)	\$105.00
Felsina, Chianti Classico Riserva, Berardenga, Tuscany (2018)	\$89.00
Conterno Cantine Nervi, Gattinara, Piedmont (2018)	\$176.00
La Valentina, Montepulciano d'Abruzzo, Abruzzo (2020)	\$67.00
Masseria li Veli, Primitivo, Orion, Puglia-Salento (2021)	\$62.00
Ridolfi, Rosso di Montalcino, Tuscany (2019)	\$81.00
Caiarossa, Super Tuscan, Pergolaia, Tuscany (2018)	\$95.00

FULL BODIED 12

Allegrini, Amarone della Valpolicella Classico, Veneto (2018)	\$188.00
Fontanafredda, Barolo, Serralunga d'Alba, Piedmont (2016)	\$119.00
Luigi Baudana, Barolo, Serralunga d'Alba, Piedmont (2015)	\$160.00

Gaja, Barolo, Dagromis, Piedmont (2018)	\$234.00
Pietranera, Brunello di Montalcino, Tuscany (2016)	\$115.00
Ventelaio, Brunello di Montalcino, Riserva, Tuscany (2012)	\$165.00
Fonterenza, Brunello di Montalcino, Tuscany (2013)	\$240.00
Antonelli, Sagrantino, Montefalco, Umbria (2008)	\$116.00
Ornellaia, Super Tuscan, Le Volte, Tuscany (2020)	\$86.00
Tenuta Guado al Tasso, Super Tuscan, Cont'ugo, Tuscany (2020)	\$150.00
Tenuta di Arceno, Super Tuscan, Arcanum, Tuscany (2016)	\$187.00
Dal Forno Romano, Valpolicella Superiore, Veneto (2014)	\$208.00

DEEP & COMPLEX 15

Feudi di San Gregorio, Aglianico, Serpico, Irpinia (2014)	\$195.00
Dal Forno Romano, Amarone della Valpolicella, Veneto (08/10)	\$781.00
Masi, Amarone della Valpolicella Classico Riserva, Veneto (2016)	\$175.00
Produttori, Barbaresco, Rabaja, Piedmont (2016)	\$186.00
Luciano Sandrone, Barolo, Aleste, Piedmont (2013)	\$320.00
Antinori, Brunello di Montalcino, Pian delle Vigne, Tuscany (2016)	\$225.00
Fuligni, Brunello di Montalcino, Riserva, Tuscany (2013)	\$395.00
Biondi Santi, Brunello di Montalcino, Annata, Tuscany (2013)	\$499.00
Santome, Raboso, Parcel #912, Veneto (2011)	\$88.00
Paolo Bea, Sagrantino, Rosso de Veo, Umbria (2017)	\$150.00
Antinori, Super Tuscan, Tignanello, Tuscany (2018)	\$299.00
Fontodi, Super Tuscan, Flaccianello della Pieve, Tuscany (2010)	\$395.00
Tenuta San Guido, Super Tuscan, Sassicaia, Bolgheri, Tuscany (2018)	\$463.00
Masseto, Super Tuscan, Massetino, Tuscany (2019)	\$790.00
Foradori, Teroldego, Trentino-Alto Adige (2021)	\$78.00

OPULENT & REFINED 12

Château Haut-Beauséjour, Bordeaux, Saint-Estèphe, FRA (2017)	\$100.00
Chateau Kirwan, Bordeaux, Margaux (2015)	\$320.00

Opus One, Cabernet Sauvignon/Blend, Napa Valley, CA (2018)	\$495.00
Penfolds, Cabernet Sauvignon, Bin 407, South Australia, Aus, (2019)	\$157.00
Dunn Vineyards, Cabernet Sauvignon, Napa Valley, CA (2017)	\$225.00
Quintessa, Cabernet Sauvignon, Napa Valley, CA (2019)	\$356.00
Diamond Creek, Cabernet Sauvignon, Gravelly Meadow, Napa Valley, CA (2018)	\$489.00
Cliff Lede, Cabernet Sauvignon, Becksotter To Kalon Vineyard, Napa Valley, CA (12/13/14)	\$549.00
Chateau la Nerthe, Châteauneuf-du-Pape, Cuvée des Cadettes, Rhone, FRA (2008)	\$285.00
Orin Swift, Petite Sirah/Blend, Machete, CA (2019)	\$127.00
Serafin Père et Fils, Pinot Noir, Vieilles Vignes, Gevrey-Chambertin, Burgundy, FRA (2011)	\$215.00
Marques de Murrieta Tempranillo/Blend, Castillo Ygay Gran Reserva Especial, Rioja Alta, ESP (2010)	\$360.00

ENTREES 2

Chicken Breast

Burger Patty

DOGGY DESSERT 4

Woof-Cream	\$3.00
Dairy Free Gelato	\$6.00
Doggy Doughnut	\$7.00
Pawsibly the Best Sundae Ever	\$8.00

ROSÉ 4

Chateau d'Esclans, Rosé, Whispering Angel, Cotes de Provence, FRA (2020)	AVAILABLE OPTIONS
	\$18.00
	\$72.00
A Tribute to Grace, Rosé, Santa Barbara Highlands Vineyard, CA (2020)	\$62.00
Can Sumoi, Rosé, la Rosa, Penedes, ESP (2020)	\$64.00
Cantalapiedra Viticultures, 'lirondo 20,' Rosé, Castilla y Leon, Esp (2020)	\$56.00

WHITE 4

Puiatti, Ribolla Gialla, Friulli-Venezia Giulia (2021)**AVAILABLE OPTIONS**

\$16.00

\$64.00

Sarris, Robola, Kefalonia, GRC (2021)**\$75.00****Domaine Vacheron, Sancerre, Loire, FRA (2019)****\$125.00****Ca Dei Frati, Turbiana, Lugana, Lombardy, ITA (2019)****\$64.00****RED 3****Meinklang, 'Osterrich,' Pinot Noir, Burgenland, AUT (2020)****\$63.00****Field Recordings, 'Freddo,' Sangiovese, Paso Robles, CA (2021)****\$56.00****Pax, Mourvedre-Grenache, the Vicar, North Coast, CA (2018)****\$99.00****SPARKLING 5****Canard Duchene, Cuvee Leonie, Champagne, Reims, FRA (NV)****AVAILABLE OPTIONS**

\$34.00

\$136.00

Collet, Champagne, Art Deco, Brut Ay, FRA (NV)**\$132.00****Drappier, Rosé de Saignée, Brut, Aube, FRA (NV)****\$135.00****Dom Perignon, Champagne, Brut, Epernay, FRA (2012)****\$525.00****Raventos I Blanc, Metodo Traditional, Rose, de Nit, Conca del Riu Anoia, ESP (NV)****\$81.00**