

Bar Siena

West Randolph Street 60607 · +13124927775 · Updated: Jan 14, 2026

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CICCHETTI 7

Focaccia

stracchino, arugula, truffle honey, sea salt

AVAILABLE OPTIONS

\$18.00

Add Prosciutto: \$5.00

Roasted Meatballs

ricotta, basil, polenta bread

\$21.00

Burrata

spicy apricot, basil oil

AVAILABLE OPTIONS

\$19.00

Add Prosciutto: \$5.00

Grilled Octopus

crispy fingerling potatoes, celery, red finger chiles, white wine, aged balsamic

\$21.00

Half Dozen Oysters

shallot mignonette

\$22.00

Parmesan Potato Skins

truffle aioli

\$16.00

Prime Steak Tartare*

lemon garlic aioli, giardiniera, polenta crostini

\$24.00

SOUPS & SALADS 4

Caprese

heirloom tomatoes, burrata, basil, balsamic reduction

\$16.00

Caesar*

romaine, parmesan, garlic bread crumbs

\$15.00

Bar Siena Chop

salami, provolone, roasted red peppers, cherry tomatoes, cucumber, radish, pepperoncini, artichokes, parmesan bread crumbs, mustard vinaigrette

\$16.00

Tomato Bisque

petite stracchino, taleggio panini

\$10.00

PLATES 3

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

CARNE 3

22 Oz. Bone-In Prime Ribeye*	\$78.00
herb brush, roasted garlic, fennel salt	
7 Oz. Petit Filet*	\$59.00
potato oreganato, gorgonzola creamed spinach	
Charred Pork Chop*	\$42.00
chanterelle mushrooms, cipolini onions, black garlic	

PASTA 6

Rigatoni alla Vodka	\$24.00
whipped burrata, english peas, garlic bread crumbs	
Bucatini "Cacio e Pepe"	\$22.00
pecorino, black pepper, belper knolle cheese	
Gnocchi	\$26.00
prosciutto sausage, rapini, parmesan, calabrian chili	
Lobster Linguine	\$38.00
spicy lobster cream	
Spaghetti	\$36.00
jumbo lump crab, charred tomato, red chili lemon cream	
Baked Lasagna	\$26.00
bellwether ricotta, meat ragu, parmesan	

PIZZA 4

Bufala Margherita	\$19.00
mozzarella, tomato sauce	
Truffle Mushroom	\$24.00
garlic cream, roasted wild mushroom, mozzarella, white truffle oil	
Burnt Pepperoni	\$22.00
tomato sauce, mozzarella	

Sausage & Roasted Fennel

\$22.00

tomato sauce, peperonata, mozzarella

SIDES 3

Balsamic Glazed Brussels Sprouts**

pancetta

Parmesan Fries

lemon garlic aioli

Grilled Broccolini

roasted fresno peppers, lemon juice, pecorino romano

SPECIALTY COCKTAILS 7

N° 4

maker's mark, meletti, le sirop spice, bitters

N° 5

roku gin, lavender honey, aperol, lillet rose, lemon, tonic

N° 8

reyka, stirrings peach, prosecco, lime, ginger zest, mint

N° 10

gran centenario, lime, grapefruit, smoked salt, rosemary

N° 15

grey goose, lime, cherry lavender syrup, peychaud's bitters

N° 16

tanqueray sevilla, elderflower liqueur, lemon, bitters

N° 24

creyente mezcal, campari, luxardo abano, lime, tamarind chili, peychaud's bitters

GRANDE BEVADA 1

Rosy Disposition

\$60.00

ketel one botanical grapefruit & rose, cranberry, citrus

SIENA SANGRIA 1

Siena Sangria

AVAILABLE OPTIONS

red or rosé

\$14.00

\$50.00

SEASONAL 4

Frozen Italian Spritz	\$16.00
fiero, gin, prosecco, citrus	
Frozen No. 13	\$16.00
patron citronge, malfy gin, lime, pineapple, ginger, serrano	
Mojito Italiano	\$16.00
bacardi, basil, house-made limoncello	
Fruitti di Bosco	\$18.00
patron silver, wildberry, nixta elote liqueur, pineapple, lime	

SPARKLING 4

Nicolas Feuillatte Reserve Exclusive Brut, Champagne, FRA	\$22.00
Old World Wine	
Saracco, Moscato, Asti, ITA 2021	AVAILABLE OPTIONS
Old World Wine	\$12.00
	\$48.00
La Luca, Prosecco, Veneto, ITA	AVAILABLE OPTIONS
Old World Wine	\$13.00
	\$52.00
Cleto Chiarli, Sparkling Rosé, Emilia-Romagna, ITA	AVAILABLE OPTIONS
Old World Wine	\$14.00
	\$56.00

WHITE 2

Lunardi, Pinot Grigio, Delle Venezie, ITA 2021	AVAILABLE OPTIONS
Old World Wine	\$16.00
	\$64.00
Pavette, Sauvignon Blanc, Napa Valley, CA 2020	AVAILABLE OPTIONS
New World Wine	\$14.00
	\$56.00

RED 3

Cline 'Seven Ranchlands', Pinot Noir, Sonoma, CA 2020	AVAILABLE OPTIONS
New World Wine	\$16.00
	\$64.00
Frico, Rosato, Tuscany, ITA 2021	AVAILABLE OPTIONS
Old World Wine	\$13.00
	\$52.00

Whispering Angel, Rosé, Provence, FRA 2021

AVAILABLE OPTIONS

Old World Wine

\$18.00

\$72.00

THE CLASSICS 5

Paloma

\$16.00

olmeca altos tequila, grapefruit, lime

Sidecar

\$23.00

martel 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

Centennial

\$8.00

Founders Brewing Co. | IPA

Hazy Beer Hug

\$8.00

Goose Island Beer Co. | Hazy IPA

Tecate

\$6.00

Cervecería Cuauhtimoc | Mexican Lager

Bud Light

\$6.00

Anheuser-Busch | American Lager

Montucky Cold Snack

\$8.00

Montucky Cold Snacks | American Lager

Coors Original

\$6.00

Coors Brewing Co. | American Lager

Peroni Nastro Azzurro

\$7.00

Birra Peroni | Euro Pale Lager

Tiny Bomb

\$7.00

Wiseacre | American Pilsner

312

\$6.00

Goose Island Beer Co. | American Pale Wheat Ale

Honeycrisp

\$7.00

Seattle Cider Co. | Hard Cider

Nutrl	\$8.00
Pineapple Hard Seltzer	
Whiteclaw	\$8.00
Black Cherry Hard Seltzer	
Bravazzi	\$8.00
Grapefruit Italian Hard Soda	

RED BULL ENERGY DRINK 3

Red Bull

Sugarfree

Tropical

ZERO PROOF 3

Siena Smash	\$9.00
cherry lavender, lemon, luxardo cherries	
Hibiscus Hammer	\$9.00
Q hibiscus ginger beer, tamarind chili, lemon, cucumber	
Vita Vibrante	\$12.00
vibrante non-alcoholic aperitivo, lavender-honey, lemon	

MAIN 8

Omelette	\$21.00
oven-dried tomatoes, arugula, prosciutto cotto, stracchino cheese	
Short Rib Hash	\$24.00
poached egg, caramelized vegetables, roasted garlic hollandaise	
Breakfast Pizza	\$21.00
baked egg, breakfast sausage, cherrywood smoked bacon, roasted tomato, prosciutto cotto, housemade mozzarella, caramelized onion, crispy fingerling potatoes	
Prosciutto & Egg Focaccia	\$21.00
stracchino, arugula	
Bombo Breakfast Sandwich	\$18.00
scrambled eggs, cherrywood smoked bacon, breakfast sausage, beefsteak tomato, american cheese	
Classico	\$16.00
cheddar scrambled eggs, sticky parmesan potatoes, polenta toast	
Lemon Ricotta Pancake	\$16.00
blueberry compote, candied lemon chantilly, powdered sugar	

Bombo Monkey Bread **\$16.00**
hazelnut cream, salted caramel, candied hazelnuts

HOUSE FAVORITES 4

Bloody Mary **\$13.00**
vodka, bloody mix, charcuterie skewer, pickled green bean, specialty rim

Vegan Mary **\$16.00**
ketel one botanical cucumber & mint, longbottom bloody mary mix; plant based, no HMO

Mimosa **\$12.00**
prosecco, fresh squeezed orange juice

Iced Caffè Liquoroso **\$17.00**
vanilla vodka, espresso, kahlua, caramel, cream

BUILD YOUR OWN MIMOSA 2

La Luca Prosecco **\$62.00**

Veuve Clicquot Champagne **\$185.00**

COLD PRESSED JUICE 2

Verde
kale, kiwi, apple, lemon

Zenzero
pineapple, orange, ginger

"JUICE" UP YOUR JUICE 3

Titos

Olmecca Altos

Ketel One Botanicals
grapefruit & rose, cucumber & mint, peach & orange blossom

SANDWICHES 4

Bomboburger* **AVAILABLE OPTIONS**
sharp american cheese, pickles, charred red onion, dijonnaise, sesame bun \$16.00
Make It a Double: \$18.00

Spicy Chicken* **\$17.00**
creamy coleslaw, spicy aioli, buttered pickles, sesame bun

Lobster Roll*	\$26.00
arugula, tomato, green goddess, brioche	
Grilled Chicken*	\$17.00
marinated bufala mozzarella, sliced tomato, arugula, shaved red onion, herb mayo, brioche bun	

DOLCI 3

Mini Bomboloni - Italian Hole-Less Doughnuts	\$12.00
salted caramel, vanilla cream anglaise, chocolate hazelnut, strawberry	
Tiramisu	\$12.00
mascarpone crema, cocoa powder	
Gelato	\$8.00
chef's daily selection	

CAFE 2

The Mounds	\$12.00
godiva dark, malibu, coffee	
Nonna's Medicine	\$14.00
baileys, whipped cream, coffee, grand marnier	

MARTINIS 2

Espresso	\$17.00
vanilla vodka, kahlua, espresso	
White Chocolate Raspberry	\$16.00
tito's, white chocolate liqueur, chambord	

DIGESTIFS 7

Limoncello	\$10.00
Fernet Branca	\$11.00
Meletti	\$11.00
Green Chartreuse	\$14.00
Abano	\$11.00
Montenegro	\$12.00
Luxardo Bitter	\$10.00

PORTS 3

Noval Black	\$9.00
Fonseca 10yr Tawny	\$12.00
Graham's 20yr Tawny	\$13.00

COGNAC ¹

Pierre-Ferrand 1840	\$17.00
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MINI BOMBOLONI ¹

Mini Bomboloni	\$12.00
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Italian hole-less doughnuts. Chocolate hazelnut, vanilla creme anglaise, salted caramel, strawberry

COCKTAILS ⁷

N° 4

maker's mark, meletti, le sirop spice, bitters

N° 5

roku gin, lavender honey, aperol, lillet rose, lemon, thyme, tonic

N° 8

reyka, stirrings peach, prosecco, lime, ginger zest, mint

N° 10

gran centenario, lime, grapefruit, smoked salt, rosemary

N° 15

grey goose, lime, cherry lavender syrup, basil leaf, peychaud's bitters

N° 16

tanqueray sevilla, elderflower liqueur, lemon, bitters

N° 24

creyente mezcal, campari, luxardo abano, lime, tamarind chili, peychaud's bitters

SELECT BOTTLES/CANS ⁹

Tiny Bomb	\$7.00
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Wiseacre. American Pilsner

Montucky Cold Snack	\$8.00
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Montucky Cold Snacks. American Lager

Corona Premier	\$7.00
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Grupo Modelo. Pale Lager

Centennial	\$8.00
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Founders Brewing Co. IPA

312		\$6.00
Goose Island Beer Co. American Pale Wheat Ale		
Bud Light		\$6.00
Anheuser-Busch, American Lager		
Honeycrisp		\$7.00
Seattle Cider Co. Hard Cider		
Nutrl		\$8.00
Pineapple Hard Seltzer		
Bravazzi		\$8.00
Grapefruit Italian Hard Soda		

ENTREES ³

Chicken Breast

Burger Patty

Skirt Steak

DOGGY DESSERT ⁴

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

BOURBON ¹⁶

Angel's Envy		\$20.00
Basil Hayden's		\$18.00
Blanton's Single Barrel		\$25.00
Bookers		\$32.00
Bulleit		\$16.00
Four Roses		\$16.00
Four Roses Small Batch		\$19.00
Knob Creek		\$16.00
Jefferson's Very Small Batch		\$19.00

Maker's Mark	\$17.00
Maker's 46	\$18.00
Maker's Cask Strength	\$19.00
Michter's Small Batch	\$20.00
Old Forester	\$17.00
Woodford Reserve	\$19.00
Woodford Double Oaked	\$23.00

WHISKY & WHISKEY ⁶

Crown Royal	\$16.00
Hibiki	\$35.00
Jack Daniel's	\$16.00
Jameson	\$15.00
Michter's Small Batch	\$20.00
Teelings	\$15.00

RYE ⁸

Bulleit	\$16.00
George Dickel	\$15.00
One of the only ryes finished in the chilled charcoal-mellowed style that has made this whisky distinct. Distilled in Lawrenceburg, IN, George Dickel Rye is made from 95% rye and 5% malted barley. This rye is spicy with an exceptionally smooth finish and is a great choice in classic cocktails	
Knob Creek	\$18.00
Michter's Single Barrel	\$20.00
Sazerac	\$17.00
Templeton	\$17.00
Whistlepig 10yr	\$29.00
Wild Turkey 101	\$17.00

SCOTCH ²⁵

Ardbeg 10yr	\$22.00
Balvenie Double Wood 12yr	\$27.00

Balvenie Caribbean Cask 14yr	\$33.00
Benriach 10yr	\$22.00
Dewar's White Label	\$15.00
Dewar's 12yr	\$16.00
Dewar's 15yr	\$18.00
Dewar's 18yr	\$19.00
Glenfiddich 12yr	\$18.00
Glenfiddich 14yr	\$22.00
Glenlivet 12yr	\$18.00
Glenlivet 15yr	\$27.00
Glenlivet 18yr	\$42.00
Johnnie Walker Red	\$15.00
Johnnie Walker Black	\$18.00
Johnnie Walker High Rye	\$17.00
Johnnie Walker Gold Reserve	\$30.00
Johnnie Walker Platinum	\$34.00
Johnnie Walker Blue	\$67.00
Lagavulin 16yr	\$35.00
Macallan 12yr	\$25.00
Macallan 15yr	\$33.00
Macallan 18yr	\$83.00
Oban 14yr	\$29.00
Talisker 10yr	\$27.00