



Executive Chef – Anthony Weiss

Sous Chef & Pastry Chef – Monica Weiss

APPETIZERS

MOZZERELLA FRITTI \$6.95
HAND CUT, PANKO BREADED, AND DEEP FRIED WITH A SIDE OF MARINARA.

TORTA DI MELANZANE \$7.95
FRIED EGGPLANT, HERBED RICOTTA, MOZZARELLA, AND MARINARA OVEN BAKED.
•WITH PROSCIUTTO \$9

CALAMARI \$8.95
FLASH FRIED AND SERVED WITH A SIDE OF MARINARA.

CLAMS AND MUSSELS \$11.95
STEAMED IN A WHITE WINE LEMON BROTH WITH GRAPE TOMATOES, SPINACH, GARLIC, AND SHALLOTS.

MEATBALLS \$8.95
SERVED WITH MARINARA, RICOTTA AND GARLIC BREAD

❖ **CAPRESE** \$10.95
MOZZARELLA AND ROMA TOMATOES DRIZZLED WITH BASIL PESTO AND BALSAMIC REDUCTION.

BRUSCHETTA DEL FELETTO \$11.95
SLICED BEEF TENDERLOIN, CARAMELIZED ONIONS, BALSAMIC REDUCTION, AND GORGONZOLA FONDUE ATOP GARLIC CROSTINIS.

ITALIAN ANTIPASTO BOARD \$15.95
CHEF'S SELECTION OF CHEESES, ITALIAN CURED MEATS, FRESH CHUTNEY, SEASONAL FRUIT, AND CROSTINI'S.

SALADS

*ADD GRILLED OR BLACKENED CHICKEN \$5, SHRIMP \$6, OR SALMON \$7

❖ **SIENA SALAD** 5.95 / 7.95
MIXED GREENS, TOMATOES, ROASTED RED PEPPERS, OLIVES, CARAMELIZED ONIONS, AND PARMESAN CHEESE WITH A WHITE BALSAMIC VINAIGRETTE.

❖ **CAESAR** 5.95 / 7.95
CLASSIC CAESAR SALAD TOSSED IN OUR HOUSE MADE DRESSING.

❖ **PERA** 5.95 / 9.95
MIXED GREENS TOPPED WITH POACHED PEAR, GORGONZOLA, ROASTED RED PEPPERS, AND CANDIED WALNUTS. SERVED WITH A PEAR VINAIGRETTE.

❖ **SPINACH** 5.95 / 9.95
SPINACH SALAD WITH TOMATOES, CARAMELIZED ONIONS, & GORGONZOLA CRUMBLES WITH A ROASTED SHALLOT VINAIGRETTE.

❖ **MEDITERRANEAN** 5.95 / 9.95
MIXED GREENS, SLICED PROSCIUTTO, FETA, CUCUMBER, TOMATOES & DARK BALSAMIC VINAIGRETTE

❖ **GLUTEN FREE AVAILABLE**

PASTA

LINGUINI ALLA ROMANA \$15.95
SAUTÉED SHRIMP AND ARTICHOKES IN A SCAMPI SAUCE SERVED OVER A BED OF LINGUINI

LINGUINI WITH CLAMS \$15.95
CAROLINA LITTLE NECK CLAMS, PANCETTA, AND WHITE WINE OVER A BED OF LINGUINI

SPAGHETTI CICCHETTI \$13.95
MEATBALLS, ITALIAN SAUSAGE, MARINARA

SHRIMP FRA' DIAVOLO \$15.95
SHRIMP IN A SPICY TOMATO SAUCE SERVED OVER LINGUINI

PENNE AL FUNGHI CON POLLO \$15.95
PENNE SAUTÉED WITH CHICKEN AND MUSHROOMS AND SERVED IN A CORAL SAUCE

LASAGNA \$14.95
LAYERED LASAGNA NOODLES, BOLOGNESE, RICOTTA, MOZZARELLA, & PARMESAN

ORECCHIETTE \$13.95
WITH HOUSE MADE FENNEL SAUSAGE, BROCCOLINI, AND PARMESAN

SHRIMP RAVIOLI \$17.95
FOUR CHEESE RAVIOLI WITH SAUTÉED SHRIMP, GRAPE TOMATOES, & SPINACH IN A SHERRY CREAM SAUCE

BEEF SHORT RIB RAGU \$17.95
SHREDDED SHORT RIBS SLOWLY SIMMERED IN A TOMATO & RED WINE SAUCE WITH A DRIZZLE OF TRUFFLE OIL OVER FETTUCCINE

SEAFOOD PASTA \$21.95
SHRIMP, CLAMS, MUSSELS, & SALMON IN A WHITE WINE LEMON BROTH TOSSED WITH ARTICHOKES, GRAPE TOMATOES, SPINACH, CARAMELIZED ONIONS, FETA CHEESE, & SPAGHETTI

CREATE YOUR OWN PASTA

CHOOSE A PASTA \$10.95
SPAGHETTI - LINGUINI – ORECCHIETTE – FETTUCCINI – PENNE – RIGATONI – FOUR CHEESE RAVIOLI – HOUSE MADE TAGLIATELLE (ADD \$2) – GLUTEN FREE PASTA (ADD \$3)

CHOOSE A SAUCE
MARINARA – ALFREDO – ALLA VODKA – SCAMPI – BUTTER SAUCE – BOLOGNESE (\$2) – SHERRY CREAM (\$1) – PESTO (\$2)

VEGETABLES (\$2)
MUSHROOMS, ONIONS, ARTICHOKES, BROCCOLI, BROCCOLINI, TOMATOES, OLIVES, ROASTED RED PEPPERS, SPINACH, SQUASH & ZUCCHINI
•ADD: CHICKEN (\$5), SHRIMP (\$6), SALMON (\$7)

❖ GLUTEN FREE AVAILABLE

* CONSUMER ADVISORY – CAN BE COOKED TO ORDER AND CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SPECIALTY BRICK OVEN PIZZA

	12"	16"
MARGHERITA PIZZA SAUCE, SLICED MOZZARELLA, ROMA TOMATOES, & FRESH BASIL	\$10.95	\$16.95
THE NEW YORKER ITALIAN SAUSAGE, MUSHROOMS, CARAMELIZED ONIONS, PEPPERONI & EXTRA CHEESE	\$14.95	\$17.95
BIANCO RICOTTA, MOZZARELLA, GARLIC OIL, FRESH BASIL, & ROASTED GARLIC	\$11.95	\$17.95
SALSICCIA HOUSE MADE CRUMBLLED SAUSAGE, SPINACH, ROASTED GARLIC, AND MOZZARELLA	\$12.95	\$18.95
THE CHICAGOAN TOMATOES, SAUSAGE, MUSHROOMS, CARAMELIZED ONIONS, & EXTRA CHEESE	\$14.95	\$17.95
THE HAWAIIAN PINEAPPLE AND HAM	\$14.95	\$16.95
FLORENTINE SPINACH, TOMATOES, FETA, MOZZARELLA, OLIVES, AND GARLIC OIL	\$13.95	\$18.95
FUNGHI SAUTÉED MUSHROOMS, CARAMELIZED ONIONS, FONTINA, MOZZARELLA, FRESH OREGANO	\$13.95	\$18.95
VENEZIA GRILLED CHICKEN, ROASTED RED PEPPERS, BASIL, PESTO, MOZZARELLA, FONTINA	\$13.95	\$18.95

PIZZA	12"	16"
CHEESE	\$8.95 / \$12.95	
EACH ADDITIONAL REGULAR TOPPING	\$1.50 / \$2.00	
EACH ADDITIONAL CULINARY TOPPING	\$2.00 / \$2.50	
❖ 12" GLUTEN FREE PIZZA AVAILABLE (ADD \$3)		

CALZONES (RICOTTA & MOZZARELLA BAKED IN PIZZA DOUGH WITH A SIDE OF MARINARA)	\$8.95
EACH ADDITIONAL REGULAR TOPPING	\$1.00
EACH ADDITIONAL CULINARY TOPPING	\$1.00

REGULAR TOPPINGS

BROCCOLI, KALAMATA OLIVES, PEPPERONI,
EGGPLANT, ROASTED RED PEPPERS, TOMATOES,
PINEAPPLE, FRESH BASIL, RICOTTA,
CARAMELIZED ONIONS, ROASTED GARLIC,
SPINACH, BANANA PEPPERS, SUN-DRIED
TOMATOES, CAPERS

CULINARY TOPPINGS

MEATBALLS, HOUSE CRUMBLLED SAUSAGE,
SLICED SAUSAGE, PROSCIUTTO, CHICKEN
BREAST, FETA, FONTINA, MUSHROOMS,
ARTICHOKES

* CONSUMER ADVISORY – CAN BE COOKED TO ORDER AND CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SPECIALTY

ADD SIENA SALAD, CAESAR SALAD, OR CUP OF SOUP \$3
ADD PERA SALAD, SPINACH SALAD, OR MEDITERRANEAN SALAD \$4

MARSALA CHICKEN 14.95 / VEAL 16.95
SAUTÉED CHICKEN BREAST OR VEAL CUTLET WITH MUSHROOMS & MARSALA WINE. SERVED WITH MASHED POTATOES AND SAUTÉED SPINACH.

PARMESAN CHICKEN 14.95 / VEAL 16.95 / EGGPLANT 14.95
BREADED AND FRIED CHICKEN BREAST, VEAL CUTLET, OR EGGPLANT OVEN BAKED WITH MARINARA AND MOZZARELLA OVER SPAGHETTI.

POLLO SIENA \$15.95
BREADED & FRIED CHICKEN BREAST STUFFED WITH PROSCIUTTO & FONTINA CHEESE OVER FETTUCCHINI IN A SPINACH, SUN-DRIED TOMATO, & MUSHROOM SHERRY CREAM SAUCE.

❖ ***PICCATA** CHICKEN 14.95 / VEAL 16.95 / SALMON 16.95
SAUTÉED IN A LEMON, BUTTER, CAPER, & WHITE WINE SAUCE. SERVED WITH MASHED POTATOES, SQUASH, & ZUCCHINI.

SIENA RISOTTO \$14.95
GRILLED CHICKEN & PARMESAN RISOTTO WITH ROASTED GARLIC, CARAMELIZED ONIONS, SPINACH, SUN-DRIED TOMATOES, & PARMESAN CHEESE.

❖ **CHICKEN SCARPARELLA** \$16.95
CHICKEN, SAUSAGE, RED POTATOES, & MUSHROOMS IN A LEMON WHITE WINE SAUCE WITH CHERRY PEPPERS.

BEEF SHORT RIB \$19.95
BONE IN BEEF SHORT RIB OVEN BRAISED WITH RED WINE & HONEY. SERVED OVER GORGONZOLA POLENTA AND BROCCOLINI.

FILET MIGNON \$24.95 HAND CUT AND TRIMMED 6-OUNCE GRILLED TENDERLOIN, MASHED POTATOES, AND SAUTÉED SPINACH, SERVED WITH ROSEMARY VEAL DEMI SAUCE.

❖ GLUTEN FREE AVAILABLE

DESSERTS

TIRAMISU 6
CREPE SIENA 6
CHEF'S SELECTION

SIDES \$4.95

SPAGHETTI MARINARA
BROCCOLI
BROCCOLINI
SPINACH
BRUSSEL SPROUTS
MASHED POTATOES
RED POTATOES
SQUASH & ZUCCHINI
PARMESAN RISOTTO
MEATBALLS

* CONSUMER ADVISORY — CAN BE COOKED TO ORDER AND CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.