



## APPETIZERS

<b>MOZZERELLA FRITTI</b>	\$7
HAND CUT, PANKO BREADED, AND DEEP FRIED WITH A SIDE OF MARINARA.	
<b>TORTA DI MELANZANE</b>	\$8
FRIED EGGPLANT, HERBED RICOTTA, MOZZARELLA, AND MARINARA OVEN BAKED. •WITH PROSCIUTTO \$9	
<b>CALAMARI</b>	\$10
FLASH FRIED AND SERVED WITH A SIDE OF MARINARA.	
<b>MUSSELS</b>	\$12
STEAMED IN A WHITE WINE LEMON BROTH WITH GRAPE TOMATOES, SPINACH, GARLIC, AND SHALLOTS.	
<b>MEATBALLS</b>	\$9
SERVED WITH MARINARA, RICOTTA AND GARLIC BREAD AND MOZZARELLA ON TOP	
❖ <b>CAPRESE</b>	\$10
MOZZARELLA AND ROMA TOMATOES DRIZZLED WITH BASIL PESTO AND BALSAMIC REDUCTION.	
<b>BRUSCHETTA DEL FELETTA</b>	\$12
SLICED BEEF TENDERLOIN, CARAMELIZED ONIONS, BALSAMIC REDUCTION, AND GORGONZOLA FONDUE ATOP GARLIC CROSTINI'S.	

## SALADS

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

❖ <b>SIENA SALAD</b>	6 / 8
MIXED GREENS, TOMATOES, ROASTED RED PEPPERS, OLIVES, CARAMELIZED ONIONS, AND PARMESAN CHEESE WITH A WHITE BALSAMIC VINAIGRETTE.	
❖ <b>CAESAR</b>	6 / 8
CLASSIC CAESAR SALAD TOSSED IN OUR HOUSE MADE DRESSING.	
❖ <b>PERA</b>	6 / 10
MIXED GREENS TOPPED WITH POACHED PEAR, GORGONZOLA, ROASTED RED PEPPERS, AND CANDIED WALNUTS. SERVED WITH A PEAR VINAIGRETTE.	
❖ <b>SPINACH</b>	6 / 10
SPINACH SALAD WITH TOMATOES, CARAMELIZED ONIONS, & GORGONZOLA CRUMBLES WITH OUR HOUSE VINAIGRETTE.	

❖ **GLUTEN FREE AVAILABLE**

## PASTA

<b>LINGUINI ALLA ROMANA</b>	\$16
SAUTÉED SHRIMP, ARTICHOKE AND TOMATOES IN A SCAMPI SAUCE SERVED WITH LINGUINI	
<b>LINGUINI WITH CLAMS</b>	\$17
CAROLINA LITTLE NECK CLAMS, PANCETTA, AND WHITE WINE OVER A BED OF LINGUINI	
<b>SPAGHETTI CICCHETTI</b>	\$14
MEATBALLS, ITALIAN SAUSAGE, MARINARA	
<b>SHRIMP FRA' DIAVOLO</b>	\$16
<b>PENNE AL FUNGHI CON POLLO</b>	\$16
PENNE SAUTÉED WITH CHICKEN AND MUSHROOMS AND SERVED IN A CORAL SAUCE	
<b>LASAGNA</b>	\$15
LAYERED LASAGNA NOODLES, BOLOGNESE, RICOTTA, MOZZARELLA, & PARMESAN	
<b>SHRIMP RAVIOLI</b>	\$18
FOUR CHEESE RAVIOLI WITH SAUTÉED SHRIMP, TOMATOES, & SPINACH IN A SHERRY CREAM SAUCE	

## CREATE YOUR OWN PASTA

**CHOOSE A PASTA** \$12  
SPAGHETTI - LINGUINI – ORECCHIETTE – FETTUCCHINI – PENNE – RIGATONI – FOUR CHEESE  
RAVIOLI – 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, ARTICHOKE, BROCCOLI, 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"
<b>MARGHERITA</b> PIZZA SAUCE, SLICED MOZZARELLA, ROMA TOMATOES, & FRESH BASIL	\$12.95	\$16.95
<b>THE NEW YORKER</b> ITALIAN SAUSAGE, MUSHROOMS, CARAMELIZED ONIONS, PEPPERONI & EXTRA CHEESE	\$14.95	\$17.95
<b>BIANCO</b> RICOTTA, MOZZARELLA, GARLIC OIL, FRESH BASIL, & ROASTED GARLIC	\$13.95	\$17.95
<b>SALSICCIA</b> HOUSE MADE CRUMBLLED SAUSAGE, SPINACH, ROASTED GARLIC, AND MOZZARELLA	\$13.95	\$18.95
<b>THE CHICAGOAN</b> TOMATOES, SAUSAGE, MUSHROOMS, CARAMELIZED ONIONS, & EXTRA CHEESE	\$14.95	\$17.95
<b>THE HAWAIIAN</b> PINEAPPLE AND HAM	\$14.95	\$16.95
<b>FLORENTINE</b> SPINACH, TOMATOES, FETA, MOZZARELLA, OLIVES, AND GARLIC OIL	\$13.95	\$18.95
<b>FUNGHI</b> SAUTÉED MUSHROOMS, CARAMELIZED ONIONS, FONTINA, MOZZARELLA, FRESH OREGANO	\$13.95	\$18.95
<b>VENEZIA</b> GRILLED CHICKEN, ROASTED RED PEPPERS, BASIL, PESTO, MOZZARELLA, FONTINA	\$13.95	\$18.95

<b>PIZZA</b>	12"	16"
<b>CHEESE</b>	\$10.95 / \$13.95	
EACH ADDITIONAL REGULAR TOPPING	\$1.50 / \$2.00	
EACH ADDITIONAL CULINARY TOPPING	\$2.00 / \$2.50	

❖ **12" GLUTEN FREE PIZZA AVAILABLE (ADD \$3)**

<b>CALZONES</b> (RICOTTA & MOZZARELLA BAKED IN PIZZA DOUGH WITH A SIDE OF MARINARA)	<b>\$8.95</b>
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

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## SPECIALTY

ADD SIENA SALAD, CAESAR SALAD, OR CUP OF SOUP \$3

ADD PERA SALAD, SPINACH SALAD \$4

### **MARSALA**

CHICKEN 15 / VEAL 17

SAUTÉED CHICKEN BREAST OR VEAL CUTLET WITH MUSHROOMS & MARSALA WINE. SERVED OVER SPAGHETTI

### **PARMESAN**

CHICKEN 15 / VEAL 17 / EGGPLANT 15

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

### ❖ **\*PICCATA**

CHICKEN 15 / VEAL 17 / SALMON 17

SAUTÉED IN A LEMON, BUTTER, CAPER, & WHITE WINE SAUCE. SERVED OVER SPAGHETTI

### **POLLO SIENA**

\$16

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

### **SIENA RISOTTO**

\$15

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

### **PETITE TENDERLOIN**

\$22

GRILLED TO PERFECTION, MUSHROOM DEMI GLAZE AND BLEU CHEESE CRUMBLES, SERVED WITH PARMESAN RISOTTO AND SAUTÉED GARLIC SPINACH

❖ **GLUTEN FREE AVAILABLE**

### DESSERTS

TIRAMISU \$6  
CREPE SIENA \$6  
CHEF'S SELECTION

### SIDES \$5

SPAGHETTI MARINARA  
BROCCOLI  
SPINACH  
BRUSSEL SPROUTS  
SQUASH & ZUCCHINI  
PARMESAN RISOTTO  
MEATBALLS

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