

Siena Pranzo

Minestra e Insalate

Calamari Fritti

Fried calamari with a red chili pomodoro sauce and maionese rosso 6.95

Bruschetta al Cinghiale

Grilled rustic bread with braised wild boar 7.

Cozze alla Diavolo

Sauteed mussels, oregano, red chili, garlic, fresh lemon, stewed tomatoes and extra virgin olive oil 8.

Zuppa e Insalata con Fettunta

Field green salad, soup of the day and grilled rustic bread rubbed with fresh garlic, sea salt, and extra virgin olive oil 8.95

Insalata al Funghi

Assorted greens with roasted portabello mushrooms, Grana Padano and black truffle balsamic vinaigrette 9.25

Insalata di Mele e Speck

Assorted greens with Granny Smith apples, Gorgonzola, toasted walnuts, and smoked bacon in a honey, apple cider vinaigrette 9.75

Salmone Grigliata Agrodolce

Grilled Salmon on assorted young greens with smoked bacon, roasted potatoes and honey apple cider vinaigrette 14.

Add grilled chicken to any pasta or salad 3.50

Fresh baked bread served upon request

Pasta e Panino

Served with a complimentary mixed green salad or cup of soup

Fettuccine con Crema di Tartufi

Handmade pasta with cream, white truffle oil, shallots and Grana Padano cheese 9.95

Pasta al Prosciutto e Pomodori Secchi

Penne pasta with mushrooms, sun dried tomatoes, prosciutto, shallots, cream and Parmesan 11.95

Capellini con Gamberi

Angel hair pasta with shrimp, capers, red chili, fresh basil, garlic and stewed tomatoes 13.95

Pappardelle al Salsicce

Ribbon pasta with grilled fennel sausage, goat cheese and cracked red chili pomodoro sauce 10.50

Penne al Gorgonzola e Pollo

Quill pen pasta with Gorgonzola, rosemary, chicken, cream, shallots, red onion and Grana Padano 11.95

Pasta al Pomodoro

Handmade pasta with fresh pomodoro sauce and Parmigiano Reggiano 8.95

Panino di Pollo Grigliata al Pesto

Italian style pressed sandwich with grilled chicken, Texas goat cheese, basil pesto and fried potatoes with our own balsamic ketchup 12.

Add grilled shrimp to any pasta or salad 6.50

Piatti della Casa

served with a choice of campo salad or cup of soup

Spezzatino di Manzo

Fricassee of Beef tenderloin tips braised in Chianti with juniper, sage, garlic, onions and roasted potatoes 15.

Petti di Pollo in Crosta di Noci

Walnut crusted boneless chicken breast with a mushroom sage cream sauce, roasted potatoes and vegetable del giorno 13.95

Salmone Grigliata alla "Bobbi T."

Wood grilled Salmon with balsamic reduction, roasted potatoes and vegetable del giorno 14.

Medaglione di Maiale

Wood grilled pork tenderloin with a mushroom sage cream sauce, roasted potatoes and vegetable del giorno 13.95

Trota con Scampi

Walnut crusted Rainbow Trout with sauteed shrimp in lemon. garlic butter on sauteed fresh spinach 14.25

Filetto di Manzo

Grilled beef tenderloin filet with sauteed mushrooms, Gorgonzola and white truffle oil 15.95

Siena Express Lunch

(does not come with soup or salad)

Portabello e Prosciutto

Wood roasted portabello mushroom layered with prosciutto, grilled onions and Gorgonzola on sauteed fresh spinach 7.95

Ravioli di Spinaci e Carciofi

Fresh pasta stuffed with spinach, artichoke and goat cheese in roasted tomato, basil butter 9.75

Pappardelle al Cinghiale

Hand cut fresh pasta with wild boar braised in Chianti 9.95

Pollo Grigliato

Wood grilled boneless chicken breast with toasted pine nuts and Texas goat cheese in a sun dried tomato, balsamic vinaigrette on assorted young greens 11.95

Tagliatelle al Ragu Bolognese

Fresh pasta with a rich sauce of braised beef, pancetta, Parmigiano cheese and Tomatoes 9.75

Bistecca Tagliata

Wood grilled beef tenderloin sliced and served on assorted greens with white truffle oil, grilled Portabello mushrooms and Grana Padano cheese 15.95

Sorry, no separate checks

Please allow us to add an 18% gratuity to parties of 6 or more