



Bar Siena

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Popular Items

ITEM	PRICE
Fireball Pepperoni Pizza Housemade Mozzarella, roasted tomato sauce.	\$19.00
Bar Siena Chop salami, pepperoncini, blue cheese, egg, cherry tomato, radish, artichokes, red onion, cucumber, avocado, smoked mustard...	\$17.00
Parmesan Potato Skins Truffle garlic aioli.	\$13.00
Roasted Meatballs Pomodoro, hand dipped Ricotta, crostini.	\$17.00
Roasted Vegetable Hummus Kale and roasted garlic hummus, smoked artichoke hummus, Fresno chili relish, sea salt focaccia.	\$17.00

Bocconi

ITEM	PRICE
Parmesan Potato Skins (Bocconi) Truffle garlic aioli.	\$13.00
Smoked Mozzarella Croquettes Spicy pork amatriciana, pecorino, fried basil.	\$15.00
Roasted Heirloom Carrots Spicy whipped mascarpone, garlic breadcrumbs.	\$12.00

Antipasti

ITEM	PRICE
Taleggio Focaccia Stracchino cheese, arugula, truffle honey, sea salt.	\$22.00
Roasted Meatballs (Antipasti) Pomodoro, hand dipped Ricotta, crostini.	\$17.00
Grilled Octopus & Shishito Peppers Charred escarole, calabrian chili vinaigrette.	\$19.00
Burrata Spicy apricot mostarda, candied pistachio, sea salt, grilled polenta bread.	\$18.00
Grilled Shrimp & Artichoke Spinach, blistered tomato, chili flake.	\$16.00
Roasted Vegetable Hummus (Antipasti) Kale and roasted garlic hummus, smoked artichoke hummus, Fresno chili relish, sea salt focaccia.	\$17.00
Chicken Wings Diavolo Habanero, lemon caper ranch.	\$16.00
Balsamic Glazed Pork Ribs Crispy brussels sprout leaves, sea salt.	\$17.00

Salad & Soup

ITEM	PRICE
Tomato Bisque Polenta bread, parmesan	\$13.00

ITEM	PRICE
Crispy Brussels Sprout Salad Prosciutto, poached egg, white balsamic vinaigrette	\$17.00
Bar Siena Chop (Salad & Soup) salami, pepperoncini, blue cheese, egg, cherry tomato, radish, artichokes, red onion, cucumber, avocado, smoked mustard...	\$17.00
Caesar Romaine, garlic croutons, Parmesan cheese.	\$13.00
Burrata Wedge Heirloom cherry tomatoes, cherry smoked bacon, pickled red onion, crostini.	\$16.00
Kale & Granny Smith Apple Radish, grapes, dried cherries, candied Marcona almonds, eagle cave Cheddar, spiced apple vinaigrette.	\$13.00
Pizza	

ITEM	PRICE
Tomato & Bufala Mozzarella Pizza Basil, extra virgin olive oil.	\$18.00
Sausage & Brussels Sprout Pizza Braised onion, pecorino.	\$19.00
Burrata Pizza Cider braised onions, candied Fresno chiles, fennel sea salt.	\$21.00
Fireball Pepperoni Pizza (Pizza) Housemade Mozzarella, roasted tomato sauce.	\$19.00
Carne Pizza Italian sausage, prosciutto cotto, cherry smoked bacon, soppressata, roasted tomato sauce, housemade Mozzarella.	\$21.00
Wild Mushroom & Garlic Pizza White truffle oil, Fontina, shaved Parmesan.	\$19.00
Prosciutto Fig Pizza spiced pistachio, taleggio, truffle honey	\$22.00

Calzone

ITEM	PRICE
Meatball & Mozzarella Calzone Fresh torn basil.	\$17.00

Sandwiches

ITEM	PRICE
Portobello Mushroom House made mozzarella, parmesan, roasted tomato sauce, tomato focaccia	\$15.00
Grilled Chicken Marinated bufala Mozzarella, arugula, shaved red onion, herb mayo, brioche bun.	\$15.00
Meatball Burrata, roasted tomato sauce, charred pepperoncini, toasted garlic baguette, fried basil.	\$15.00
Bombo Burger Sharp American cheese, pickles, shaved red onions, dijonnaise, sesame bombo bun.	\$13.00
Avocado Toast Vine ripened tomato, toasted Marcona almond, sea salt.	\$13.00

Dessert

ITEM	PRICE
The Cookie Jar nutella mousse, hazelnut cream, chocolate drizzle, caramel cookies	\$9.00
Mini Cannoli flaky pastry, toasted pistachio, creamy ricotta	\$10.00
Tiramisu coffee-soaked lady fingers, mascarpone mousse	\$10.00

Beverage

ITEM	PRICE
500ml Pellegrino	\$4.00
500ml Acqua Panna	\$4.00
6-Packs 500ml Pellegrino	\$20.00
6-Packs 500ml Acqua Panna	\$20.00

Popular Items

ITEM	PRICE
Fireball Pepperoni Pizza Housemade Mozzarella, roasted tomato sauce.	\$19.00
Short Rib Lasagna Taleggio, roasted garlic bechamel.	\$21.00
Sweet Corn Ravioli Chiodini mushrooms, truffle butter.	\$19.00
Roasted Meatballs Pomodoro, hand dipped ricotta, crostini.	\$17.00
Parmesan Potato Skins Truffle garlic aioli.	\$13.00
Gnocchi Prosciutto sausage, rapini, parmesan, chili flakes.	\$21.00
Bar Siena Chop Salami, pepperoncini, blue cheese, egg, cherry tomato, radish, artichokes, red onion, cucumber, avocado, smoked mustard...	\$17.00
Roasted Vegetable Hummus Kale and roasted garlic hummus, smoked artichoke hummus, Fresno chili relish, sea salt focaccia.	\$17.00

Bocconi

ITEM	PRICE
Parmesan Potato Skins (Bocconi) Truffle garlic aioli.	\$13.00
Smoked Mozzarella Croquettes Spicy pork amatriciana, pecorino, fried basil.	\$15.00
Roasted Heirloom Carrots Spicy whipped mascarpone, garlic breadcrumbs.	\$12.00

Antipasti

ITEM	PRICE
Taleggio Focaccia Stracchino cheese, arugula, truffle honey, sea salt.	\$22.00
Roasted Meatballs (Antipasti) Pomodoro, hand dipped ricotta, crostini.	\$17.00
Grilled Octopus & Shishito Peppers Charred escarole, calabrian chili vinaigrette.	\$19.00
Burrata Spicy apricot mostarda, candied pistachio, sea salt, grilled polenta bread.	\$18.00
Grilled Shrimp & Artichoke Spinach, blistered tomato, chili flake.	\$16.00
Roasted Vegetable Hummus (Antipasti) Kale and roasted garlic hummus, smoked artichoke hummus, Fresno chili relish, sea salt focaccia.	\$17.00
Chicken Wings Diavolo Habanero, lemon caper ranch.	\$16.00
Balsamic Glazed Pork Ribs Crispy brussels sprout leaves, sea salt.	\$17.00

Salad & Soup

ITEM	PRICE
Tomato Bisque polenta bread, parmesan	\$13.00
Crispy Brussels Sprout Salad Prosciutto, poached egg, white balsamic vinaigrette.	\$17.00
Bar Siena Chop (Salad & Soup) Salami, pepperoncini, blue cheese, egg, cherry tomato, radish, artichokes, red onion, cucumber, avocado, smoked mustard...	\$17.00
Caesar Romaine, garlic croutons, Parmesan cheese.	\$13.00
Burrata Wedge Heirloom cherry tomatoes, cherry smoked bacon, pickled red onion, crostini.	\$16.00
Kale & Granny Smith Apple Radish, grapes, dried cherries, candied Marcona almonds, eagle cave Cheddar, spiced apple vinaigrette.	\$13.00

Pizza

ITEM	PRICE
Tomato & Bufala Mozzarella Pizza Basil, extra virgin olive oil.	\$18.00
Sausage & Brussels Sprout Pizza Braised onion, pecorino.	\$19.00
Burrata Pizza Cider braised onions, candied Fresno chiles, fennel sea salt.	\$21.00
Fireball Pepperoni Pizza (Pizza) Housemade Mozzarella, roasted tomato sauce.	\$19.00
Carne Pizza Italian sausage, prosciutto cotto, cherry smoked bacon, soppressata, roasted tomato sauce, housemade Mozzarella.	\$21.00

ITEM	PRICE
Wild Mushroom & Garlic Pizza White truffle oil, Fontina, shaved Parmesan.	\$19.00
Prosciutto Fig Pizza spiced pistachio, taleggio, truffle honey	\$22.00
Calzone	
Meatball & Mozzarella Calzone Pomodoro, garlic oil, freshly torn basil.	\$17.00
Pasta	
Baked Ziti bolognese, fontina, garlic breadcrumbs	\$21.00
Cacio e Pepe linguini, grains of paradise, pepper pecorino romano	\$19.00
Duck Mac N' Cheese Swiss chard, wild mushroom, caramelized parsnips, roasted fennel, Fontina cheese, roasted garlic cream.	\$19.00
Gnocchi (Pasta) Prosciutto sausage, rapini, parmesan, chili flakes.	\$21.00
Sweet Corn Ravioli (Pasta) Chiodini mushrooms, truffle butter.	\$19.00
Black Truffle Risotto Summer squash, piselli, grana padano, 12 year balsamic	\$28.00
Short Rib Lasagna (Pasta) Taleggio, roasted garlic bechamel.	\$21.00
Lobster Tagliatelle Blistered tomatoes, Fresno chili, lobster cream.	\$29.00
Plates	
Short Rib Braciola Butternut squash puree, fennel & apple slaw.	\$38.00
Roasted Half Chicken Spicy charred broccolini, roasted carrots, garlic jus.	\$29.00
Pan Seared Broiled Braised lentils, roasted beets, hazelnut butter.	\$32.00
Sides	
Taleggio Whipped Potato truffle oil, parsley	\$11.00
Parmesan Roasted Cauliflower fresno chili, herb bread crumbs	\$11.00

ITEM	PRICE
Balsamic Glazed Brussels Sprouts pancetta, sea salt	\$11.00
Dessert	
The Cookie Jar nutella mousse, hazelnut cream, chocolate drizzle, caramel cookies	\$9.00
Mini Cannoli flaky pastry, toasted pistachio, creamy ricotta	\$10.00
Tiramisu coffee-soaked lady fingers, mascarpone mousse	\$10.00
Bomboloni italian hole-less doughnuts whisky-caramel, chocolate hazelnut & raspberry chianti drizzles	\$10.00
Beverage	
500ml Pellegrino	\$4.00
500ml Acqua Panna	\$4.00
6-Packs 500ml Pellegrino	\$20.00
Wines by the bottle	
Sparkling Wine Vintages are subject to change.	\$22.00
Red Wine Vintages are subject to change.	\$48.00
White Wine Vintages are subject to change.	\$48.00
Popular Items	
Fireball Pepperoni Pizza Housemade Mozzarella, roasted tomato sauce.	\$19.00
Short Rib Lasagna Taleggio, roasted garlic bechamel.	\$21.00
Roasted Meatballs Pomodoro, hand dipped Ricotta, crostini.	\$17.00
Bar Siena Chop Salami, pepperoncini, blue cheese, egg, cherry tomato, radish, artichokes, red onion, cucumber, avocado, smoked mustard...	\$17.00
Sweet Corn Ravioli Chiodini mushrooms, truffle butter.	\$19.00
Parmesan Potato Skins Truffle garlic aioli.	\$13.00

ITEM	PRICE
Gnocchi Prosciutto sausage, rapini, Parmesan, chili flakes.	\$21.00
Roasted Vegetable Hummus Kale and roasted garlic hummus, smoked artichoke hummus, Fresno chili relish, sea salt focaccia.	\$17.00
Bocconi	
ITEM	PRICE
Parmesan Potato Skins (Bocconi) Truffle garlic aioli.	\$13.00
Smoked Mozzarella Croquettes Spicy pork amatriciana, pecorino, fried basil.	\$15.00
Roasted Heirloom Carrots Spicy whipped mascarpone, garlic breadcrumbs.	\$12.00
Antipasti	
ITEM	PRICE
Taleggio Focaccia Stracchino cheese, arugula, truffle honey, sea salt.	\$22.00
Roasted Meatballs (Antipasti) Pomodoro, hand dipped Ricotta, crostini.	\$17.00
Grilled Octopus & Shishito Peppers Charred escarole, calabrian chili vinaigrette.	\$19.00
Burrata Spicy apricot mostarda, candied pistachio, sea salt, grilled polenta bread.	\$18.00
Grilled Shrimp & Artichoke Spinach, blistered tomato, chili flake.	\$16.00
Roasted Vegetable Hummus (Antipasti) Kale and roasted garlic hummus, smoked artichoke hummus, Fresno chili relish, sea salt focaccia.	\$17.00
Chicken Wings Diavolo Habanero, lemon caper ranch.	\$16.00
Balsamic Glazed Pork Ribs Crispy brussels sprout leaves, sea salt.	\$17.00
Salad & Soup	
ITEM	PRICE
Tomato Bisque Polenta bread, parmesan.	\$13.00
Crispy Brussels Sprout Salad Prosciutto, poached egg, white balsamic vinaigrette.	\$17.00
Bar Siena Chop (Salad & Soup) Salami, pepperoncini, blue cheese, egg, cherry tomato, radish, artichokes, red onion, cucumber, avocado, smoked mustard...	\$17.00
Caesar Romaine, garlic croutons, Parmesan cheese.	\$13.00
Burrata Wedge Heirloom cherry tomatoes, cherry smoked bacon, pickled red onion, crostini.	\$16.00

ITEM	PRICE
Kale & Granny Smith Apple	\$13.00
Radish, grapes, dried cherries, candied Marcona almonds, eagle cave Cheddar, spiced apple vinaigrette.	
Pizza	
ITEM	PRICE
Tomato & Bufala Mozzarella Pizza	\$18.00
Basil, extra virgin olive oil.	
Sausage & Brussels Sprout Pizza	\$19.00
Braised onion, pecorino.	
Burrata Pizza	\$21.00
Cider braised onions, candied Fresno chiles, fennel sea salt.	
Fireball Pepperoni Pizza (Pizza)	\$19.00
Housemade Mozzarella, roasted tomato sauce.	
Carne Pizza	\$21.00
Italian sausage, prosciutto cotto, cherry smoked bacon, soppressata, roasted tomato sauce, housemade Mozzarella.	
Wild Mushroom & Garlic Pizza	\$19.00
White truffle oil, Fontina, shaved Parmesan.	
Prosciutto Fig Pizza	\$22.00
spiced pistachio, taleggio, truffle honey	
Calzone	
ITEM	PRICE
Meatball & Mozzarella Calzone	\$17.00
Pomodoro, garlic oil, freshly torn basil.	
Sandwiches	
ITEM	PRICE
Smoked Turkey	\$15.00
Cherry smoked bacon, avocado, roasted red peppers, pickled radicchio, grain mustard, sourdough.	
Grilled Chicken	\$15.00
Marinated bufala Mozzarella, arugula, shaved red onion, herb mayo, brioche bun.	
Meatball	\$15.00
Burrata, roasted tomato sauce, charred pepperoncini, toasted garlic baguette, fried basil.	
Bombo Burger	\$13.00
Sharp American cheese, pickles, shaved red onions, dijonnaise, sesame bombo bun.	
Portobello Parmesan	\$15.00
Housemade Mozzarella, parmesan, roasted tomato sauce, tomato focaccia.	
Avocado Toast	\$13.00
Vine ripened tomato, toasted Marcona almond, sea salt.	
Smoked Turkey (Sandwiches)	\$15.00
Cherry smoked bacon, avocado, roasted red peppers, pickled radicchio, grain mustard, sourdough.	
Lobster Roll	\$21.00
Mustard greens, tomato, green goddess, brioche.	

Pasta

ITEM	PRICE
Duck Mac N' Cheese Swiss chard, wild mushroom, caramelized parsnips, roasted fennel, Fontina cheese, roasted garlic cream.	\$19.00
Gnocchi (Pasta) Prosciutto sausage, rapini, Parmesan, chili flakes.	\$21.00
Sweet Corn Ravioli (Pasta) Chiodini mushrooms, truffle butter.	\$19.00
Black Truffle Risotto Summer squash, piselli, grana padano, 12 year balsamic	\$28.00
Short Rib Lasagna (Pasta) Taleggio, roasted garlic bechamel.	\$21.00
Lobster Tagliatelle Blistered tomatoes, Fresno chili, lobster cream.	\$29.00

Plates

ITEM	PRICE
Roasted Half Chicken Spicy charred broccolini, roasted carrots, garlic jus.	\$29.00
Broiled King Salmon Braised lentils, roasted beets, hazelnut butter.	\$32.00

Dessert

ITEM	PRICE
Mini Cannoli flaky pastry, toasted pistachio, creamy ricotta	\$10.00
The Cookie Jar nutella mousse, hazelnut cream, chocolate drizzle, caramel cookies	\$9.00
Tiramisu coffee-soaked lady fingers, mascarpone mousse	\$10.00
Bomboloni italian hole-less doughnuts whisky-caramel, chocolate hazelnut & raspberry chianti drizzles	\$10.00

Beverage

ITEM	PRICE
500ml Pellegrino	\$4.00
500ml Acqua Panna	\$4.00
6-Packs 500ml Pellegrino	\$20.00
6-Packs 500ml Acqua Panna	\$20.00