★ Rate your favorite items and earn points →

pricelisto

Bar Siena

Menu Prices — October 24, 2026

Bar Siena menu with prices in United States, updated October 2019: 156 items across 13 categories, prices from $4.00 to $48.00.

Restaurant & Food Industry Reports



Fast Food Industry →



Pizza Industry →



Fast Casual Industry →



Casual Dining Industry →

Competitor Price Intelligence →

Bar Siena Menu with Prices (United States)

Bar Siena menu with prices in United States, updated October 2019: 156 items across 13 categories, prices from $4.00 to $48.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/bar-siena

Menu categories: Popular Items · Bocconi · Antipasti · Salad & Soup · Pizza · Calzone · Sandwiches · Dessert · Beverage · Pasta · Plates · Sides · Wines by the bottle

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**

ITEM	PRICE
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**
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**

ITEM	PRICE
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 — $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 Pomodoro, garlic oil, freshly torn basil.	$17.00

Pasta

ITEM	PRICE
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

ITEM	PRICE
Short Rib Braciole 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

ITEM	PRICE
Taleggio Whipped Potato truffle oil, parsley	**$11.00**
Parmesan Roasted Cauliflower fresno chili, herb bread crumbs	**$11.00**
Balsamic Glazed Brussels Sprouts pancetta, sea salt	**$11.00**

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**
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**

Wines by the bottle

ITEM	PRICE
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

ITEM	PRICE
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**

ITEM	PRICE
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**
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**

ITEM	PRICE
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 Pomodoro, garlic oil, freshly torn basil.	**$17.00**

Sandwiches

ITEM	PRICE
Smoked Turkey Cherry smoked bacon, avocado, roasted red peppers, pickled radicchio, grain mustard, sourdough.	**$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**
Portobello Parmesan Housemade Mozzarella, parmesan, roasted tomato sauce, tomato focaccia.	**$15.00**
Avocado Toast Vine ripened tomato, toasted Marcona almond, sea salt.	**$13.00**

ITEM	PRICE
Smoked Turkey (Sandwiches) Cherry smoked bacon, avocado, roasted red peppers, pickled radicchio, grain mustard, sourdough.	**$15.00**
Lobster Roll Mustard greens, tomato, green goddess, brioche.	**$21.00**

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**