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Siena

Menu Prices — October 23, 2026

Siena menu with prices in United States, updated October 2019: 55 items across 5 categories, prices from $8.00 to $40.00.

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Siena Menu with Prices (United States)

Siena menu with prices in United States, updated October 2019: 55 items across 5 categories, prices from $8.00 to $40.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/siena

Menu categories: Antipasti · Insalate · Pasta · Secondi · Appetizers & Salads

Antipasti

ITEM	PRICE
Salumi E Formaggi A selection of charcuterie and cheese.	**$16.00**
Melanzana Fried eggplant layered with mozzarella, parmesan cheese, tomato sauce.	**$12.00**
Calamari Marinated fresh squid grilled with farro peas tomato baby arugula olive oil.	**$16.00**
Fegatini Sauteed chicken livers butter fresh sage sliced fennel salad.	**$10.00**
Burrata Imported burrata cheese with a classic caponata siciliana.	**$14.00**
Polipo Grilled imported octopus, baby arugula, celery, red onion salad lemon oil dressing.	**$17.00**
Cozze Pei mussels sautéed garlic olive oil and peperancino with frilled Italian bread.	**$12.00**
Polpettine Beef veal pork classic meatballs, slow braised with plum tomato sauce.	**$12.00**

Insalate

ITEM	PRICE
Misticanza Seasonal mixed greens with house dressing and shaved grana cheese.	**$8.00**
Barbarossa Roasted red beets, arugula, goat cheese and toasted walnuts.	**$12.00**
Cesarina Romaine lettuce, homemade croutons anchovies classic ceaser dressing.	**$11.00**

Pasta

ITEM	PRICE
Scialatielli Homemade wide ribbon pasta parmigiano cheese parsley caramelized onion shrimp crispy zucchini.	**$15.00**
Fettuccine Tartufate Homemade pasta wild mushroom touch of cream and truffle essence.	**$23.00**
Rigatoni With sweet Italian sausage ragu, pease, tomato sauce and cream.	**$16.00**
Bucatini All' Anatra Imported long pasta served with sienas classic "duck ragu".	**$17.00**
Risotto Del Giorno Slow cooked arborio rice, preparation changed daily.	**$20.00**

ITEM	PRICE
Cavatelli Del Salumiere Homemade spinach and ricotta cavatelli hot & sweet sausage peas cream ragu.	**$17.00**
Ravioli Ai Quattro Formaggi Homemade four cheese ravioli with a simple tomato sauce.	**$16.00**
Spaghettini With a simple plum tomato sauce garlic basil and extra virgin olive oil.	**$14.00**
Penne Sorrentina With roasted eggplants, plum tomato, fresh mozzarella and basil.	**$15.00**
Linguine Alle Vongole Imported baby clams, garlic, olive oil and crushed red pepper.	**$16.00**

Secondi

ITEM	PRICE
Salmone Grilled organic salmon, roasted butternut squash pureed and brussels sprout leaves.	**$30.00**
Polletto Roasted bone in chicken and sweet sausage with rosemary sauteed escarole.	**$26.00**
Agnello New Zealand rack of lamb grilled with baby arugula pomegranate salad.	**$32.00**
Costoletta Di Vitello Veal chop pounded & breaded "milanese style" with baby arugula salad.	**$40.00**
Branzino Seabass sauteed with cipollini onion and fresh thyme cherry tomato white wine.	**$29.00**
Maiale Frenches pork chop pounded breaded marsala and shaved parmigiano.	**$30.00**
Bistecca Grilled Angus ribeye finished with fresh herbs and roasted potato.	**$38.00**

Appetizers & Salads

ITEM	PRICE
Salumi A selection of charcuterie and cheeses.	**$14.00**
Parmigiana Di Melanzana Classic eggplant parmesan style, shaved cheese and basil.	**$10.00**
Polpo In Griglia Imported octopus grilled potato celery red onion salad.	**$14.00**
Insalata Di Bietola Roasted beet salad arugula goat cheese candied walnuts.	**$10.00**
Burrata Imported puglian burrata "caponata" capers eggplant gaeta olives olive oil.	**$14.00**
Polpettine Beef and pork meatballs simple tomato sauce.	**$9.00**
Misti Di Stagione Seasonal greens, shaved parmesan cheese & house made dressing.	**$8.00**
Pasta E Fagioli Classic cannellini bean soup, with small cuts of pasta.	**$10.00**

Secondi

ITEM	PRICE
Costolette D'Agnello New Zealand lamb chop grilled and served with market greens and roasted potato.	**$25.00**
Panino All Italian Grilled chicken and sauteed broccoli rabe on toasted Italian bread.	**$12.00**
Salmone Grilled organic salmon lightly sauteed beans and roasted potatoes.	**$22.00**
Battuta Di Pollo Milanese Chicken breast breaded pan fried served with baby arugula fresh tomato salad.	**$21.00**
Frittata Eggs omelette sauteed baby spinach and cheese.	**$12.00**
Cesarina con Gamberi o Pollo Classic ceaser salad topped with grilled marinated shrimp and white beans/ or with grilled chicken breast.	**$18.00**
Saltimbocca Di Vitello Sauteed veal scaloppine with prosciutto sage and veal sauce with little white wine.	**$25.00**

Pasta

ITEM	PRICE
Cavatelli Del Salumiere Homemade spinach and ricotta pasta with a sweet and hot sausage peas cream ragu'.	**$17.00**
Tortelli Di Vitello Homemade veal ravioli with butter and sage sauce.	**$16.00**
Pappardelle Bolognese Homemade wide ribbon pasta with classic meat sauce.	**$15.00**
Ravioli Ai Quattro Formaggi Homemade ravioli with four cheeses served with a simple tomato sauce.	**$16.00**
Spaghettini Bottarga With "bottarga" a sardinian air dried grey mullet roe virgin olive oil.	**$17.00**
Linguine Alle Cozze Sauteed imported pei mussels pear tomato garlic parsley olive oil.	**$17.00**
Scialatielli Gamberi E Zucchine Homemade basil and cheese wide ribbons shrimp onion pecorino cheese and crispy zucchini.	**$17.00**
Ravioli Ai Quattro Formaggi (Pasta) Homemade four cheese ravioli with simple tomato sauce.	**$16.00**
Linguine Alle Vongole Long pasta with sautéed cockles tiny clams garlic parsley and olive oil.	**$17.00**
Cavatelli AL Ragu Del " Salumiere" Homemade ricotta and spinach cavatelli with a sweet and hot sausage ragu.	**$16.00**
Penne Sorrentina With roasted eggplant plum tomato basil fresh mozzarella.	**$16.00**
Rigatoni Buttera Sweet sausage ragu peas tomato and touch of cream sauce.	**$15.00**