



## Siena

Menu Prices — August 22, 2026

### Restaurant & Food Industry Reports



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Antipasti

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

Insalate

| ITEM                                                                                     | PRICE   |
|------------------------------------------------------------------------------------------|---------|
| <b>Misticanza</b><br>Seasonal mixed greens with house dressing and shaved grana cheese.  | \$8.00  |
| <b>Barbarossa</b><br>Roasted red beets, arugula, goat cheese and toasted walnuts.        | \$12.00 |
| <b>Cesarina</b><br>Romaine lettuce, homemade croutons anchovies classic ceaser dressing. | \$11.00 |

Pasta

| ITEM                                                                                                                  | PRICE   |
|-----------------------------------------------------------------------------------------------------------------------|---------|
| <b>Scialatielli</b><br>Homemade wide ribbon pasta parmigiano cheese parsley caramelized onion shrimp crispy zucchini. | \$15.00 |
| <b>Fettuccine Tartufate</b><br>Homemade pasta wild mushroom touch of cream and truffle essence.                       | \$23.00 |
| <b>Rigatoni</b><br>With sweet Italian sausage ragu, pease, tomato sauce and cream.                                    | \$16.00 |
| <b>Bucatini All' Anatra</b><br>Imported long pasta served with sienas classic "duck ragu".                            | \$17.00 |
| <b>Risotto Del Giorno</b><br>Slow cooked arborio rice, preparation changed daily.                                     | \$20.00 |
| <b>Cavatelli Del Salumiere</b><br>Homemade spinach and ricotta cavatelli hot & sweet sausage peas cream ragu.         | \$17.00 |
| <b>Ravioli Ai Quattro Formaggi</b><br>Homemade four cheese ravioli with a simple tomato sauce.                        | \$16.00 |
| <b>Spaghettoni</b><br>With a simple plum tomato sauce garlic basil and extra virgin olive oil.                        | \$14.00 |

| ITEM                                                                                                                                 | PRICE   |
|--------------------------------------------------------------------------------------------------------------------------------------|---------|
| <div><div>Penne Sorrentina</div><div>With roasted eggplants, plum tomato, fresh mozzarella and basil.</div></div>                    | \$15.00 |
| <div><div>Linguine Alle Vongole</div><div>Imported baby clams, garlic, olive oil and crushed red pepper.</div></div>                 | \$16.00 |
| Secondi                                                                                                                              |         |
| ITEM                                                                                                                                 | PRICE   |
| <div><div>Salmone</div><div>Grilled organic salmon, roasted butternut squash pureed and brussels sprout leaves.</div></div>          | \$30.00 |
| <div><div>Polletto</div><div>Roasted bone in chicken and sweet sausage with rosemary sauteed escarole.</div></div>                   | \$26.00 |
| <div><div>Agnello</div><div>New Zealand rack of lamb grilled with baby arugula pomegranate salad.</div></div>                        | \$32.00 |
| <div><div>Costoletta Di Vitello</div><div>Veal chop pounded &amp; breaded "milanese style" with baby arugula salad.</div></div>      | \$40.00 |
| <div><div>Branzino</div><div>Seabass sauteed with cipollini onion and fresh thyme cherry tomato white wine.</div></div>              | \$29.00 |
| <div><div>Maiale</div><div>Frenches pork chop pounded breaded marsala and shaved parmigiano.</div></div>                             | \$30.00 |
| <div><div>Bistecca</div><div>Grilled Angus ribeye finished with fresh herbs and roasted potato.</div></div>                          | \$38.00 |
| Appetizers & Salads                                                                                                                  |         |
| ITEM                                                                                                                                 | PRICE   |
| <div><div>Salumi</div><div>A selection of charcuterie and cheeses.</div></div>                                                       | \$14.00 |
| <div><div>Parmigiana Di Melanzana</div><div>Classic eggplant parmesan style, shaved cheese and basil.</div></div>                    | \$10.00 |
| <div><div>Polpo In Griglia</div><div>Imported octopus grilled potato celery red onion salad.</div></div>                             | \$14.00 |
| <div><div>Insalata Di Bietola</div><div>Roasted beet salad arugula goat cheese candied walnuts.</div></div>                          | \$10.00 |
| <div><div>Burrata</div><div>Imported puglian burrata "caponata" capers eggplant gaeta olives olive oil.</div></div>                  | \$14.00 |
| <div><div>Polpettine</div><div>Beef and pork meatballs simple tomato sauce.</div></div>                                              | \$9.00  |
| <div><div>Misti Di Stagione</div><div>Seasonal greens, shaved parmesan cheese &amp; house made dressing.</div></div>                 | \$8.00  |
| <div><div>Pasta E Fagioli</div><div>Classic cannellini bean soup, with small cuts of pasta.</div></div>                              | \$10.00 |
| Secondi                                                                                                                              |         |
| ITEM                                                                                                                                 | PRICE   |
| <div><div>Costolette D'Agnello</div><div>New Zealand lamb chop grilled and served with market greens and roasted potato.</div></div> | \$25.00 |

| ITEM                                                                                                                                              | PRICE          |
|---------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Panino All Italian</b><br>Grilled chicken and sauteed broccoli rabe on toasted Italian bread.                                                  | <b>\$12.00</b> |
| <b>Salmone</b><br>Grilled organic salmon lightly sauteed beans and roasted potatoes.                                                              | <b>\$22.00</b> |
| <b>Battuta Di Pollo Milanese</b><br>Chicken breast breaded pan fried served with baby arugula fresh tomato salad.                                 | <b>\$21.00</b> |
| <b>Frittata</b><br>Eggs omelette sauteed baby spinach and cheese.                                                                                 | <b>\$12.00</b> |
| <b>Cesarina con Gamberi o Pollo</b><br>Classic ceaser salad topped with grilled marinated shrimp and white beans/ or with grilled chicken breast. | <b>\$18.00</b> |
| <b>Saltimbocca Di Vitello</b><br>Sauteed veal scaloppine with prosciutto sage and veal sauce with little white wine.                              | <b>\$25.00</b> |

Pasta

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