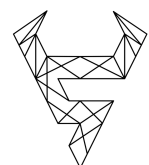


IL MENÙ ALLA CARTA

Mangiare alla Carta rappresenta una vera e propria esperienza gastronomica; si può scegliere liberamente dalla selezione dei piatti che offre il menu oppure affidarsi al consiglio dello Chef e non perdere l'occasione di gustare un piatto "del giorno"



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ANTIPASTI

In Italian cuisine, every meal is traditionally preceded by an antipasti plate. This is served in order to excite diners and prepare their appetites for the meal ahead.

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|---------------------------------------------------------------------------------------------------------------------|----|
| Julienne di Calamari fritti | 12 |
| <i>Julienne of fried Calamari and vegetables, with thyme, potato velouté, spicy Italian Salami sauce, and aioli</i> | |
| Tartare di Manzo | 15 |
| <i>Beef tartare and Monferrina veal stuffed with Tuna mousse, anchovy sauce and crispy vegetable pesto</i> | |
| Uovo croccante | 12 |
| <i>Slow cooked crispy egg with leek and green peas, puff pastry, Parmesan and truffle fondue foam</i> | |
| Tagliere Toscano | 27 |
| <i>Cold cuts and Pecorino cheese from Tuscany, soft pickled vegetables Italian style with fried dough</i> | |
| Carpaccio di Capesante | 22 |
| <i>Scallops carpaccio with a vegetable chutney, asparagus and poached quill egg</i> | |



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INSALATE

“Insalata” means “salad” in Italian. A popular insalata choice is our signature “Rucolata di frutta con Prosciutto di Parma e Burrata” boasting fresh Burrata cheese and Parma cured ham.

Insalata Siena 12
Citronette seasoned salad with asparagus, avocado, baby artichokes, cherry tomatoes, Pecorino cheese flakes and crispy focaccia

Rucolata di frutta 26
Arugula salad with fruits, burrata cheese, avocado, sliced toasted almonds and Parma ham seasoned with aromatic balsamic vinegar

Insalata di Mare 25
Prawn, squid, octopus salad with grilled vegetables and velvety pesto sauce

ZUPPE

The Italian word zuppa translates to soup. But of course, in Italian cooking, classifying every bowl of soup as a zuppa would be oversimplifying.

Ribollita 10
Traditional Tuscan delectable mishmash soup of vegetables, beans, cheese and bread cooked twice

Zuppetta di Asparagi, Capesante e Gambero 18
Asparagus soup with scallops and prawns, topped with a Burrata foam



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PRIMI PIATTI *Pagina 1*

Primi piatti refer to the first proper courses in a traditional Italian meal. For the "first plate," we look for something that will satisfy our hunger but not fill us fully.

Spaghetti di Gragnano alle Vongole 14

Spaghetti di Gragnano made from Italian durum wheat dough, with clams, sun-dried tomatoes and fennel velouté

Paccheri di Gragnano con ragù di Cinta Senese 12

Typical pasta from Naples area with Siena's pork ragout, pecorino cream cheese and basil

Gnocchetti con Provola Affumicata 12

Small gnocchi with smoked Provola cheese, cherry tomatoes sauce and basil sprinkles

Ravioli del Plin 14

Ravioli stuffed with pork, sage, butter and spring vegetables

Carnaroli ai Crostacei mantecato al Pesto di Zucchine 16

Creamy shellfish risotto with zucchini pesto, black garlic sauce and lime



SECONDI PIATTI *Pagina 2*

The "second plate" is the pinnacle of any Italian dinner. The heartiest of all courses, il secondo piatto should be savored slowly in good company, preferably along with a robust red wine.

Peposo Impruneta con Polenta morbida 30

Braised beef slowly cooked in Chianti wine, served with soft polenta and thyme flavored vegetables

Fagioli all'Uccelletto con Salsiccia 11

Tuscany's beans with Siena's grilled sausage and broccoli

Il Cacciucco con Crostone di Pane all'Aglio 36

Traditional fisherman's stew from Tuscany, bursting with flavor from the tomatoes, garlic, white wine, and fresh herbs that cook with the seafood

Guancia di Vitello cotto alla Birra Icnusa 30

Veal cheeks cooked in Italian beer, served with a beetroot puree, sauteed mushrooms, potato chips and caramelized leeks



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DALLA GRIGLIA

Tender, juicy, flame-kissed and seasoned just right – there may not be anything more satisfying than a perfectly grilled steak in our charcoal and wood FireNACE oven, imparting an uniquely smoky flavor and char that pervades everything cooked inside it.

Bistecca alla Fiorentina 1300Gr 140
Legendary Florentine T-Bone steak sliced thick, traditionally served rare and designed to be shared - usually with a bottle of red Tuscan wine!

Lombata di Manzo 200Gr 30
Rich in flavor Ribeye steak with generous marbling for intricate flavors and exceptional beef taste

Lombata di Manzo Marinata frollata 30 Giorni 40
Richer flavor and more tender texture dry-aged beef Ribeye steak matured for 30 days

Costata di Angus 1100Gr 115
Deep beefy flavour grain fed Black Angus short ribs with excellent marbling BMS2+ and just the proper amount of fat to enhance taste and texture

Filetto di Manzo 160Gr 24
Rich in flavor, tender, and juicy grilled grain fed beef tenderloin



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Tomahawk Wagyu BMS5-6 marbling 1100Gr 160
Grilled Australian Wagyu Tomahawk, with a BMS5-6 marbling that transforms into sumptuous flavour and a soft, buttery texture

Grigliata Mista (2 persone) 60
Mix Italian grill with beef tenderloin, Italian sausages, lamb chop, marinated chicken thigh and pork ribs

Costolette di Agnello 250Gr 30
Lamb chops marinated in thyme, aromatic salts and olive oil to infuses herbaceous notes and burst with rustic flavors the meat on the flaming grill

Salsiccia Mista alla Grigliata 18
Italian sausage board from the grill, composed by a selection of our most popular sausages: Siena, Fennel, Apulia and Beef sausages, served with a delicate apple mustard

Hamburger all'Italiana 18
Italian Hamburger with Burrata cheese, Parma ham, tomato and arugula salad, served with homemade potato crisps



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DOLCI

Many great meals end with a dessert, including gelato (here's what to know about gelato in Italy!), cakes and pies, tiramisù (a coffee and custard dessert), cannoli (ricotta stuffed in a crispy shell), panna cotta (cooked cream), and a cheese plate, just to name a few.

- Il Tiramisù** 6
Classic Italian layered dessert with Amaretto coffee-soaked ladyfingers, a creamy mascarpone custard, and whipped cream
- Torta di Mele** 6
Grandma's apple pie with cinnamon ice cream
- Mousse al Cioccolato Fondente** 6
Chocolate ganache with liqueur Borsci Elisir S.Marzan, created in 1840 by Giuseppe Borsci from a secret recipe inherited by his ancestors
- Zuccotto con salsa alla Vaniglia** 6
Typical Tuscany sponge cake with Alchermes liqueur and ricotta cheese
- Biscotti Toscani** 6
The conclusion of the dinner is celebrated with traditional Tuscan cookies Cantucci, Ricciarelli and Pan Forte
- Tagliere del Pastore** 22
Shepherd's cheese board with walnuts, fruits, honey and Italian pickles



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