



Summer Restaurant Weeks Lunch Special

PER COMINCIARE...
(choice of 1)

Portobello Arrosto con Insalata di Pomodorini

Portobello mushroom roasted with herbs
cherry tomato and arugula salad)

Insalata "Cesarina"

Romaine hearts with roasted garlic & anchovy dressing

Zuppa del Giorno

Soup of the day

IL PRANZO...
(choice of 1)

Spaghettini con Rucola

Pasta with cherry tomato, arugula and olive oil

Cavatelli Verdi del "Salumiere"

House made cavatelli with sausage and tomato ragu'

Salmone con Insalata di Fagiolini

Grilled Atlantic Salmon served with string beans and potato salad

Battuta di Pollo Milanese

Breaded Chicken breast served with
mixed green and tomato salad

DOLCE...

Bread Pudding

Siena's homemade version
(or)

Homemade Gelato or Sorbet

\$20.10 per person
(excluding tax and tip)



Summer Restaurant Weeks *Dinner Special*

PER COMINCIARE...
(choice of 1)

Parmigiana di Melanzane

Fried eggplant layered with mozzarella, parmesan cheese
and tomato sauce

Portobello alla Griglia con Rucola e Parmigiana

Portobello mushroom with balsamic-thyme dressing, arugula,
and Reggiano cheese

Misti di Stagione

Organic greens with balsamic vinaigrette

Zuppa del Giorno

Soup of the day

IL PRANZO...
(choice of 1)

Chitarra con Ragu' di Vitello

Fresh hand cut spaghetti with Siena's veal ragu'

Rigatoni con Melanzane e Pomodoro

Imported pasta with roasted eggplant fresh plum tomato, basil and olive oil

Salmone con Insalata di Fagiolini

Grilled Atlantic Salmon served with string beans, celery and potato salad

Pollo Nostrano con Salsiccia in Tegame

Pan-Roasted chicken and sausage, garlic,
olive oil and escarole

DOLCE...

Bread Pudding

Siena's homemade version
(or)

Homemade Gelato or Sorbet

\$30.10 per person
(excluding tax and tip)