

SIENA AT THE BALBOA INN

Antipasti

Siena Crab Cakes 12

Snow crab, marinated vegetables, Italian herb crumbs, pan fried in olive oil and served with creamy tartar sauce.

Caprese 10

Fresh buffalo mozzarella, sliced tomatoes and basil, drizzled with olive oil.

Garlic Cheese Bread 7

Freshly baked bread topped with a garlic and parmesan cheese spread.

Toasted Ravioli 9

Lightly toasted breaded ravioli served with spicy marinara sauce.

Calamari Fritti 9

Calamari lightly breaded, fried, served with homemade marinara sauce.

Bruschetta 7

Fresh diced tomatoes, parmesan, basil, garlic, and white wine sauce.

Funghi Al Vino Bianco 8

Mushrooms sautéed in extra virgin olive oil, roasted garlic and white wine sauce.

Hot Wings 11

Barbeque flavored chicken wings made to order (Mild, Medium, Hot).

Grilled Shrimp Cocktail 16

Jumbo shrimp grilled and served with a mildly spicy cocktail sauce.

Baked Meatballs 10

Hand rolled meatballs baked served in a tomato sauce.

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Zuppa E Insalata

Zuppa Del Giorno 8

Soup of the Day, Chef's Choice

Minestrone 8

Classic Italian Vegetable Soup

Lenticchie 8

Lentil Soup

Siena's Original Chopped Salad Half 10 Full 14

Chopped iceberg lettuce, mozzarella cheese, salami, marinated garbanzo beans, kalamata olives, tomatoes, and cucumbers served with Siena's house Italian dressing. (Substitute salami with chicken or turkey).

Insalata Mista Half 7 Full 10

Mixed greens, tomatoes, cucumbers, garbanzo beans, and carrots served with Siena's Italian dressing.

Insalata Di Caesar Half 8 Full 12

Romaine lettuce with Siena's Caesar dressing, shaved Parmigianino and croutons (Add chicken or shrimp \$5).

Spinach Grilled Chicken Salad 12

Mushrooms, tomatoes, red onions, boiled eggs, and grilled chicken on a bed of spinach served with balsamic vinaigrette.

Adolfa 12

Mixed greens, walnuts, blue cheese chunks, green apple slices served with balsamic vinaigrette (Add chicken or asparagus \$5).

Insalata Di Mare 20

Cold seafood salad, served with shrimp, scallops, and calamari on a bed of arugula served with lemon dressing.

Insalata Di Asparagi 14

Asparagus, buffalo mozzarella, tomatoes, cucumbers, on a bed of spinach served with Siena's house Italian dressing.

Filetto Con Rucola 18

Grilled, sliced filet mignon, shaved Parmigianino served on a bed of arugula.

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Insalata Di Tonno 19

Marinated tuna, cannelloni beans, string beans, boiled eggs, and tomatoes.

Sandwiches

Blackened Ahi Burger 16

Fresh ahi tuna prepared with Cajun spices, served with avocado, tomatoes, and mixed greens.

Cheeseburger 12

Angus beef, sharp cheddar, tomatoes, red onions, pickles, served with Siena's house dressing on an onion bun.

Chicken Club 14

Grilled chicken breast, smoked bacon, sharp cheddar, avocado, tomatoes and mixed greens.

Turkey Sandwiches 12

Smoked turkey breast, avocado, tomatoes, mixed greens on fresh ciabatta bread.

Caprese Sandwich 14

Fresh buffalo mozzarella, sliced tomatoes, basil served on fresh ciabatta bread.

Blackened Filet 20

Blackened filet, grilled onions, served with a side of creamy horseradish.

Balboa Dog 10

All beef hot dog, cut in half and served with grilled onions on a French roll.

Fish and Chips 16

Beer battered fresh halibut served with lemon tarter sauce and French fries.

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Pizza

Margherita 12

Fresh diced tomatoes, basil and roasted garlic.

Di Siena 18

Pepperoni, smoked ham, homemade Italian sausage, mushrooms, peppers and onions

Vegetariano 14

Artichoke hearts, peppers, onions, mushrooms, olives, capers and fresh basil.

Pepperoni 14

Freshly sliced pepperoni, tomato sauce, and cheese.

Funghi 16

Fresh buffalo mozzarella, tomatoes, and mushrooms.

Pasta

Angel Hair Checca 12

Angel hair pasta, fresh chopped tomatoes, garlic, capers, and extra virgin olive oil.

Spaghetti Aglio E Olio 12

Garlic, Italian parsley, crushed chili flakes, and extra virgin olive oil.

Spaghetti Al Pesto con Pollo 16

Homemade pesto with fresh basil and grilled chicken.

Ravioli Aragosta 24

Lobster ravioli in a brandy tomato cream sauce.

Ravioli al Formaggio 14

Cheese ravioli in Siena's signature marinara sauce.

Vitello Tortellini 20

Pasta filled with veal, sautéed mushrooms.

Rigatoni Alle Melanzane 18

Rigatoni, with eggplant, tomatoes, and grated ricotta

Linguine Frutti Di Mare 22

Linguini served with mixed seafood

Risotto Al Funghi 20

Risotto with fresh mushrooms.

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Risotto Ai Frutti Di Mare 24

Risotto with mixed seafood.

Brown Rice with Pesto and Chicken 14

Choice Pasta 14

Your choice of pasta: Angel Hair, Linguine, Penne, or Gnocchi.

Prepared in your choice of sauce: Butter, Olive Oil, Marinara, Meat Sauce, Pink Sauce, Pesto, or Alfredo.

Carne E Pesce

Siena Seafood Platter for Two 79

King crab legs, lobster, salmon, jumbo prawns, scallops and clams served on a bed of linguini pasta and Siena's special marinara sauce.

Filet Mignon 36

8oz Hand cut choice beef, covered with a peppercorn sauce served with garlic mashed potatoes and seasonal vegetables.

Bistecca 32

16oz grilled angus ribeye, served with roasted potatoes and seasonal vegetables.

Pollo Marsala 19

Sautéed chicken breast, shallots and mushrooms in a creamy, dry marsala wine sauce.

Pollo Parmigianino 19

Hand breaded chicken breast with Siena's signature marinara sauce, topped with fresh buffalo mozzarella.

Pollo Piccata 19

Sautéed chicken breast with a lemon, white wine, caper sauce.

Melanzane Parmigianino 16

Hand breaded eggplant, baked with mozzarella and served with Siena's signature marinara sauce.

Salmone Alla Limone 22

Fresh grilled salmon filet with a lemon, butter, and caper sauce.

Branzino Al' Isolana 32

Oven baked sea bass topped with tomatoes, capers, and olives.

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Scaloppini Marsala 34

Sautéed veal scaloppini with fresh mushrooms in a creamy, dry marsala wine sauce.

Desserts

Tiramisu 8

Siena's signature homemade tiramisu. Lady fingers layered soaked in espresso and layered with mascarpone mouse and chocolate shavings.

Crème Brule 8

Rich custard with crisp caramelized shell.

Cheesecake 8

Creamy cheesecake with a graham cracker crust.

Chocolate Fondant 8

Chocolate layer cake filled with rich chocolate cream, covered with chocolate ganache.

Mixed Berry Cake 8

Short pastry base, filled with Chantilly cream, topped with a layer of sponge cake and garnished with mixed berries.

Flute Limon cello 8

Refreshing lemon gelato, swirled with lemon cello.

Lemon Ripieno 8

Refreshing lemon sorbet served in its natural fruit shell.

Exotic Bomba 8

Mango, passion fruit and raspberry sorbet, covered in a white chocolate shell and drizzled with dark chocolate.