

Business Lunch

2 Courses (Starter + Main) + coffee or tea AED 145
3 Courses (Starter + Main + Dessert) + coffee or tea AED 170

Additional wine by the glass AED 48

Antipasti

Choice of 1 starter

Insalata Caprese (D,V)

Italian tomato, stracciatella cheese, tomato and basil dressing

Carpaccio di Branzino (S, R)

Seabass carpaccio, kalamansi dressing, esepette and chives

Insalata della Casa (V, D)

Boston lettuce, Parmigiano Reggiano, chives, shallots, honey mustard dressing

Frittura di Calamari (D, SF, G)

Crispy calamari, spicy mayo

Bresaola, Rucola e Grana (D)

Bresaola cold cut, rocket leaves, Parmigiano Reggiano, citronette

Piatti

Choice of 1 main course

Paccheri alla Norma (G, D)

Paccheri pasta, eggplant tomato sauce, salted ricotta

Minestrone di Verdure (V)

Italian seasonal vegetable soup

Flank and Fries (D)

Wagyu Flank, persillade sauce, french fries

Orata (S, D)

Pan-seared sea bream, cauliflower puree

Pizzetta Diavola (D, G)

Spicy italian salame pizza

Dolce

Choice of 1 dessert

Tiramisù Classico (D,G)

Cannoli (D, G, N)

Caffè Affogato (D)

Siena

Welcome to Siena!

Our menu has been designed as an invitation to travel.

An immersion in the flavors and charm of Tuscany. At Siena, you will discover

dishes inspired by the generosity and authenticity of Italian cuisine.

Homemade recipes prepared with seasonal ingredients, carefully sourced from passionate producers. Rich and flavorful dishes paired with indulgent desserts to enjoy at any time of day.

A menu created to satisfy every appetite and every craving!

Benvenuti a Siena!

Abbiamo ideato il nostro menù come un invito al viaggio.

Un'immersione che offre un piacevole cambiamento di scenario in Toscana.

A Siena troverete piatti ispirati alla generosità e all'autenticità della cucina italiana. Ricette fatte in casa, preparate con ingredienti di stagione che abbiamo selezionato con cura da produttori appassionati.

Piatti solari e ricchi di sapore, accompagnati da deliziosi dessert da gustare in qualsiasi momento della giornata.

Un menù pensato per tutti gli appetiti e tutte le voglie!

Antipasti

Burrata pugliese (D, V) Burrata 125 gr, seasonal tomatoes and “its famous homemade caramelized balsamic vinegar”	105
Burrata al tartufo (D, V) Truffle burrata 300 gr, seasonal tomatoes, black truffle and truffle oil	220
Focaccina all’astice (D, G, SF) Italian-style lobster roll filled with lobster, avocado, spicy mayo	155
Vitello tonnato (D, G, S) Slow-cooked veal, tuna, capers, anchovies, croutons	115
Arancini (D, G, S) Italian rice suppli, beef tartare, caviar	145
Calamari fritti (D, G, S) Fried calamari, spicy mayo	100
Salmone affumicato (D, G, S) Sliced smoked salmon, lemon crème fraîche, blinis	105
Pizzetta Salmone e Caviale (D, G, S) Crispy mini pizza, smoked salmon, crème fraîche, caviar	210
Extra caviar (S)	75
Caviale (D, G, S) Caviar Oscietre, blinis - 30gr / 50gr	535 / 870
Caviar Béluga, blinis - 30gr	1750

Salumi

Bresaola della Valtellina (D) Rocket leaves, parmesan cheese, olive oil	105
Cecina & mozzarella (D) Sliced cecina, buffalo mozzarella, basil , olive oil	165

Crudo

Carpaccio di manzo (D, R) Fassona beef, grana padano, rocket leaves	105
Carpaccio di orata (S, R) Sea bream, lemon oil, onion pickles, salmon roe, citrus pearls	105
Tartare di tonno (G, S, R) Tuna tartare, avocado, soy sauce, lemon	125
Carpaccio gambero rosso (S, R) Red Sicily prawns, espellette, lemon dressing	160
Carpaccio di Ricciola (S, R) Yellowtail, truffle dressing, chives	130

Insalate

Insalata César (D, G, S) Romaine salad, breaded chicken breast, taggiasche olives, datterino tomatoes, Parmigiano reggiano DOP, croutons, César sauce	105
Insalata dell'orto (V) Lettuce, avocado, red endive, cherry tomatoes, asparagus, radish, cucumber, grapefruit, pomegranate, lemon-infused olive oil	75
Insalata d'indivia (D, N, V) Endives, Gorgonzola cheese, red apple, caramelized walnuts, mustard dressing	75
Insalata King crab (SF) Lettuce heart, King crab, avocado, pomegranate, olive oil, lemon	190

Pasta & risotto

Signatures

Pici Cacio e Pepe (D, G, V) Homemade Pici pasta, Pecorino cheese and black pepper sauce	130
Siena rigatoni (D, G, V) Signature spicy sauce, parmesan cheese, basil	110
Linguine all'astice (D, G, SF) Lobster, bisque, tomato	385
Paccheri al ragù bianco (D, G) Wagyu beef ragout, veal jus	145
Ravioli al tartufo (D, G, V) Stuffed ravioli with burrata and ricotta cheese, black truffle	165

Linguine alle vongole (D, G, SF) Clams, cherry tomatoes, garlic, parsley	175
Tagliolini al caviale (D, G, S) Lemon butter, caviar, lemon zest	300
Risotto alla Milanese con Ossobuco (D) Saffron risotto served with traditional Milanese braised veal shank	165

Pizze

Margherita (D, G, V) Tomato sauce, mozzarella cheese, basil, olive oil	105
Diavola (D, G) Tomato sauce, mozzarella cheese, spicy beef salami, honey	120
Tartufo (D, G, N, SF, V) Truffle and ricotta, mozzarella cheese, black truffle	240

Carne	
Cotoletta alla Milanese (D, G) / <i>to sfare</i> Milanese-style veal cutlet, lemon zest	320
Piccata al limone (D, G) Veal escalope with lemon butter sauce	180
Filetto di manzo (D) Wagyu 6-7 Beef fillet, peppercorn sauce	395
Galletto alla cacciatora (D) Oven baked baby chicken, tomato and spicy capsicum sauce	175
Wagyu Kagoshima 400gr (D) Kagoshima A5/A4 Wagyu beef striploin	995

Pesci	
Polpo scottato (D, S) Roasted octopus, confit tomatoes, stracciatella, arugula	195
Branzino e carciofi (D, S) Pan-seared sea bass, artichokes, lemon dressing	225
Baccala alla Pizzaiola (D, S) Roasted cod, tomato, capers, black olives	205
Gamberoni alla griglia (SF) Roasted king prawns, vierge sauce	175
La sogliola (D, G, S) / <i>to sfare</i> Meunière, butter lemon sauce	450

Contorni			
Mashed potatoes (D, V)	40	Green beans (V)	40
Roasted baby potatoes (D, V)	35	Green salad (V)	35
Hand-cut French fries (V)	35	Sautéed artichokes (V)	65
		Extra truffle (V)	85

Dolce	
Churros (D, G, N) Gianduja sauce	60
Torta al limone meringata (D, G) Shortbread, lemon curd, Italian meringue	60
Pavlova (D) Meringue, vanilla chantilly, mango and passion fruit sorbet	65
Tiramisù (D, G) Classic tiramisu	65
Vanilla panna cotta (D) Fresh berries and raspberries coulis	65
Chocolate fondant (D, G) Vanilla ice cream	60

To Share	
Gelato al Pistacchio (D, N) Olive oil, caramelized pistachio, sea salt	90
Siena Saint-Honoré (D, G) Puff pastry, Madagascar vanilla, salted butter caramel	105
Tagliata di frutta Seasonal fruits platter	120



Ltd Gate Village Building 7,
DIFC Dubai UAE

04 570 9391
www.siena-restaurants.com
📍 [sienarestaurant.dubai](https://www.instagram.com/sienarestaurant.dubai)