

ANTIPASTI

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imported italian meats, cheeses, pickled vegetables
small 20 / large 32

OYSTERS ON THE ½ SHELL

mignonette, cocktail sauce, lemon • 18.50 / 37

TUNA TARTARE

shallots, capers, lemon aioli, homemade chips • 18

LUMP CRAB BRUSCHETTA

sweet bell pepper, chives, basil, lemon, evoo • 16

BURRATA

prosciutto di parma, arugula, evoo, aged balsamic • 17

CLAMS OREGANATA

onion, parsley, italian breadcrumbs, lemon, bacon • 17

STUFFED HOT PEPPERS

italian cheeses, garlic, evoo • 15

EGGPLANT STACK

fresh mozzarella, tomato, basil, aged balsamic • 16

ARTICHOKES AMALFI

seasoned breadcrumbs, lemon, pecorino, evoo • 15

INSALATE

ITALIAN

arugula, romaine, fennel, tomato, chickpeas, red onion, olives,
romano, white balsamic • 11

CAESAR

prosciutto, croutons, lemon, white anchovy • 12

CONTADINA

fennel, radish, pickled carrots, marcona almonds, goat cheese,
shallot vinaigrette • 12

MEATBALL

romaine, tomato, cucumber, red onion, seasoned ricotta,
tomato vinaigrette • 13

GRECO

chopped romaine, cucumbers, tomato, pepperoncini, onion,
feta cheese, kalamata olives, oregano vinaigrette • 12



Please make us aware of any food allergies or dietary restrictions. We do offer many gluten free options however we are not a flourless restaurant.

We have many options for your personal and corporate party needs, please inquire with our manager.

chef: **CHRIS SMALDONE** sous chef: **MARK FELL**

PASTA

TORCHIO BOLOGNESE

pork, beef, veal, tomato, red wine, parmigiano • 26

ORECCHIETTE VERDE

asparagus, spring peas, spinach, pesto, pecorino romano • 25

SEAFOOD SCAMPI

spaghetti, lobster, shrimp, scallops, lemon, white wine, garlic, parsley • 43

RIGATONI ARRABBIATA

shrimp, italian sausage, hot peppers, san marzano tomatoes • 28

SUNDAY SAUCE

spaghetti, meatballs, homemade tomato sauce • 21

ENTRATA

WOOD OVEN ROASTED CHICKEN

italian sausage, sweet & hot peppers, potatoes • 28

CHICKEN OR VEAL CUTLETS

milanese, parmesan or vodka sauce • 28/34

GRILLED WILD CAUGHT SALMON

white wine, lemon, basil, local vegetables • 34

THE PORK CHOP

panko crust, hot cherry pepper demi glace • 34

FILET MIGNON 8OZ

garlicky spinach, truffle butter • 49

PRIME NEW YORK STRIP STEAK 14OZ

sauteed mushrooms, barolo wine sauce • 52

WOOD OVEN PIZZA

MARGHERITA

tomato sauce, fresh mozzarella, basil • 19

CLASSICO

tomato sauce, cheese, pepperoni, mushrooms • 19

SICILIAN WHITE

tomato, onion, fontinella, roasted garlic, oregano, romano • 19

ITALIAN BEEF "CHICAGO"

filet mignon, roasted garlic, asiago, giardiniera • 19

TOSCANA

pesto, onion, arugula, reggiano • 19

VERDURE

pesto, artichokes, spinach, mushrooms, olives • 19

SALSICCIA

vodka sauce, sausage, onions, cherry peppers • 19

All pizzas are made with Galbani mozzarella.

gm: **KATHY DONALDSON** agm: **SEAN RATLIFF**
bar manager: **ANGELA KIGNTH**

BY THE GLASS etc.

BUBBLES

Freixenet Negro Brut, Spain 90, Pt 9.75

Jeio Prosecco Superiore Brut, Italy, 90 Pt 10.00

WHITES

PINOT GRIGIO Circa 7.50/11.25

PINOT GRIGIO Maso Poli 10.50/15.75

SOAVE Gini, "Classico" 90 Pt 8.75/13.00

GRECO DI TUFO Terredora Di Paolo 10.50/15.75

SAUV BLANC Innocent Bystander, 90pt 9.50/14.25

RIESLING Dr Thanisch, 91 Pt 9.25/14.00

ROSE Miraval 12.00/18.00

CHARDONNAY Sonoma Cutrer 10.00/15.00

CHARDONNAY Vie Di Romans 15.50/23.25

REDS

CABERNET Twenty Rows "Napa Reserve" 13.50/20.25

CABERNET Seven Falls 9.50/14.25

CABERNET BLEND Chappellet "Mountain Cuvee" 18/27

CAB/SANG/MERLOT La Sughere, 92 Pt 13.50/20.25

CAB/SANG/SYRAH Petra Toscana Zingari, 92 Pt 9.25/14

PINOT NOIR Ayres, 91 Pt 11/16.50

ZINFANDEL Four Vines "The Biker", 90 Pt 9.50/14.25

MERLOT Rodney Strong, 90 Pt 9.50/14.25

MALBEC Pulenta "Bodega La Flor", 91 Pt 9.50/14.25

SANG Blend "Siena" Ferrari Carano, 90 Pt 12.50/18.75

CRAFT COCKTAILS

MR. MAURO

bourbon, aperol, amaro nonino, lemon • 12

MEDITERRANEAN BLISS

figenza vodka, st germain, grapefruit • 12

DRAGON FRUIT MULE

vodka, dragon fruit, lime, ginger beer • 12

HUNNY

bourbon, honey syrup, lemon, lavender bitters • 12

ITALIAN G&T

malfy pink grapefruit gin, tonic, grapefruit • 10

ESPRESSO MARTINI

averna, kahlua, espresso • 12

SPICY PINEAPPLE

arete tequila, agave, lime, pineapple, habanero bitters • 12

APEROL SPRITZ

aperol, prosecco, soda, orange • 10

SELTZERS

High Noon, Pineapple 7.50

High Noon, Peach 7.50

BEER, BY THE BOTTLE

Birra Moretti 6.00

Stella Artois 6.00

Heineken Light 5.50

Michelob Ultra 4.50

Big Ditch, Hayburner Ipa 7.00

Flying Bison Rusty Chain 6.00

Great Lakes Edmund Fitzgerald 6.00

Fat Tire 6.50

Seasonal Selection Mkt

Labatt Blue Light N/a 4.50



MENU

Bella
NY

SIENA-RESTAURANT.COM

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