

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

BURRATA

arugula, prosciutto di parma, butternut squash, hazelnuts,
aged balsamic • 18

CLAMS CASINO

onion, parsley, bell pepper, 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

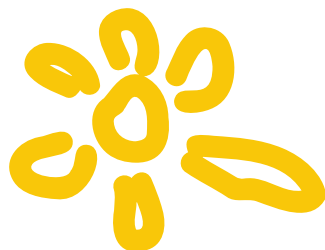
prosciutto, croutons, lemon, white anchovy • 12

BEET

local greens, whipped goat cheese, pistachio, aged balsamic • 13

MEATBALL

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



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

PASTA

TORCHIO BOLOGNESE

pork, beef, veal, tomato, red wine, parmigiano • 28

SAFFRON FARFALLE

roasted red pepper, baby kale, calabrian chili, pecorino romano • 23

SEAFOOD SCAMPI

spaghetti, lobster, shrimp, scallops, lemon, white wine, garlic, parsley • 45

RIGATONI ARRABBIATA

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

SUNDAY SAUCE

spaghetti, meatballs, homemade tomato sauce • 22

ENTRATA

CHICKEN SCARPARELLO

bell & evans bone in chicken, italian sausage,
sweet & hot peppers, potatoes • 32

CHICKEN OR VEAL CUTLETS

milanese, parmesan or vodka sauce • 29/34

GRILLED WILD CAUGHT SALMON

white wine, lemon, basil, local vegetables • 34

BERKSHIRE PORK CHOP

panko crust, hot cherry pepper demi glace • 38

BRAISED SHORT RIBS

marsala, roasted mushrooms, potato purée • 38

FILET MIGNON 8OZ

garlicky spinach, truffle butter - OR -
peppercorn crust, brandy cream • 54

RACK OF LAMB

pan roasted, mint gremolata • 48

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.

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

GAVI DI GAVI La Meirana, 90 Pt 10.00/15.00

GRECO DI TUFO Terredora Di Paolo 10.50/15.75

SAUV BLANC Jax "Y3", 90 Pt 9.25/14.00

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 Seven Falls 12.00/18.00

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 10.50/15.75

MALBEC Andeluna "Altitude", 92 Pt 10.00/15.00

SANGIOVESE 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

POMEGRANATE MULE

vodka, pomegranate, lime, ginger beer • 12

ESPRESSO MARTINI

averna, kahlua, espresso • 12

AMANTE AMARO

arete blanco tequila, cynar, agave, fresh orange juice • 12

ITALICUS MARTINI

italicus rosolio di bergamotto, gin, fresh lemon,
simple syrup, limoncello • 12

SELTZERS

High Noon, Pineapple 7.50

High Noon, Peach 7.50

BEER, BY THE BOTTLE

Birra Moretti 6.00

Stella Artois 6.00

Heineken/Heineken Light 5.50

Michelob Ultra 4.50

Big Ditch, Hayburner Ipa 7.00

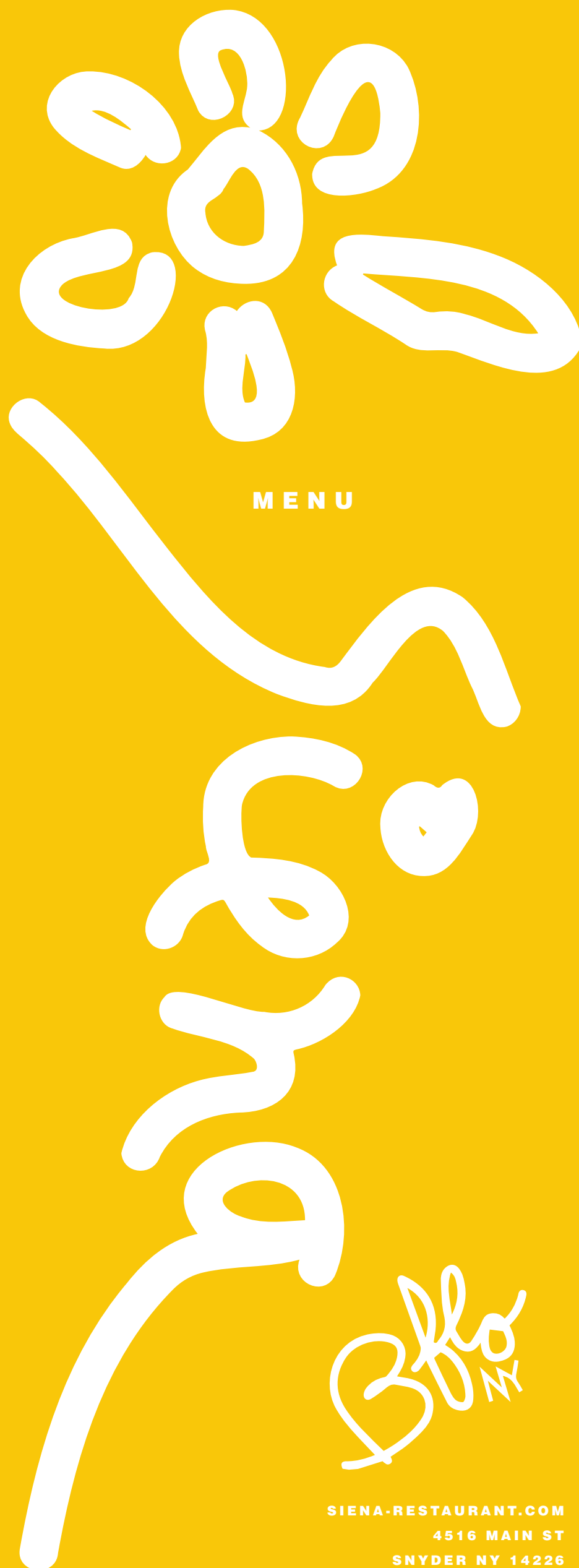
Flying Bison Rusty Chain 6.00

Great Lakes Edmund Fitzgerald 6.00

Fat Tire 6.50

Seasonal Selection Mkt

Labatt Blue/Blue Light/ Blue N/A 4.50



MENU

Siena
NY

SIENA-RESTAURANT.COM
4516 MAIN ST
SNYDER NY 14226
(716) 839-3108