

ANTIPASTI

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

OYSTERS ON THE ½ SHELL

mignonette, cocktail sauce, lemon • 19 / 38

TUNA TARTARE

shallots, capers, lemon aioli, homemade chips • 18

BURRATA

marinated plum tomatoes, grilled gralic bread, fleur de sel, evoo • 18

CLAMS CASINO

onion, parsley, bell pepper, italian breadcrumbs, lemon, bacon • 18

STUFFED HOT PEPPERS

italian cheeses, garlic, evoo • 15.50

EGGPLANT STACK

fresh mozzarella, tomato, basil, aged balsamic • 17

ARTICHOKES AMALFI

seasoned breadcrumbs, lemon, pecorino, evoo • 16

PROVOLOGNE AL FORNO

wood oven roasted provolone, marinated peppers, capers,
aged vinegar, honey • 14

INSALATE

ITALIAN

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

CAESAR

prosciutto, croutons, lemon, white anchovy • 12

MEATBALL

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



ADDITIONAL CHEESE & OLIVES • 2

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

FETTUCCINI

spring peas, asparagus, wild mushrooms, garlic, marsala cream • 27

FRUTTI DI MARE

spaghetti, lobster, shrimp, scallops, tomato-fennel broth • 46

RIGATONI ARRABBIATA

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

SUNDAY SAUCE

spaghetti, meatballs, homemade tomato sauce • 22

CAPELLINI

crab meat, calabrian chilies, lemon • 38

ENTRATA

GRILLED BELL & EVANS CHICKEN AL MATTONE

fergola sarda, fresh mozzarella, blistered shishito peppers, lemon • 33

CHICKEN OR VEAL CUTLETS

milanese, parmesan or vodka sauce • 29/34

GRILLED WILD CAUGHT SALMON

white wine, lemon, basil, local vegetables • 35

BERKSHIRE PORK CHOP

panko crust, hot cherry pepper demi glace • 38

BRAISED SHORT RIBS

marsala, roasted mushrooms, potato purée • 39

FILET MIGNON 8OZ

roasted potatoes, local vegetables, demi-glace, truffle butter • 56

WOOD OVEN PIZZA

MARGHERITA

tomato sauce, fresh mozzarella, basil • 21

CLASSICO

tomato sauce, cheese, pepperoni, mushrooms • 21

SICILIAN WHITE

tomato, onion, fontinella, roasted garlic, oregano, romano • 21

BISTECA

sliced steak, fontina cheese, truffle purée • 24

TOSCANA

pesto, onion, arugula, reggiano • 21

FIORI DI ZUCCA

pesto, squash blossoms, zucchini, lemon ricotta, basil • 23

SALSICCIA

vodka sauce, sausage, onions, cherry peppers • 21

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 9.00/13.50

PINOT GRIGIO Maso Poli 10.50/15.75

GAVI DI GAVI La Meirana, 90 Pt 10.50/15.75

SAUV BLANC Innocent Bystander 10.75/16.00

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

VERMENTINO Podere don Cataldo 10.25/15.50

REDS

CABERNET Seven Falls 12.00/18.00

CABERNET BLEND Chappellet "Mountain Cuvee" 19.25/28.75

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

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

PINOT NOIR Ayres, 91 Pt 12/18

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

MERLOT Rodney Strong, 90 Pt 11/16.50

MALBEC Andeluna "Altitude", 92 Pt 10.00/15.00

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

CHIANTI (Sangiovese Blend) Conti di Barbolani "Il Poggiolo" 9.25/14.00

CRAFT COCKTAILS

MR. MAURO

bourbon, aperol, amaro nonino, lemon • 12.75

MEDITERRANEAN BLISS

figenza vodka, st germain, grapefruit • 12.50

LOGANBERRY MULE

vodka, crystal beach loganberry syrup, ginger beer, lime • 12.50

PINEAPPLE DREAM

arette blanco tequila, pineapple juice, campari, agave, lime • 12.50

ITALIAN G&T

malfy pink grapefruit gin, tonic, grapefruit • 11

GARDEN GIMLET

empress gin, honey syrup, lime, cucumber • 12.50

APPEROL SPRITZ

aperol, prosecco, club soda, orange • 12.50

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

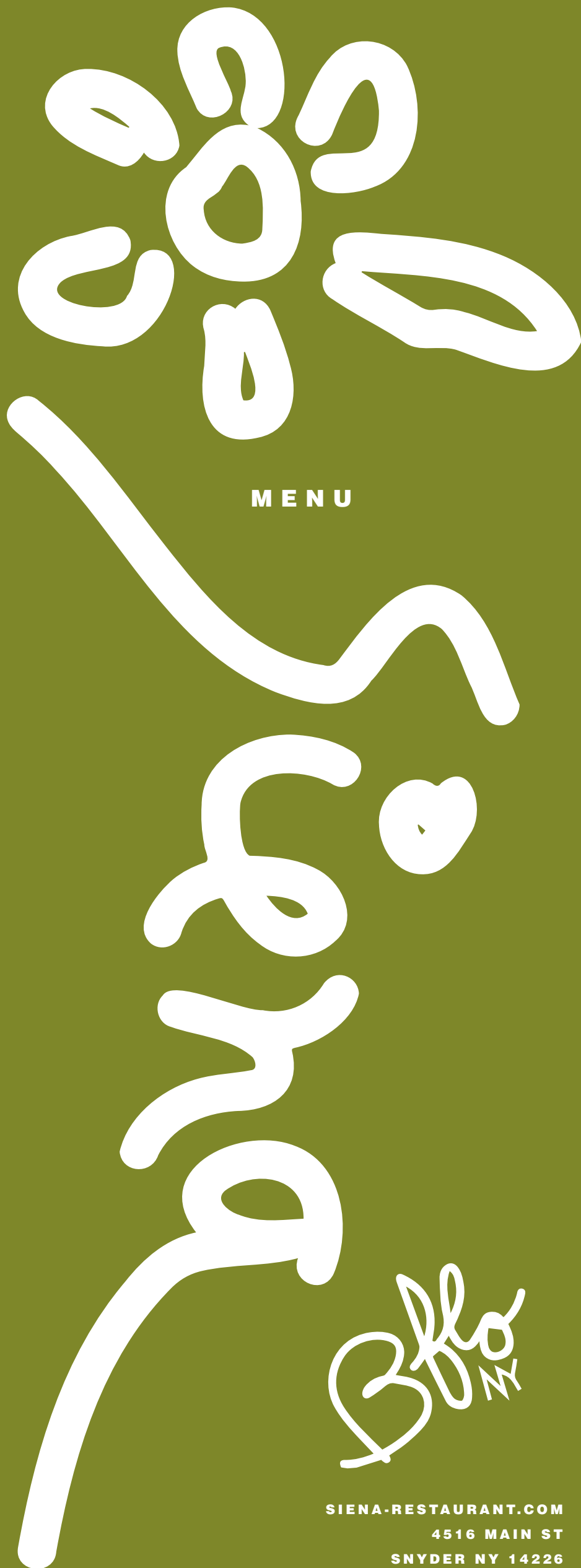
Flying Bison Rusty Chain 6.00

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

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