

BY THE GLASS etc.

BUBBLES

Freixenet Negro Brut, Spain, 90 Pt 9.75
Lamberti Prosecco, Extra Dry, Italy, 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 Trefetheon "Eschol" 12.50/18.00
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

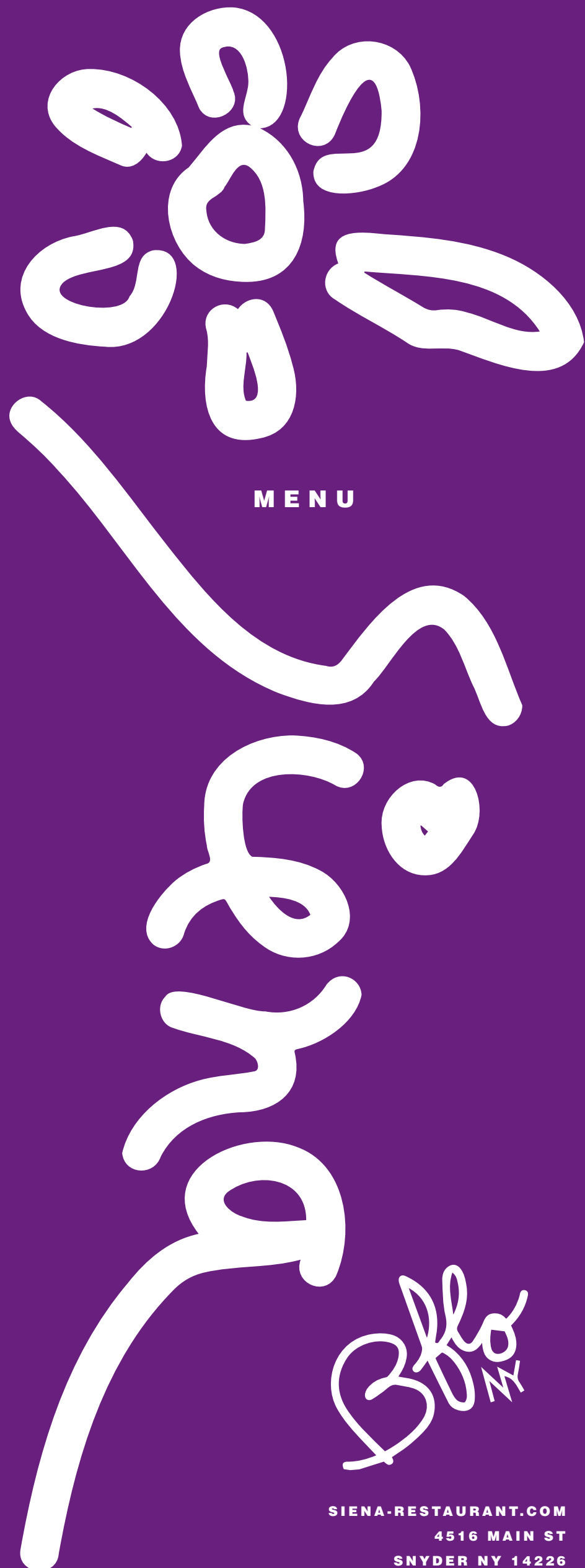
SELTZERS

High Noon, Pineapple 7.50

High Noon, Peach 7.50

BEER, BY THE BOTTLE

Birra Moretti 6.00	Flying Bison Rusty Chain 6.00
Stella Artois 6.00	Great Lakes Edmund Fitzgerald 6.00
Heineken/Heineken Light 5.50	Fat Tire 6.50
Heineken N/A 5.50	Seasonal Selection Mkt
Michelob Ultra 4.50	Labatt Blue/Blue Light 4.50
Big Ditch, Hayburner Ipa 7.00	



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

ANTIPASTI

ANTIPASTI BOARD

imported italian meats, cheeses, pickled vegetables
small 21 / large 33

OYSTERS ON THE ½ SHELL

mignonette, cocktail sauce, lemon • 19 / 38

TUNA TARTARE

shallots, capers, lemon aioli, homemade chips • 18

WHIPPED BURRATA

parma prosciutto, fig preserves, crostini • 18

CLAMS CASINO

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

STUFFED HOT PEPPERS

italian cheeses, garlic, evoo • 15.95

EGGPLANT STACK

fresh mozzarella, tomato, basil, aged balsamic • 17.95

ARTICHOKES AMALFI

seasoned breadcrumbs, lemon, pecorino, evoo • 16.95

INSALATE

ITALIAN

arugula, romaine, fennel, tomato, chickpeas, red onion, olives,
romano, white balsamic • 12.50

CAESAR

prosciutto, croutons, lemon, white anchovy • 12.95

MEATBALL

romaine, tomato, cucumber, red onion, seasoned ricotta,
tomato vinaigrette • 13.95



ADDITIONAL CHEESE & OLIVES • 2 / GUEST

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 / RISOTTO

TORCHIO BOLOGNESE

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

ORECCHIETTE

italian sausage, broccolini, garlic, chili • 28

SEAFOOD SCAMPI

lobster, shrimp, scallops, spaghetti, lemon, garlic • 46

RIGATONI ARRABBIATA

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

SUNDAY SAUCE

spaghetti, homemade tomato sauce • 22
add meatball • 4 add burrata • 7

RISOTTO DI ARAGOSTA

cold water lobster, mascarpone, lemon • 46

ENTRATA

FRUTTI DI MARE ALLA GRIGLIA

grilled market seafood, lemon, evoo • MP

CHICKEN OR VEAL CUTLETS

milanese, parmesan or vodka sauce • 29 / 35

FAROE ISLAND SALMON

roasted broccoli, pesto, lemon, evoo, fregola sarda • 36

BERKSHIRE PORK CHOP

panko crust, hot cherry pepper demi glace • 39

BRAISED SHORT RIBS

marsala, roasted mushrooms, potato purée • 42

FILET MIGNON 8OZ

whipped potatoes, local vegetables, demi-glace, truffle butter • 58

WOOD OVEN PIZZA

MARGHERITA

tomato sauce, fresh mozzarella, basil • 22

CLASSICO

tomato sauce, cheese, pepperoni, mushrooms • 22

SICILIAN WHITE

tomato, onion, fontinella, roasted garlic, oregano, romano • 22

BISTECA

sliced steak, fontina cheese, truffle purée • 25

TOSCANA

pesto, onion, arugula, reggiano • 23

SALSICCIA

vodka sauce, sausage, onions, cherry peppers • 22

All pizzas are made with galbani mozzarella.