

BY THE GLASS etc.

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
- ROSÉ** Miraval 12.50/18.75
- CHARDONNAY** Eschol Napa 12.50/18.75
- VERMENTINO** Podere don Cataldo 10.25/15.50

REDS

- CABERNET** Twenty Rows Reserve, 91 Pt 14.25/21.50
- CABERNET** Franciscan, 90 Pt 12.00/18.00
- CABERNET BLEND** Chappellet 19.25/28.75
- CAB/SANG/MERLOT** Le Sughere, 92 Pt 13.50/20.25
- CAB/SANG/SYRAH** Petra Zingari, 92 Pt 9.25/14.00
- PINOT NOIR** Ayres, 91 Pt 13.00/19.50
- ZINFANDEL** Four Vines "The Biker", 90 Pt 9.50/14.25
- MERLOT** Clarendelle, Saint-Emilion, 90 Pt 13.00/19.50
- MALBEC** Andeluna "Altitude", 92 Pt 10.00/15.00
- SANGIOVESE** Blend "Siena" Ferrari Carano, 90 Pt 13.00/19.50
- CHIANTI (Sangiovese Blend)** Conti di Barbolani "Il Poggiolo" 9.25/14.00

SPLITS

- LA MARCA ROSE** 10.00
- LAMBERTI PROSECCO EXTRA DRY** 10.00

CRAFT COCKTAILS

- MR. MAURO**
four roses bourbon, aperol, amaro nonino, lemon • 13.00
- MEDITERRANEAN BLISS**
figenza vodka, st germain elderflower, grapefruit juice • 12.50
- MOSCOW MULE**
vodka, lime juice, ginger beer • 12.50
- SUMMER LOVIN!**
arete blanco tequila, muddled strawberry, basil, lemonade • 12.50
- ITALIAN G&T**
malfy pink grapefruit gin, tonic, grapefruit • 11.00
- LAVENDER BEE'S KNEES**
empress gin, honey syrup, lemon, lavender bitters • 12.50
- APEROL SPRITZ**
aperol, prosecco, club soda, orange • 12.50
- STARLINO SPRITZ**
starlino grapefruit, grapefruit juice, prosecco • 12.50
starlino orange, pineapple juice, prosecco • 12.50
- SIENA SANGRIA** • 12.50

MOCKTAILS

- SPICY MOCKARITA**
lime juice, agave, habanero bitters, splash of OJ • 9.00
- SUMMER FUN!**
muddled strawberry, basil, lemonade • 9.00
- BLACKBERRY GINGER**
blackberry syrup, lime juice, pineapple juice, ginger beer • 9.00

SELTZERS

- HIGH NOON** Pineapple, Peach or Grapefruit • 8.50

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 | Labatt Blue/Blue Light 4.50 |
| Michelob Ultra 4.50 | Shock Top Belgian White 6.00 |
| Big Ditch, Hayburner Ipa 7.00 | |



MENU



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

TUNA TARTARE

shallots, capers, lemon aioli, homemade chips • 19

BURRATA “CARBONARA”

prosciutto di parma, smashed peas, lemon, parsley, grated egg yolk • 19

SAUTÉED CLAMS

garlic, white wine, cherry peppers, parsley • 18

STUFFED HOT PEPPERS

italian cheeses, garlic, evoo • 16

EGGPLANT STACK

fresh mozzarella, tomato, basil, aged balsamic • 19

ARTICHOKES AMALFI

seasoned breadcrumbs, lemon, pecorino, evoo • 17

OCTOPUS

celery salad, baby potatoes, calabrian chili crunch • 21

INSALATE

ITALIAN

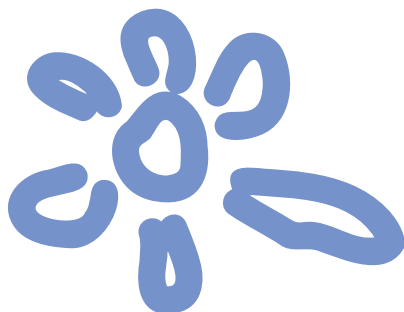
arugula, romaine, fennel, tomato, chickpeas, red onion, olives,
romano, white balsamic • 13

CAESAR

prosciutto, croutons, lemon, white anchovy • 15

ITALIAN WEDGE

iceberg lettuce, pancetta, marinated tomatoes, focaccia
croutons, parmesan-peppercorn dressing • 14



ADDITIONAL CHEESE & OLIVES • \$3.00 / 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

SPAGHETTI NERANO

zucchini napoletana, provolone cheese, chili • 29

SEAFOOD SCAMPI

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

RIGATONI ARRABBIATA

shrimp, italian sausage, hot peppers, san marzano tomatoes • 29

SUNDAY SAUCE

homemade tomato sauce, meatball • 24

ANGELINA

rigatoni, summer squash, burrata, tomatoes,
zucchini blossom pesto • 32

CRAB BUCATINI

jumbo lump crab meat, tomato, fennel, prosecco,
preserved lemon, modica • 46

ENTRATA

CHICKEN OR VEAL CUTLETS

milanese, parmesan or vodka sauce • 32 / 36

BERKSHIRE PORK CHOP

panko crust, hot cherry pepper demi glace • 39

FILET MIGNON 8OZ

whipped potatoes, local vegetables, demi-glace, truffle butter • 62

ROASTED CHICKEN

italian sausage, nduja, garlic, baby potatoes • 31

VEAL CHOP SALTIMBOCCA

prosciutto di parma, fontina, sage, Marsala wine reduction • 65

HALIBUT

little neck clams, garlic, cherry tomato broth • 46

WOOD OVEN PIZZA

MARGHERITA

tomato sauce, fresh mozzarella, basil • 23

CLASSICO

tomato sauce, cheese, pepperoni, mushrooms • 23

SICILIAN WHITE

tomato, onion, fontinella, roasted garlic, oregano, romano • 23

BISTECA

sliced steak, fontina cheese, truffle purée • 26

TOSCANA

pesto, onion, arugula, reggiano • 24

SALSICCIA

vodka sauce, sausage, onions, cherry peppers • 23

All pizzas are made with galbani mozzarella.