



## ANTIPASTI

### ANTIPASTI BOARD

imported Italian meats, cheeses, pickled vegetables  
small · 24 / large · 36

### SCAMPI TOAST

gulf shrimp, garlic, butter,  
sweet peas, tomatoes · 21

### OCTOPUS ALLA PLANCHA

pepperoni fried rice, lemon aioli · 21

### EGGPLANT STACK

fresh mozzarella, tomatoes, basil, evoo,  
aged balsamic vinegar · 19

### TUNA TARTARE

shallots, capers, cucumber, calabrain chili,  
lemon aioli · 20

### STUFFED HOT PEPPERS

Italian cheeses, garlic · 16

### ARTICHOKES AMALFI

seasoned breadcrumbs, lemon, pecorino romano,  
evoo · 17

## INSALATE

### CAESAR

romaine hearts, parma prosciutto, lemon,  
white anchovies, croutons · 15

### ITALIAN

arugula, romaine, fennel, tomatoes, chickpeas,  
red onion, olives, white balsamic · 14

### ITALIAN WEDGE

iceberg lettuce, pancetta, tomatoes, focaccia  
croutons, parmesan-peppercorn dressing · 15

*additional cheese & olives · \$3.00 / guest*

## PASTA

### PACCHERI

Italian sausage, porcini & wild mushrooms, black truffle crema · 35

### PAPPARDELLE

braised short ribs, caramelized onions, pecorino romano · 36

### SEAFOOD SCAMPI

lobster, shrimp, scallops, spaghetti, lemon, garlic · 47

### MANICOTTI

seasoned ricotta cheese, sunday sauce · 31  
*add a meatball · 4*

### PENNE ROMANO

chicken, red pepper, sweet peas, tomatoes,  
prosciutto, pecorino cream · 32

### SUNDAY SAUCE

homemade tomato sauce, meatball · 25

## ENTRATA

### FAROE ISLAND SALMON

eggplant puree, pepperonata, roasted potatoes · 36

### PORK OSSO BUCO

gremolata, parmesan risotto · 48

### WOOD OVEN ROASTED CHICKEN

Bell & Evans organic chicken, lemon, garlic, fresh herbs,  
mashed potatoes, chicken jus · 34

### VEAL CUTLETS

milanese, parmesan or vodka sauce · 38

### CHICKEN CUTLETS

milanese, parmesan or vodka sauce · 34

## ALLEN BROTHERS of CHICAGO BUTCHER BLOCK

### PRIME NY STRIP STEAK

barolo demi glace, mashed potatoes, broccolini · 64

### FILET MIGNON

marsala wine sauce, mashed potatoes, broccolini · 58

### BERKSHIRE PORK CHOP

panko crust, hot cherry pepper demi glace · 39

### VEAL CHOP SALTIMBOCCA

prosciutto di parma, fontina, sage, marsala · 65

*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.*

## WOOD OVEN PIZZA

### FILIPPI

oven dried tomato puree, kalamata olives,  
spinach, hot peppers, pepperoni · 24

### MARGHERITA

tomato sauce, fresh mozzarella, basil · 24

### CLASSICO

tomato sauce, pepperoni, mushrooms · 23

*all pizzas are made with galbani mozzarella  
gluten free crust · \$5.00*

### SICILIAN WHITE

tomatoes, onion, fontinella, roasted garlic, oregano, romano · 24

### BISTECA

sliced steak, fontina, truffle puree · 26

### TOSCANA

pesto, onion, arugula, reggiano · 24

### SALSICCIA

vodka sauce, italian sausage, onions, hot cherry peppers · 24

SIENA-RESTAURANT.COM 716.839.3108 4516 MAIN STREET, SNYDER, NEW YORK 14226

chef: CHRIS SMALDONE sous chef: MARK FELL  
gm: KATHY DONALDSON agm: SEAN RATLIFF bar manager: ANGELA KINTIGH

## WINE BY THE GLASS

### SPARKLING

**Lamberti Prosecco Extra Dry**  
Italy · split 11

**La Marca Rose**  
Italy · split 11

**Maeli Moscato**  
Italy · glass 10.50

### WHITE

**PINOT GRIGIO**  
**Circa**, Italy · glass 9 / quartino 13.50  
**Maso Poli**, Italy · glass 10.75 / quartino 16

**GAVI DI GAVI**  
**Brogli** "La Meirana", Italy, 90pt  
glass 10.50 / quartino 15.75

**SAUVIGNON BLANC**  
**Innocent Bystander**, New Zealand  
glass 10.75 / quartino 16

**RIESLING**  
**Dr. Thanish**, Mosel, 93pt  
glass 9.5 / quartino 14.25

**ROSE**  
**Chateau Miraval**, France  
glass 12.75 / quartino 19.25

**CHARDONNAY**  
**Eschol Trefethen**, Napa  
glass 12.50 / quartino 18.75

**VERMENTINO**  
**Podere don Cataldo**, Italy  
glass 10.25 / quartino 15.50

### RED

**CABERNET**  
**Twenty Rows Reserve**, California, 91pt  
glass 14.50 / quartino 21.75

**CABERNET BLEND**  
**Chappellet "Mountain Cuvee"**, California  
glass 19.25 / quartino 28.75  
**Ferrari Carano "Siena"**, California, 90pt  
glass 13 / quartino 19.50

**SANGIOVESE BLEND**  
**Ciu Ciu**, Italy  
glass 13 / quartino 19.50

**PINOT NOIR**  
**Ayres**, Oregon, 91pt  
glass 13 / quartino 19.50

**ZINFANDEL**  
**Four Vines "The Biker"**, California, 90pt  
glass 9.50 / quartino 14.25

**MALBEC**  
**Andeluna "Altitude"**, Argentina, 92pt  
glass 10 / quartino 15

**CHIANTI**  
**Conti di Barbolani "Il Poggiolo"**, Italy  
glass 9.25 / quartino 14

## COCKTAILS

**MR MAURO**  
four roses bourbon, aperol, amaro nonino, lemon · 13

**MEDITERRANEAN BLISS**  
figenza fig vodka, st-germain elderflower, grapefruit juice · 12.50

**POMEGRANTE MULE**  
pama pomegranate liqueur, lime, ginger beer · 12.50

**BELLA LUNA**  
gin lane 1751 violet gin, st-germain, lemon,  
splash of prosecco · 12.50

**ITALIAN G&T**  
malfy pink grapefruit gin, tonic, grapefruit · 11

**CHOCOLATE LOVES CAMPARI**  
licor 43 chocolate, vanilla vodka, campari · 12.50

**STARLINO NEGRONI**  
arete blanco tequila, starlino orange, carpano antica · 12.50

## BEER, CIDER, SELTZER

**BIRRA MORETTI** · 6

**STELLA ARTOIS** · 6

**HEINEKEN / HEINEKEN LIGHT / HEINEKEN NA** · 6

**MICHELOB ULTRA** · 4.75

**BIG DITCH, HAYBURNER, IPA** · 7

**FLYING BISON, RUSTY CHAIN** · 6

**GREAT LAKES, EDMUND FITZGERALD** · 6

**NEW BELGIUM, FAT TIRE** · 6.50

**LABATT BLUE/BLEU LIGHT** · 4.75

**SHOCK TOP BELGIAN WHITE** · 6

**BLACK BIRD SEMI-SWEET HARD CIDER** · 8.50

**HIGH NOON (PINEAPPLE / PEACH)** · 8.50

## N/A COCKTAILS

**SPICY MOCKARITA**  
lime juice, agave, habanero bitters, splash of OJ · 9

**POMEGRANTE MULE**  
lime, ginger beer, pomegranate syrup · 9

**BLACKBERRY GINGER**  
blackberry syrup, lime juice, pineapple juice, ginger beer · 9

## NON ALCOHOLIC

**LURISIA SPRING WATER** · 3.75 / 6.95

**LURISIA SPARKLING WATER** · 3.75/6.95

**SAN PELLEGRINO** · 3.50  
orange / limonata / blood orange / grapefruit

**COKE PRODUCTS** · 2.95  
coke / diet / sprite / ginger ale / sweet tea / tonic

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