



ANTIPASTI

MUSSELS PICCANTE

calabrian chili, garlic, white wine, lemon, basil - 19

ANTIPASTI BOARD

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

GAMBERI GRIGLIA

grilled jumbo shrimp, salsa verde, lemon - 21

OCTOPUS ALLA PLANCHA

crispy potatoes, peperoncini remoulade - 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

SIENA

chopped romaine, tomato, chickpeas, sopressata,
red onion, provolone, oregano vinaigrette - 16

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

PASTA

SPAGHETTI ALLA VONGOLE

baby clams, vino bianco, garlic, parsley - 35

PACCHERI

braised short ribs, caramelized onions, pecorino romano - 36

SEAFOOD SCAMPI

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

PENNE ROMANO

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

SUNDAY SAUCE

homemade tomato sauce, meatball - 25

CACIO & PEPE RAVIOLI

black pepper, pecorino, shaved black truffle - 38

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,
whipped potatoes, chicken jus - 34

VEAL CUTLETS

milanese, parmesan or vodka sauce - 38

CHICKEN CUTLETS

milanese, parmesan or vodka sauce - 34

BRANZINO ALLA BRACE

arugula, shaved fennel, mint, meyer lemon - 46

ALLEN BROTHERS of CHICAGO BUTCHER BLOCK

PRIME NY STRIP STEAK

barolo demi glace, whipped potatoes, asparagus - 64

FILET MIGNON

whipped potatoes, asparagus, truffle demi-glace - 58

BERKSHIRE PORK CHOP

panko crust, hot cherry pepper demi glace - 39

VEAL CHOP PICCATA or MARSALA

whipped potatoes, asparagus - 65

all pizzas are made with galbani mozzarella

gluten free crust - \$5.00 additional

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

additional cheese & olives - \$3.00 / guest

Please make us aware of any food allergies. We do offer many gluten free options however we are not a flourless restaurant.

chef: CHRIS SMALDONE sous chef: MARK FELL

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

05.2024

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 · 14

MEDITERRANEAN BLISS
figenza vodka, st-germain elderflower, grapefruit juice · 13

STRAWBERRY LEMON MULE
frankly organic strawberry lemon vodka, lemon, ginger beer · 13

BELLA LUNA
gin lane 1751 violet gin, st-germain, lemon,
splash of prosecco · 13

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

POOLSIDE
arete blanco tequila, st-germain, lime, pineapple juice · 13

APEROL SPRITZ
aperol, prosecco, club soda, orange · 13

STARLINO GRAPEFRUIT SPRITZ
starlino grapefruit, grapefruit juice, prosecco · 13

STARLINO ORANGE SPRITZ
starlino orange, pineapple juice, prosecco · 13

BEER, CIDER, SELTZER

BIRRA MORETTI · 6

STELLA ARTOIS · 6

HEINEKEN / HEINEKEN LIGHT / HEINEKEN NA · 6

MICHELOB ULTRA · 4.75

BIG DITCH, HAYBURNER, IPA · 7.50

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.