



ANTIPASTI

TUNA TARTARE

shallots, capers, cucumber, chili, lemon aioli - 18

STUFFED HOT BANANA PEPPERS

italian cheeses, olive oil, garlic - 16

EGGPLANT STACK

fresh mozzarella, tomato, basil, aged balsamic - 19

ARTICHOKES AMALFI

seasoned breadcrumbs, lemon, pecorino, e.v.o.o. - 17

INSALATE

ITALIAN

greens, fennel, tomato, chickpeas, onion, olives, romano, white balsamic - 15

CAESAR

romaine hearts, prosciutto, lemon, white anchovies, croutons - 15

PROTEIN SELCTIONS

grilled chicken breast - 8
lemon, garlic shrimp - 10
twin jumbo sea scallops - 12
filet mignon - 12
salmon - 12

MEATBALL SALAD

romaine, tomato, cucumber, red onion, ricotta, tomato vinaigrette - 19

ITALIAN TUNA

arugula, shaved fennel, oil cured olives, celery, onion, lemon, e.v.o.o. - 19

SPINACH SURF & TURF

sea scallops, filet mignon, tomato, red onion, horseradish/dijon dressing - 29

PANINI

PARMA PROSCIUTTO

fresh mozzarella, arugula, e.v.o.o. - 16

CAPRESE

tomato, fresh mozzarella, basil pesto - 15

TURKEY

pesto sun-dried tomatoes, mozzarella, red onion, balsamic - 16

CHICKEN CUTLET DIAVOLO

vodka sauce, calabrian chili, mozzarella, lettuce, tomato - 17

SMALDONE SMASH BURGER

aged cheddar, lettuce, tomato, onion, burger sauce, pickles - 18

STEAK

filet, garlicky spinach, hot peppers - 23

PASTA

SUNDAY SAUCE

spaghetti, homemade tomato sauce, meatball - 19

PENNE VODKA

vodka sauce, sweet peas, basil - 22

PENNE ROMANO

chicken, red pepper, sweet peas, tomatoes, prosciutto, pecorino cream - 24

ENTRATA

CHICKEN CUTLETS

parmesan, milanese, alla vodka - 26

VEAL CUTLETS

parmesan, milanese, alla vodka - 34

FAROE ISLAND SALMON

eggplant puree, pepperonata - 32

SIENA LUNCH COMBO

house or caesar salad, any pasta or chicken cutlet - 32

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

*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

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
Brogia "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
Chappellelet "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 arette 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 • 7.5

FLYING BISON, RUSTY CHAIN • 6

GREAT LAKES, EDMUND FITZGERALD • 6

NEW BELGIUM, FAT TIRE • 6.50

LABATT BLUE/BUE 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.