



## 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 medallions - 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

## PIADINI

### 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 BURGER

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

### STEAK & DANDELIONS

filet, garlicky dandelions, 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	COCKTAILS
<p><b>SPARKLING</b></p> <p><b>Lamberti Prosecco Extra Dry</b> Italy • split 11</p> <p><b>La Marca Rose</b> Italy • split 11</p> <p><b>Maeli Moscato</b> Italy • glass 10.50</p>	<p><b>MR MAURO</b> four roses bourbon, aperol, amaro nonino, lemon • 14</p> <p><b>MEDITERRANEAN BLISS</b> figenza vodka, st-germain elderflower, grapefruit juice • 13</p> <p><b>STRAWBERRY LEMON MULE</b> frankly organic strawberry lemon vodka, lemon, ginger beer • 13</p> <p><b>BELLA LUNA</b> gin lane 1751 violet gin, st-germain, lemon, splash of prosecco • 13</p> <p><b>POOLSIDE</b> arette blanco tequila, st-germain, lime, pineapple juice • 13</p> <p><b>APEROL SPRITZ</b> aperol, prosecco, club soda, orange • 13</p> <p><b>STARLINO GRAPEFRUIT SPRITZ</b> starlino grapefruit, grapefruit juice, prosecco • 13</p> <p><b>STARLINO ORANGE SPRITZ</b> starlino orange, pineapple juice, prosecco • 13</p>
<p><b>WHITE</b></p> <p><b>PINOT GRIGIO</b> Circa, Italy • glass 9 / quartino 13.50 Maso Poli, Italy • glass 10.75 / quartino 16</p> <p><b>GAVI DI GAVI</b> Broglia "La Meirana", Italy, 90pt glass 10.50 / quartino 15.75</p> <p><b>SAUVIGNON BLANC</b> Innocent Bystander, New Zealand glass 10.75 / quartino 16</p> <p><b>RIESLING</b> Dr. Thanish, Mosel, 93pt glass 9.5 / quartino 14.25</p> <p><b>ROSE</b> Chateau Miraval, France glass 12.75 / quartino 19.25</p> <p><b>CHARDONNAY</b> Eschol Trefethen, Napa glass 12.50 / quartino 18.75</p> <p><b>VERMENTINO</b> Podere don Cataldo, Italy glass 10.25 / quartino 15.50</p>	<p><b>BEER, CIDER, SELTZER</b></p> <p><b>BIRRA MORETTI</b> • 6</p> <p><b>STELLA ARTOIS</b> • 6</p> <p><b>HEINEKEN / HEINEKEN LIGHT / HEINEKEN NA</b> • 6</p> <p><b>MICHELOB ULTRA</b> • 4.75</p> <p><b>BIG DITCH, HAYBURNER, IPA</b> • 7</p> <p><b>FLYING BISON, RUSTY CHAIN</b> • 6</p> <p><b>GREAT LAKES, EDMUND FITZGERALD</b> • 6</p> <p><b>NEW BELGIUM, FAT TIRE</b> • 6.50</p> <p><b>LABATT BLUE/BUE LIGHT</b> • 4.75</p> <p><b>SHOCK TOP BELGIAN WHITE</b> • 6</p> <p><b>BLACK BIRD SEMI-SWEET HARD CIDER</b> • 8.50</p> <p><b>HIGH NOON (PINEAPPLE / PEACH)</b> • 8.50</p>
<p><b>RED</b></p>	<p><b>N/A COCKTAILS</b></p>
<p><b>CABERNET</b> Twenty Rows Reserve, California, 91pt glass 14.50 / quartino 21.75</p> <p><b>CABERNET BLEND</b> Chappellellet "Mountain Cuvee", California glass 19.25 / quartino 28.75 Ferrari Carano "Siena", California, 90pt glass 13 / quartino 19.50</p> <p><b>SANGIOVESE BLEND</b> Ciu Ciu, Italy glass 13 / quartino 19.50</p> <p><b>PINOT NOIR</b> Ayres, Oregon, 91pt glass 13 / quartino 19.50</p> <p><b>ZINFANDEL</b> Four Vines "The Biker", California, 90pt glass 9.50 / quartino 14.25</p> <p><b>MALBEC</b> Andeluna "Altitude", Argentina, 92pt glass 10 / quartino 15</p> <p><b>CHIANTI</b> Conti di Barbolani "Il Poggiolo", Italy glass 9.25 / quartino 14</p>	<p><b>SPICY MOCKARITA</b> lime juice, agave, habanero bitters, splash of OJ • 9</p> <p><b>POMEGRANTE MULE</b> lime, ginger beer, pomegranate syrup • 9</p> <p><b>BLACKBERRY GINGER</b> blackberry syrup, lime juice, pineapple juice, ginger beer • 9</p> <p><b>NON ALCOHOLIC</b></p> <p><b>LURISIA SPRING WATER</b> • 3.75 / 6.95</p> <p><b>LURISIA SPARKLING WATER</b> • 3.75/6.95</p> <p><b>SAN PELLEGRINO</b> • 3.50 orange / limonata / blood orange / grapefruit</p> <p><b>COKE PRODUCTS</b> • 2.95 coke / diet / sprite / ginger ale / sweet tea / tonic</p> <p><i>We have many options for your personal &amp; corporate party needs, please inquire with our manager.</i></p>