



## ANTIPASTI

### SUPPLI AL TELEFONO

Roman style arancini stuffed with mozzarella, Sunday sauce - 19

### ANTIPASTI BOARD

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

### BURRATA E CRUDO

prosciutto di Parma, winter squash caponata, focaccia crostini - 21

### OCTOPUS FRA DIAVOLO

crispy potatoes, pepperonata, pepperoncini, 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

## PASTA

### ORECCHIETTE

chicken, calabrian chili, broccolini, burrata, breadcrumb - 35

### RIGATONI BOLOGNESE

beef, veal & pork, san Marzano tomatoes, red wine, parmigiano - 36

### SEAFOOD SCAMPI

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

### LOBSTER RISOTTO

brown butter, meyer lemon, fines herbs - 44

### SUNDAY SAUCE

homemade tomato sauce, meatball - 25

### CACIO E PEPE RAVIOLI

butternut squash, pecorino, shaved truffles, black pepper - 38

## ENTRATA

### FAROE ISLAND SALMON ALLA TOSCANA

sun dried tomatoes, spinach, roasted garlic cream - 38

### 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

## ALLEN BROTHERS of CHICAGO BUTCHER BLOCK

### PRIME NY STRIP STEAK

baby potatoes, red onion agrodolce, rosemary, roasted garlic butter - 64

### CENTER CUT FILET MIGNON

whipped potato, broccolini oreganata, bordelaise - 62

### BERKSHIRE PORK CHOP

panko crust, hot cherry pepper demi glace - 39

### VEAL CHOP PIZZAIOLO

sunday sauce, Castelvetro olives, garlic, capers, basil, parmigiano - 69

## 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 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

10.2024

## 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

**SANGIOVESE BLEND**  
**Ciu Ciu**, Italy  
glass 13.50 / quartino 20.25

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

**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**  
fig vodka, st-germain elderflower, grapefruit juice · 13

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

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

**ARANCIA ROSSA**  
arette blanco tequila, blood orange puree, pineapple juice,  
agave, lime, tajin rim · 13

**SIENA SPRITZ**  
aperol, apple cider, blood orange puree,  
prosecco, club soda · 13

## BEER, CIDER, SELTZER

**BIRRA MORETTI** · 7

**PERONI NASTRO AZZURO / PERONI N/A** · 7

**STELLA ARTOIS** · 7.50

**HEINEKEN / HEINEKEN N/A** · 7.50

**LABATT BLUE LIGHT** · 5.50

**MICHELOB ULTRA** · 5.50

**NEW BELGIUM, FAT TIRE** · 7.75

**BIG DITCH, HAYBURNER IPA** · 8

**WAYLAND BREWERY**  
**WAYLANDER GERMAN PILSNER** · 8  
**ESPECIAL MEXICAN LAGER** · 8

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

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

## MOCKTAILS

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

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

**POMEGRANATE MOCK MULE**  
pomegranate syrup, lime juice, ginger beer · 9

**BLOOD ORANGE N/A**  
blood orange puree, pineapple juice, lime, agave, tajin rim · 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

**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.*