



ANTIPASTI

SUPPLI

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, 'nduja 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 - 17

INSALATE

CAESAR

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

ITALIAN

arugula, romaine, cucumber, tomatoes, chickpeas, red onion, olives, white balsamic - 14

ITALIAN WEDGE

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

PASTA & RISOTTO

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 - 39

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 - 36

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, barolo demi - 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

all pizzas are made with galbani mozzarella • gluten free crust \$5.00 additional

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

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, st-germain elderflower,
blood orange puree, pineapple juice, 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.