



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

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

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

RIGATONI BOLOGNESE

beef, veal & pork, san marzano tomatoes, red wine, parmigiano • 30

ENTRATA

CHICKEN CUTLETS

parmesan, milanese, alla vodka • 26

VEAL CUTLETS

parmesan, milanese, alla vodka • 34

FAROE ISLAND SALMON ALLA TOSCANA

sun dried tomatoes, spinach, roasted garlic cream • 38

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

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

maly pink grapefruit gin, tonic, grapefruit • 11

ARANCIA ROSSA

arete 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