



## ANTIPASTI

### ANTIPASTI BOARD

imported Italian meats, cheeses, pickled vegetables  
small • 25 / large • 38

### EGGPLANT STACK

fresh mozzarella, tomatoes, basil, evoo,  
aged balsamic vinegar • 20

### STUFFED HOT PEPPERS

Italian cheeses, garlic, evoo • 17

### ARTICHOKES AMALFI

breadcrumbs, lemon, pecorino  
romano, evoo • 17

### TUNA TARTARE

shallot, caper, lemon, olio verde, parsley • 23

### CHARRED OCTOPUS

crispy potatoes, red chimichurri, aioli • 21

### BURRATA

strawberry soffrito, prosciutto di parma,  
grilled Italian bread, saba • 21

### CAULIFLOWER CACIO E PEPE

cracked pepper, pecorino romano • 18

## INSALATE

### CAESAR

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

### ITALIAN

mixed greens, fennel, tomatoes, chickpeas,  
pecorino romano, red onion, olives, white balsamic • 15

### ITALIAN WEDGE

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

## PASTA & RISOTTO

### SUNDAY SAUCE

spaghetti, homemade tomato sauce, meatball • 25

### SEAFOOD SCAMPI

lobster, shrimp, scallops, spaghetti, lemon, garlic • 48

### LOBSTER RISOTTO

brown butter, meyer lemon, basil, modica • 46

### ORECCHIETTE VERDE

asparagus, spring peas, spinach, pesto, burrata • 34

### RIGATONI BOLOGNESE

beef, veal, pork, san marzano tomato, red wine, parmigiano • 38

## ENTRATA

### SALMON OREGANATA

tomatoes, herb breadcrumbs, artichokes,  
saffron lemon butter • 39

### BERKSHIRE PORK CHOP

panko crust, hot cherry pepper demi glace • 43

### WOOD FIRED LAMB CHOPS

roasted carrots, spring pea and mint pesto • 52

### HALF CHICKEN ALLA PIASTRA

pancetta, spring peas, asparagus, mushrooms,  
green garlic gravy • 46

### PORK OSSO BUCO

gremolata, parmigiano risotto • 48

### VEAL CHOP

milanese, parmigiano or vodka sauce • 68

### CHICKEN CUTLETS

milanese, parmigiano or vodka sauce • 35

## ALLEN BROTHERS PRIME CHICAGO BUTCHER BLOCK

### PRIME NY STRIP STEAK • 66

### BONE IN RIBEYE • 69

### FILET MIGNON • 65

all steaks are served with fingerling potatoes, and seasonal vegetable

## WOOD OVEN PIZZA

### FILIPPI

sun dried tomato puree, kalamata olives,  
spinach, hot peppers, pepperoni • 25

### MARGHERITA

tomato sauce, fresh mozzarella, basil • 24

### CLASSICO

tomato sauce, pepperoni, mushrooms • 23

### RICCIONE

tomato sauce, roasted garlic, cherry peppers,  
diced pepperoni • 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 • 25

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

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*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

04.2025

## 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

**Broglia "La Meirana"**, Italy, 90pt  
glass 10.50 / quartino 15.75

#### SAUVIGNON BLANC

**Innocent Bystander**, New Zealand  
glass 10.75 / quartino 16

#### RIESLING

**Dr. Thanisch**, 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

*We have many options for your personal  
& corporate party needs, please inquire with  
our manager.*

## COCKTAILS

#### MR MAURO

four roses bourbon, aperol, amaro nonino, lemon juice • 14

#### MEDITERRANEAN BLISS

fig vodka, st-germain elderflower, grapefruit juice • 14

#### BLOOD ORANGE MULE

vodka, blood orange puree, lime juice, ginger beer • 13

#### YELLOWJACKET

malfy lemon gin, yellow chartreuse, lemon juice, honey syrup • 14

#### BLUEBERRY COCONUT MARGARITA

muddle blueberry, blanco tequila, triple sec, lime juice,  
cream of coconut • 14

#### APEROL SPRITZ

aperol, prosecco, club soda • 13

#### CITRUS HUGO SPRITZ

st-germain, blood orange puree, grapefruit juice,  
prosecco, club soda • 13

#### STARLINO ORANGE SPRITZ

starlino orange, pineapple juice, prosecco, club soda • 13

#### STARLINO GRAPEFRUIT SPRITZ

starlino grapefruit, grapefruit juice, prosecco, club soda • 13

## BEER

**BIRRA MORETTI** • 7

**PERONI NASTRO AZZURO / PERONI NA** • 7

**STELLA ARTOIS** • 7.50

**HEINEKEN / HEINEKEN NA** • 7.50

**MICHELOB ULTRA** • 5.50

**BIG DITCH, HAYBURNER IPA** • 8

**FAT TIRE** • 7.75

**BLUE LIGHT** • 5.50

## CIDER, SELTZER

**BLACK BIRD SEMI SWEET HARD CIDER** • 8.50

**HIGH NOON - PEACH / PINEAPPLE** • 8.50

## N/A COCKTAILS

#### SPICY MOCKARITA

lime juice, orange juice, agave, habanero bitters, tajin rim • 10

#### BLOOD ORANGE MOCK MULE

blood orange puree, lime juice, ginger beer • 10

#### BLACKBERRY GINGER

blackberry syrup, lime juice, pineapple juice, ginger beer • 10

#### BLUEBERRY COCONUT

muddled blueberry, lime juice, pineapple juice,  
cream of coconut • 10

## 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