



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

LOCAL BEETS
whipped goat cheese, shaved radish, pistachio,
balsamic · 18

BAKED CLAMS
pancetta, breadcrumbs, lemon, parsley · 19

INSALATE

CAESAR
romaine hearts, prosciutto, lemon,
white anchovies, croutons · 15

ITALIAN
celery, fennel, olives, cucumber, pecorino,
oregano vinaigrette · 15

ENDIVE SALAD
honeycrisp apples, white cheddar, toasted
walnuts, burnt honey vinaigrette · 15

PASTA & RISOTTO

SEAFOOD SCAMPI
lobster, shrimp, scallops, spaghetti, lemon, garlic · 48

MUSHROOM TORTELLINI
leeks, fresh truffles, porcini cream · 42

LOBSTER RISOTTO
brown butter, meyer lemon, fresh herbs, modica · 46

SUNDAY SAUCE
spaghetti, homemade tomato sauce, meatballs · 25

RIGATONI BOLOGNESE
beef, veal, pork, san marzano tomato, red wine, parmigiano · 38

ALLEN BROTHERS PRIME BUTCHER BLOCK

PRIME NY STRIP STEAK · 66

BONE IN RIBEYE · 69

FILET MIGNON · 65

LAMB RIB CHOPS
celery root, yukon gold potato, salsa verde · 56

ENTRATA

SALMON AGRUMI
pesto cous cous, citrus-fennel salad · 39

BERKSHIRE PORK CHOP
panko crust, hot cherry pepper demi glace · 43

HALF CHICKEN MARSALA
fire roasted mushrooms, marsala, thyme · 38

PORK OSSO BUCO
gremolata, parmigiano risotto · 48

CHICKEN CUTLETS
milanese, parmigiano or vodka sauce · 35

VEAL RIB CHOP
milanese, parmigiano or vodka sauce · 68

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*

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: SEAN RATLIFF agm: NINA MATLASZ bar manager: ANGELA KINTIGH

WINE BY THE GLASS	COCKTAILS
SPARKLING	MR MAURO bourbon, aperol, amaro nonino, lemon juice · 14 LA REGINA vodka, spiced pear liqueur, lemon juice, prosecco · 14 MEDITERRANEAN BLISS fig vodka, st-germain elderflower, grapefruit juice · 14 MALFY MULE malfy blood orange gin, lime juice, ginger beer · 13 P.S. scotch, allspice dram, cherry heering, honey, lemon juice, bitters · 14 GHOSTED ghost pepper blanco tequila, mezcal, lime, agave, tajin rim · 14 PEAR PEAR PLANE rye whiskey, spiced pear liqueur, averna, aperol, lemon juice · 14 BANANAVARDIER bourbon, bitter fusetti banana, sweet vermouth · 14 ESPRESSO MARTINI averna, cold brew coffee brandy, espresso · 14
WHITE	BEER
PINOT GRIGIO Circa, Italy · glass 9.50 / quartino 14.25 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, Germany, 93pt glass 10 / quartino 15 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	BIRRA MORETTI · 7.50 PERONI NASTRO AZZURO / PERONI N/A · 7.50 STELLA ARTOIS · 7.50 HEINEKEN / HEINEKEN N/A · 7.50 MICHELOB ULTRA · 6 BIG DITCH, HAYBURNER IPA · 8 FAT TIRE · 7.75 BLUE LIGHT · 6
RED	CIDER, SELTZER
CABERNET Twenty Rows Reserve, California, 91pt glass 15.75 / quartino 23.50 CABERNET BLEND Chapplellet “Mountain Cuvee”, California glass 26 / quartino 39 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 11.75 / quartino 17.50 CHIANTI Conti di Barbolani “Il Poggiolo”, Italy glass 10.50 / quartino 15.75	BLACK BIRD SEMI SWEET HARD CIDER · 8.50 HIGH NOON – black cherry vodka / strawberry tequila · 8.50
	MOCKTAILS
	SPICY MOCKARITA lime juice, orange juice, agave, habanero bitters, tajin rim · 10 POMEGRANATE MOCK MULE pomegranate, lime juice, ginger beer · 10 BLACKBERRY GINGER blackberry syrup, lime juice, pineapple juice, ginger beer · 10
	NON ALCOHOLIC
	LURISIA SPRING WATER · 5 / 8 LURISIA SPARKLING WATER · 5 / 8 SAN PELLEGRINO · 5 orange / limonata / blood orange COKE PRODUCTS · 3.50 coke / diet / sprite / ginger ale / sweet tea / tonic
We have many options for your personal & corporate party needs, please inquire with our manager.	