



ANTIPASTI

ANTIPASTI BOARD
imported Italian meats, cheeses, pickled vegetables
small · 25 / large · 38

EGGPLANT STACK
fresh mozzarella, tomatoes, basil, evoo,
aged balsamic vinegar · 21

STUFFED HOT PEPPERS
Italian cheeses, garlic, evoo · 18

ARTICHOKES AMALFI
breadcrumbs, lemon, pecorino
romano, evoo · 19

TUNA TARTARE
shallot, caper, lemon, olio verde, parsley · 23

CHARRED OCTOPUS
crispy potatoes, red chimichurri, aioli · 21

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

BURRATA CAPRESE
local tomatoes, basil, aged balsamic, evoo · 21

PASTA & RISOTTO

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

PROSCIUTTO AND PROVOLONE TORTELLINI
local cherry tomatoes & sweet corn, basil-butter sauce · 36

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

SIENA BUTCHER BLOCK

PRIME NY STRIP STEAK · 68

BONE IN RIBEYE · 72

FILET MIGNON · 66

VEAL CHOP MARSALA · 69

ENTRATA

FAROE ISLAND SALMON
pesto cous cous, sauce vierge · 42

BERKSHIRE PORK CHOP
panko crust, hot cherry pepper demi glace · 46

PORK OSSO BUCO
gremolata, parmigiano risotto · 52

CHICKEN CUTLETS
milanese, parmigiano or vodka sauce · 38

RACK OF LAMB
local jimmy nardello peppers, onions, yukon golds, rosemary jus · 62

WOOD OVEN PIZZA

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

MARGHERITA
tomato sauce, fresh mozzarella, basil · 25

CLASSICO
tomato sauce, pepperoni, mushrooms · 24

RICCIONE
tomato sauce, roasted garlic, cherry peppers,
diced pepperoni · 24

SICILIAN WHITE
tomatoes, onion, fontinella, roasted garlic, oregano, romano · 24

BISTECA
sliced steak, roasted mushrooms, 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*

parmigiano reggiano cheese / olive service • \$1.95 / guest
additional cheese & olives · \$1.95 / guest

Please make us aware of any food allergies. We do offer many gluten free options however we are not a flourless restaurant.

SIENA-RESTAURANT.COM 716.839.3108 4516 MAIN STREET, SNYDER, NEW YORK 14226

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, lemon juice · 15 MEDITERRANEAN BLISS fig vodka, st-germain, grapefruit juice · 15 GHOSTED ghost pepper blanco tequila, mezcal, lime, agave, tajin rim · 15 LYCHEE MARTINI vodka, lychee liquor, lime, simple syrup · 15 STRAWBERRY SMOKE bourbon, strawberry, lemon, tobacco bitters, simple syrup · 15 COASTAL VIBE aperol, lemon gin, prosecco, club soda · 15 ITALIAN G&T grapefruit gin, tonic, grapefruit juice · 13 ESPRESSO MARTINI averna, cold brew coffee brandy, espresso · 15
WHITE	BEER
	BIRRA MORETTI · 7.50 PERONI NASTRO AZZURO / PERONI N/A · 7.50 STELLA ARTOIS · 7.50 HEINEKEN / HEINEKEN N/A · 7.50 MICHELOB ULTRA · 6.50 BIG DITCH, HAYBURNER IPA · 8 FAT TIRE · 7.75 BLUE LIGHT · 6.50
RED	CIDER, SELTZER
	BLACK BIRD SEMI SWEET HARD CIDER · 8.50 HIGH NOON & SURFSIDE seasonal selection · 8.50
	MOCKTAILS
	SPICY MOCKARITA lime juice, orange juice, agave, habanero bitters · 11 LOGANBERRY MOCK MULE loganberry, lime juice, ginger beer · 11 HIBISCUS LEMONADE hibiscus, lemon, simple syrup, tonic · 11
 <i>We have many options for your personal & corporate party needs, please inquire with our manager.</i>	NON ALCOHOLIC
	S. BERNARDO SPRING WATER · 5 / 8 S. BERNARDO SPARKLING WATER · 5 / 8 SAN PELLEGRINO · 5 orange / limonata / blood orange COKE PRODUCTS · 3.50 coke / diet / sprite / ginger ale / sweet tea / tonic