



## APPETIZERS

**MOZZERELLA FRITTI 7**

Hand Cut, Panko Breaded, and Deep Fried with a side of Marinara.

**TORTA di MELANZANE 8**

Fried Eggplant, Herbed Ricotta, Mozzarella, and Marinara Oven Baked.

•With Prosciutto \$9

**CALAMARI 10**

Flash Fried and Served with a Side of Marinara.

**CLAMS AND MUSSELS 12**

Steamed in a White Wine Lemon Broth with Grape Tomatoes, Spinach, Garlic, and Shallots.

**MEATBALLS 9**

Served with Marinara, Ricotta and Garlic Bread

❖ **CAPRESE 10**

Mozzarella and Roma Tomatoes Drizzled with Basil Pesto and Balsamic Reduction.

**BRUSCHETTA DEL FELETTO 12**

Sliced beef Tenderloin, Caramelized Onions, Balsamic Reduction, and Gorgonzola Fondue atop Garlic Crostinis.

## SALADS

\*Add Grilled or Blackened Chicken \$5, Shrimp \$6, or salmon \$7

❖ **SIENA SALAD 8**

Mixed Greens, Tomatoes, Roasted Red Peppers, Olives, Caramelized Onions, and Parmesan Cheese with a White Balsamic Vinaigrette.

❖ **Caesar 8**

Classic Caesar salad tossed in our house made dressing.

❖ **SPINACH 10**

Spinach Salad with Tomatoes, Caramelized Onions, & Gorgonzola Crumbles with a Roasted Shallot Vinaigrette.

## SANDWICHES

**MEATBALL PARMIGIANA 9**

Homemade meatballs topped with tomato sauce and mozzarella

**CHICKEN PARMIGIANA 10**

Breaded chicken cutlet, homemade tomato sauce and mozzarella

**EGGPLANT PARMIGIANA 9**

Breaded eggplant topped with our tomato sauce and mozzarella

**SAUSAGE & PEPPERS 10**

Sweet sausage, onions, peppers in our tomato sauce

**THE BROOKLYN 10**

Grilled chicken roasted red peppers, fresh mozzarella and arugula, olive oil, balsamic

**CAPRI 9**

Fresh Mozzarella, roasted peppers, seasoned tomatoes, olive oil and balsamic

**ITALIAN BEEF 10**

Slow roasted Italian beef dipped in au jus, topped with fresh mozzarella

## PASTA

### **LINGUINI alla ROMANA 16**

Sautéed shrimp and artichokes in a scampi sauce served over a bed of linguini

### **LINGUINI with CLAMS 16**

Carolina little neck clams, pancetta, and white wine over a bed of linguini

### **SPAGHETTI CICCHETTI 14**

Meatballs, Italian Sausage, Marinara

### **SHRIMP fra' DIAVOLO 16**

Shrimp in a spicy tomato sauce served over linguini

### **PENNE al FUNGHI con POLLO 16**

Penne sautéed with chicken and mushrooms and served in a coral sauce

### **LASAGNA 15**

Layered Lasagna Noodles, Bolognese, Ricotta, Mozzarella, & Parmesan

### **SHRIMP RAVIOLI 18**

Four cheese ravioli with sautéed shrimp, grape tomatoes, & spinach in a sherry cream sauce

## CREATE YOUR OWN PASTA

### **CHOOSE A PASTA**

**\$12**

Angel hair - Spaghetti - Linguini – Fettuccini – Penne – Four Cheese Ravioli – Gluten Free Pasta (+\$3)

### **CHOOSE A SAUCE**

Marinara ---- Alfredo – Alla Vodka – Scampi – Butter Sauce – Bolognese (\$2) – Sherry Cream (\$1) ---- Pesto (\$2)

### **VEGETABLES (\$2)**

Mushrooms, onions, artichokes, broccoli, broccolini, tomatoes, olives, roasted red peppers, spinach, squash & zucchini

•ADD: Chicken (\$5), Shrimp (\$6), Salmon (\$7)

## SPECIALTY

Add Siena Salad, Caesar Salad \$3

### **MARSALA**

**Chicken 17 / Veal 18**

Sautéed Chicken breast or Veal Cutlet with mushrooms & Marsala wine. Served with mashed potatoes and sautéed spinach.

### **PARMESAN**

**Chicken 17 / Veal 18 / Eggplant 16**

Breaded and fried Chicken breast, Veal Cutlet, or Eggplant oven baked with marinara and mozzarella over spaghetti.

### **POLLO SIENA 16**

Breaded & fried chicken breast stuffed with prosciutto & fontina cheese over fettuccini in a spinach, sun-dried tomato, & mushroom sherry cream sauce.

### ❖ **\*PICCATA**

**Chicken 17 / Veal 18 / Salmon 19**

Sautéed in a lemon, butter, caper, & white wine sauce. Served with mashed potatoes, squash, & zucchini.

### **SIENA RISOTTO 16**

Grilled chicken & Parmesan risotto with roasted garlic, caramelized onions, spinach, sun-dried tomatoes, & Parmesan cheese.

❖ **Gluten free available**

## BRICK OVEN PIZZA

<b>MARGHERITA</b>	\$10 / \$16
Pizza sauce, sliced mozzarella, roma tomatoes, & fresh basil	
<b>THE NEW YORKER</b>	\$15 / \$18
Italian sausage, mushrooms, caramelized onions, pepperoni & extra cheese	
<b>BIANCO</b>	\$12 / \$18
Ricotta, mozzarella, garlic oil, fresh basil, & roasted garlic	
<b>BBQ</b>	\$13 / \$18
BBQ, grilled chicken, caramelized onions, mozzarella	
<b>THE CHICAGOAN</b>	\$15 / \$18
Tomatoes, sausage, mushrooms, caramelized onions, & extra cheese	
<b>THE HAWAIIAN</b>	\$15 / \$17
Pineapple and Ham	
<b>CHICKEN PARMIGIANA</b>	\$14 / \$19
Breaded chicken parmigiana atop our cheese pizza and finished with parm cheese	
<b>BUFFALO CHICKEN</b>	\$14 / \$19
Breaded chicken breast tossed in buffalo sauce and crumbled blue cheese	
<b>EGGPLANT PARMIGIANA</b>	\$14 / \$18
Homemade eggplant layered with mozzarella and tomato sauce and finish with parm	
<b>VODKA SAUCE</b>	\$14 / \$19
Our vodka sauce topped with lots of mozzarella and grated parmigiana cheese	
<b>FLORENTINE</b>	\$14 / \$19
Spinach, tomatoes, feta, mozzarella, olives, and Garlic oil	
<b>FUNGHI</b>	\$14 / \$19
Sautéed mushrooms, caramelized onions, fontina, mozzarella, fresh oregano	
<b>VENEZIA</b>	\$14 / \$19
Grilled chicken, roasted red peppers, basil, pesto, mozzarella, fontina	

<b>PIZZA</b>	<b>12" / 16"</b>
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<b>CHEESE</b>	<b>\$10 / \$14</b>
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EACH ADDITIONAL TOPPING	\$2 / \$2.50
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❖ **12" GLUTEN FREE PIZZA AVAILABLE (ADD \$3)**

<b>CALZONES</b> (ricotta & mozzarella baked in pizza dough with a side of marinara)	<b>\$8.95</b>
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EACH ADDITIONAL REGULAR TOPPING	\$1.00
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\* Consumer advisory – Can be Cooked to order and consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.