

TAKEAWAY MENU

(COLLECTION ONLY)

Appetiser

- MARINATED OLIVES (v)**
- GARLIC PIZZA BREAD (v)**
Garlic pizza bread with cheese or tomato.

Starters

- PRAWN COCKTAIL**
Prawns with pink marie sauce served with salad garnish.
- GAMBERONI AL LIMONE (KING PRAWNS) 11.00**
King prawns cooked with lemon juice, garlic & white wine sauce.
- COSTE DI MAIALE (SPARE RIBS) 8.50**
Spare ribs cooked in barbecue sauce.
- POLPETTE AL POMODORO (MEAT BALLS) 8.00**
Homemade meatballs cooked in a tomato sauce and topped with mozzarella cheese.
- FUNGHETTI AL AGLIO (v) (GARLIC MUSHROOMS) 7.00**
Mushrooms cooked in garlic, cream & white wine sauce.
- CAPRINO AL PESTO (VN) 8.50**
Baked goat's cheese wrapped in filo pastry & topped with basil pesto, served with a salad garnish.

Pizza

- MARGHERITA (v)**
Tomato & mozzarella cheese.
- PIZZA AL PROSCIUTTO**
Tomato, mozzarella cheese & ham.
- PIZZA ALLA DIAVOLA**
Tomato, mozzarella cheese & spicy pepperoni.
- PIZZA AI FUNGHI (v)**
Tomato, mozzarella cheese & mushrooms.
- PIZZA MARINARA**
Tomato, mozzarella cheese & sea food.
- VEGETARIANA (v)**
Tomato, mozzarella cheese & mixed season vegetables.
- VULCANO (H)**
The house special! - Tomato, mozzarella cheese, spicy pepperoni, pepper garlic & onions.
- SPINACI E GORGONZOLA (v)**
Tomato, mozzarella cheese, spinach & gorgonzola cheese.
- SIENA**
Tomato, mozzarella cheese, peppers, chicken & mushrooms.
- PIZZA AL CAPRINO**
Tomato, mozzarella, grilled vegetables & goats cheese.

Pasta

- 3.50 SPAGHETTI BOLOGNESE**
Traditional beef ragout spaghetti.
- 5.00 SPAGHETTI CARBONARA**
Spaghetti cooked with bacon & egg yolk in a creamy sauce.
- 7.50 SPAGHETTI ASPARAGI AGLIO E OLIO (vH)**
Spaghetti with fresh asparagus, chilli, garlic, parsley, parmesan & olive oil.
- 7.50 SPAGHETTI ALLA MARINARA**
Spaghetti pasta with a mix of seafood cooked in garlic, white wine & tomato sauce.
- 8.50 SPAGHETTI MEATBALLS**
Spaghetti pasta with homemade meatballs in a garlic, chilli & tomato sauce.
- 8.50 RIGATONNI FILETTO**
Pasta tubes cooked with chopped fillet beef & onions in a tomato & red wine sauce.
- 8.00 RIGATONNI PICCANTI**
Pasta tubes with spicy calabrese salami, onions & mushrooms in a tomato & garlic sauce.
- 7.00 TAGLIATELLE FUNGHI & POLLO**
Flat pasta cooked with mushrooms & chicken in a cream & white sauce.
- 8.50 TAGLIATELLE AL CAPRINO & PESTO (VN)**
Flat pasta with goat's cheese, mushrooms, courgettes & basil pesto cooked in a cream & white wine sauce.
- 8.50 FARFALLE AL PEPE**
Butterfly pasta with chicken, pine nuts, brandy, broccoli, crushed peppercorn in a cream sauce.
- 10.00 FARFALLE AL SALMONE**
Butterfly pasta with spinach & smoked salmon cooked in cream & white wine sauce.

Filled Pasta

- 14.00 TORTELLINI CON SPINACH AND RICOTTA (v) 9.00**
Pasta stuffed with spinach and ricotta cheese, cooked in Dolcelatte sauce & fresh cream.
- 10.00 AGNOLOTTI LOBSTER 14.00**
Pasta parcels filled with lobster & crab cooked in white wine, cream and crab sauce topped with rocket.

Pasta Al Forno

- 11.00 LASAGNA 10.00**
- 11.00 VEGETARIAN LASAGNA (v) 10.00**
- 13.00 CANELLONI ALLA ROMANA 11.00**
Rolled in pasta with spinach, ricotta cheese, & meat ragu sauce topped with mozzarella.

Risotto

- 9.50 RISOTTO AI FRUTTI DI MARE 14.00**
Arborio rice with mixed sea food in a light tomato & garlic sauce.
- 10.00 RISOTTO SIENA 11.00**
Arborio rice with chicken & mushrooms cooked in tomato & garlic sauce.
- 9.50 RISOTTO AI FUNGHI E ASPARAGI 11.00**
Arborio rice, asparagus, mushroom, parmesan cheese in a white wine, garlic & tomato sauce.

From the Grill

All the following main courses are served with roast potatoes and mixed vegetables.

- 9.50 POLLO ALLA CREME 16.50**
Chicken breast cooked with mushrooms in a creamy sauce.
- 9.00 POLLO CACCIATORE 17.00**
Chicken breast cooked with fresh peppers, onions, mushroom, tomato and red wine sauce.

Dal Mare Alia Padella

- 12.00 SALMONE AI GAMBERETTI 18.50**
Salmon steak cooked with king prawns, garlic and a light tomato & cream sauce.

Sides

- ROCKET SALAD 4.50**
Rocket, cherry tomatoes & parmesan shaving's with olive oil & balsamic glaze.
- INSALATA CAPRESE 5.00**
Fresh tomato & mozzarella drizzled with olive oil & balsamic glaze.
- SPINACH WITH GARLIC (v) 4.50**
- ROAST POTATOES (v) 3.00**


DESSERTS OF THE DAY 4.50

THURSDAY - SUNDAY
4.00PM - 8.30PM

SIENA

ITALIAN RISTORANTE

(v) VEGETARIAN (vH) VEGETARIAN SPICY
(VN) VEGETARIAN CONTAINS NUTS

 SIENARESTAURANTSWINTON

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Allergen Advise - All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu description does not include all ingredients. If you have an allergy, please let us know before ordering.