

ANTIPASTO

BRUSCHETTA | 15

Cherry Tomatoes, EVOO

FRIED CALAMARI | 18

Preserved Lemon, Calabrian Chili Aioli, Pomodoro

LA CASCATA MEATBALL | 14

Ricotta Garnish, Fried Basil

SAUTEED CLAM & MUSSELS | 20

Sauteed Clams, Mussels, Lemon, Butter, Garlic, Parsley

STUFFED PEPPER | 18

Italian Sausage, Ricotta Cheese, Warm Pita

SHRIMP COCKTAIL | 25

Chilled Poached Shrimp, Cocktail Sauce, Lemon

MINESTRA & ZUPPA

PASTA FAGIOLI | 12

Seasonal Vegetable Minestrone

ITALIAN WEDDING | 12

Mini Meatballs, Simmered Broth, Spinach, Parmesan

INSALATA

LA CASCATA HOUSE SALAD | 12

Spring Mix, Cherry Tomatoes, Cucumbers,
Shaved Pecorino, House Pepperoncini Vinaigrette

CAESAR SALAD | 14

Romaine, Parmigiano Reggiano, Garlic-Herb Crouton, Resort-Made Dressing

ARUGULA RICOTTA SALAD | 14

Mixed Greens, Tomatoes, Onions, Crisp Pancetta, Whipped Ricotta, Lemon Basil Vinaigrette

ROASTED HEIRLOOM TOMATO SALAD | 14

Mixed Greens, Fresh Mozzarella, Heirloom Tomatoes, Balsamic Reduction, Olive Oil

CHEF REQUESTS

AT SENECA NIAGARA RESORT & CASINO WE BELIEVE EVERY GUEST DESERVES TO ENJOY THEIR MEAL WITHOUT ANY CONCERNs.
IF YOU OR ANY OF YOUR GUESTS HAVE AN ALLERGY OR DIETARY RESTRICTION, PLEASE INFORM YOUR SERVER AND
OUR CHEFS WILL BE HAPPY TO ACCOMMODATE YOUR NEEDS.

20% GRATUITY ADDED TO PARTIES OF 8 OR MORE

PROUDLY SERVING SENECA BLEND COFFEE

PRIMI PIATTI (FATTO IN CASA)

SPAGHETTI, RIGATONI, LINGUINI

Ragu | 25
Pomodoro | 20
Alfredo | 20

Side of Chicken | 10 Side of Shrimp | 14

SPAGHETTI CLASSICO | 24

Spaghetti, Resort-Made Meatballs or Sausage, Pomodoro, Fresh Basil, Parmigiano Reggiano

LOBSTER RAVIOLI | 32

Lobster, Ricotta, Blush Vodka Sauce

LASAGNA BOLOGNESE | 26

Bolognese Sauce, Parmigiano Reggiano, Mozzarella

RIGATONI BOLOGNESE | 24

Resort-Made Ragu, Shaved Parmigiano

RIGATONI ARRABBIATA | 24

Sausage, Sweet Peppers

GRILLED CHICKEN & BROCCOLI ALFREDO | 26

Heavy Cream, Shaved Parmigiano

LINGUINE & CLAM SAUCE | 26

White Wine, Fresh Herbs, Little Neck Clams, Roasted Garlic

TUSCAN CHICKEN PASTA | 26

Pan-Seared Chicken Breast, Rigatoni, Sundried Tomatoes, Basil, Shaved Parmigiano

ANY SUBSTITUTION FOR FRESH PASTA WILL BE A SURCHARGE OF \$10

SECONDI

PARMIGIANO

Lightly Breaded & Fried, Resort-Made Marinara, Mozzarella

CHICKEN | 26 EGGPLANT | 24 VEAL | 30

PESCARÉ

LOBSTER & MUSHROOM RISOTTO | 32

Aborio, Lobster, Cremini Mushrooms, Mascarpone

HALIBUT WITH LEMON CAPER SAUCE | 48

Pan-Seared, Blistered Tomatoes, Chive Oil, Peppercorn Risotto

FAROE ISLAND SALMON | 36

Pan-Seared, Eggplant Caponata, Peppercorn Risotto

BISTECCA

FILET MIGNON | 66

7-Oz Certified Angus Beef Filet Mignon, Roasted Herb Fingerling Potatoes, Sautéed Broccolini, Red Wine Demi-Glace

NEW YORK STRIP | 55

12-Oz Certified Angus Beef Center Cut Strip Steak, Caramelized Onions, Cipollini Onions with Red Wine and Peppercorn Demi and Crispy Onions

CONTORNO

SPAGHETTI | 10

Red or White Sauce

ASPARAGUS | 10

Roasted Red Peppers, Parmesan Cheese

SAUTÉED BROCCOLINI | 10

ROASTED FINGERLING POTATOES | 10

Thyme, Rosemary, EVOO

PARMESAN RISOTTO | 10

MEATBALLS OR SAUSAGE | 10

Raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of foodborne illness

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