

## ANTIPASTO

### BRUSCHETTA | 15

Cherry Tomatoes, EVOO, Basil

### FRIED CALAMARI | 20

Preserved Lemon-Calabrian Chili Aioli, Pomodoro

### FRITTO MISTO | 30

Calamari, Shrimp, Cod, Basil, Lemon, La Cascata Sauce

### POLPETTA IN SALSA DI POMODORO | 20

Pomodoro, Meatball, Parmigiano Reggiano, Fresh Basil

### SAUTE DI COZZE E VONGOLE | 22

Saute Mussels, Clams, Garlic, Parsley

### TAGLIERE DI SALUMI E FORMAGGI | 36

Charcuterie Prosciutto San Daniele, Salami, Bresaola, Mortadella, Parmigiano, Fresh Mozzarella, Gorgonzola, Olives, Giardiniera, Grapes

### SHRIMP COCKTAIL | 24

Chilled Poached Shrimp, House-made Cocktail Sauce, Lemon

## MINESTRA & ZUPPA

### SUMMER MINISTRONE | 12

Celery, Onions, Carrots, Zucchini, Potatoes, Cabbage, Vegetable Broth

## INSALATA

### CAESAR SALAD | 14

Romaine, Parmigiano Reggiano, Garlic-Herb Crouton, House made Dressing

### LA CASCATA HOUSE SALAD | 14

Mixed Baby Lettuce, Cherry Tomatoes, Pepperoncini, Cucumbers, Shaved Pecorino, House Pepperocini Vinaigrette

### BURRATA TOMATO SALAD | 18

Blistered Cherry Tomatoes, Burrata, Basil Pesto

## CONTORNO

### SPAGHETTI RAGU | 20

### SPAGHETTI POMODORO | 15

### SAUTÉED BROCCOLINI | 10

Garlic Oil

### ROASTED FINGERLING POTATOES | 10

Thyme, Rosemary, Parsley, EVOO

### HOMEMADE MEATBALLS WITH POMODORO | 15

### 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)

### HOMEMADE FETTUCINE WITH CHOICE OF:

Pomodoro | 25

Ragu Beef | 30

Porcini | 35

Alfredo | 25

Side of Chicken | 10

Side of Shrimp | 14

### SPAGHETTI CON POLPETTA | 30

Spaghetti, House Made Meatball, Pomodoro,  
Fresh Basil, Parmigiano Reggiano

### RAVIOLI

Filled with Ricotta, Spinach, Parmigiano, Nutmeg  
Butter, Sage Parmigiano | 32    White Porcini | 38

### LASAGNA BOLOGNESE | 28

Bolognese Sauce, Bechamel, Parmigiano Reggiano, Mozzarella

### LINGUINE A FRUTTI DI MARE BIANCO | 56

Linguine, Calamari, Shrimp, Clams, Mussels, Butter, EVOO, Garlic, Parsley, without the shell

ANY SUBSTITUTION FOR FRESH PASTA WILL BE A SURCHARGE OF \$15

## SECONDI

\*\* Add a side of 3 shrimp to any entrée for \$15\*\*

### TAGLIATA DI MANZO | 75

Rucola, Shaved Parmigiano Reggiano, 14 oz. NY Strip  
Prime, Arugula, Roasted Fingerling Potatoes

### FAROE ISLAND SALMON | 52

Almond Bread Crusted, Saffron Sauce, Sautéed Broccolini

### MELANZANA ALLA PARMIGIANO | 26

Fried Eggplant, Tomato Sauce, Mozzarella, Basil

### COTOLETTA ALLA MILANESE | 70

Rucola E Pomodorini, Veal Chop, Arugula, Cherry Tomatoes, Roasted Fingerling Potatoes

### FILETTO AL GORGONZOLA | 65

Grilled and Gorgonzola Crust, Served with Broccolini

### CHICKEN PARM | 35

Pomodoro, Mozzarella, Spaghetti Pomodoro

### BRANZINO AL CARTOCCIO | 70

Whole Fish, Cherry Tomatoes, Diced Potatoes, Garlic, Thyme, Rosemary,  
Parsley, Olives, All Wrapped in Foil, Served with Broccoli

### MISTO DI CROSTACEI AL FORNO | 75

Shrimp, Scallops, Mussels, Half Lobster, Light Bread Crumb, EVOO,  
Lemon, Wine, Served with Roasted Fingerling Potatoes

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## DOLCI

### CANNOLI | 10

Chantilly Cream, Chocolate Sauce

### TORTA MIMOSA | 20

Chantilly Cream, Sponge Cake, Liqueur Syrup

### TIRAMISU | 16

Lady Fingers, Espresso, Mascarpone, Cocoa

### ZUCOTTO | 20

Ricotta, Chocolate Mascarpone, Coffee, Kahlua

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

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