

# la cascata

FINE ITALIAN DINING

## 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

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## 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

### PESCIARE

### 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

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

### NEW YORK STRIP | 55

12-Oz Certified Angus Beef Center Cup 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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