

ANTIPASTO

BRUSCHETTA | 15

Grape Tomatoes, EVOO, Basil

FRIED CALAMARI | 16

Preserved Lemon-Calabrian Chili Aioli, Pomodoro

ZUPPA DI POLPETTA | 17

Pomodoro, Large Meatball, Parmesan Reggiano, Fresh Basil

SAUTE DI COZZE E VONGOLE | 18

Saute Mussels and Clams, White Wine, Garlic, Parsley

TAGLIERE DI SALUMI E FORMAGGI | 35

Prosciutto di Parma, Salami, Capicola, Mortadella, Pecorino,
Fresh Mozzarella, Gorgonzola, Olives, Giardiniera,
Focaccia, Pane Bruschettato

ANTIPASTO DI PESCE FREDDO | 53

Calamari, Octopus, Smoked Salmon, Shrimp Cocktail, Half Chilled Lobster

MINESTRA & ZUPPA

PASSATILLI IN BRODO DI CARNE | 12

Bread, Cheese, Egg, Nutmeg, Touch of Lemon

ZUPPA FRANTOIANA | 12

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

INSALATA

CAESAR SALAD | 14

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

LA CASCATA HOUSE SALAD | 14

Mixed Baby Lettuce, Cherry Tomatoes, Roasted Red Peppers,
Cucumbers, Shaved Pecorino, House Pepperoncini Vinaigrette

BURRATA TOMATO SALAD | 16

Blistered Cherry Tomatoes, Burrata, Basil Pesto, Grilled Focaccia

CONTORNO

RISOTTO | 10

Milanese(Saffron) or Mushroom

SAUTÉED BROCCOLINI | 10

Garlic Oil

SPAGHETTI | 11

Pomodoro

ROASTED FINGERLING POTATOES | 10

Thyme, Rosemary, Parsley, EVOO

MEATBALL OR SAUSAGE | 12

20% GRATUITY ADDED TO PARTIES OF 8 OR MORE

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.

PRIMI PIATTI (FATTO IN CASA)

TAGLIATELLE

Linguine with choice of:
Ragu of Beef | 26 White Porcini | 31

FETTUCINE ALFREDO | 23

Fettucine, Butter, Parmesan Reggiano
Add Chicken | 6 Add Shrimp | 8

SPAGHETTI DI POLPETTA | 23

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

RAVIOLI

Filled with Ricotta, Parmesan, Nutmeg
Butter, Sage Parmesan | 23 Truffle | 33

LASAGNA BOLOGNESE | 24

Bolognese Sauce, Bechamel, Parmesan Reggiano, Mozzarella

LINGUINE A FRUTTI DI MARE BIANCO | 47

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

LINGUINE ALLO SCOGLIO SUGOROSSO | 47

Calamari, Shrimp, Clams, Mussels, Tomato Sauce,
Garlic, Parsley, Crushed Red Pepper

SECONDI

** Add a side of 3 shrimp or 2 sea scallops to any entrée for \$13 **

MELANZANA ALLA PARMIGIANO | 26

Fried Eggplant, Tomato Sauce, Mozzarella, Basil

OSSO BUCCO ALLA MILANESE | 49

Braised Veal Shank in Pinot Grigio, Saffron Risotto

FILETO AL PEPE VERDE | 47

Filet Mignon, Cream Sauce, Broccolini

COTOLETTA ALLA BOLOGNESE

Pomodoro, Mozzarella, Parmesan, Basil, Choice of:
Chicken | 27 Veal | 31

BRANZINO AL CARTOCCIO | 38

Grape Tomatoes, Diced Potatoes, Garlic, White Wine, Butter, Thyme, Parsley in Paper

MISTO DI CROSTACEI AL FORNO | 53

Shrimp, Mussels, Lobster, light bread crumb, EVOO, Lemon, White Wine

DOLCI

CANNOLI | 10

Chantilly Cream, Chocolate Sauce

TIRAMISU | 14

Lady Fingers, Espresso, Marscapone, Cocoa

TORTA DI RICOTTA | 14

Ricotta Cheesecake, Wild Berry Compote, Vanilla Crème

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