

ANTIPASTO

BRUSCHETTA | 15

Cherry Tomatoes, EVOO, Basil

FRIED CALAMARI | 17

Preserved Lemon-Calabrian Chili Aioli, Pomodoro

POLPETTA IN SALSA DI POMODORO | 18

Pomodoro, 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

Charcuterie Posciutto San Daniele, Salami, Bressola, Mortadella, Parmesan,
Fresh Mozzarella, Gorgonzola, Olives, Giardiniera,
Focaccia, Grapes

SHRIMP COCKTAIL | 24

Chilled Poached Shrimp, House-made Cocktail Sauce, Lemon

MINESTRA & ZUPPA

PASTA FAGIOLI | 12

Soup of Pasta, Beans, Vegetables, Tomato Broth

MINISTRONE | 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

SAFFRON RISOTTO | 10

Milanese (Saffron) or Mushroom

SAUTÉED BROCCOLINI | 10

Garlic Oil

SPAGHETTI | 13

Alfredo or Pomodoro
add Ragu | 2

ROASTED FINGERLING POTATOES | 10

Thyme, Rosemary, Parsley, EVOO

MEATBALL | 12

ASPARAGUS WITH PANCETTA | 12

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)

TAGLIATELLE

Linguine with choice of:

Pomodoro | 23 Ragu of Beef | 28 White Porcini | 32

SPAGHETTI DI POLPETTA | 28

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

FETTUCINE ALFREDO | 24

Fettucine, Butter, Parmesan Reggiano
Add Chicken | 7 Add Shrimp | 15

RAVIOLI

Filled with Ricotta, Parmesan, Nutmeg
Butter, Sage Parmesan | 28 White Porcini | 35

LASAGNA BOLOGNESE | 26

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

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

SECONDI

** Add a side of 3 shrimp to any entrée for \$13 **

14oz NY STRIP | 60

Fingerling Potatoes and Broccolini

FAROE ISLAND SALMON | 47

Almond Crusted, Saffron Sauce, Pancetta Wrapped Asparagus

MELANZANA ALLA PARMIGIANO | 26

Fried Eggplant, Tomato Sauce, Mozzarella, Basil

OSSO BUCCO ALLA MILANESE | 49

Braised Veal Shank in Pinot Grigio, Saffron Risotto

FILETTO AL PEPE VERDE | 47

Filet Mignon, Cream Sauce, Broccolini

PARMIGIANA

Pomodoro, Mozzarella, Parmesan, Basil, Choice of:
Chicken | 30 Veal | 35

BRANZINO AL CARTOCCIO | 42

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

MISTO DI CROSTACEI AL FORNO | 68

Shrimp, Mussels, Lobster, Light Bread Crumb, EVOO, Lemon, White Wine

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

DOLCI

CANNOLI | 10

Chantilly Cream, Chocolate Sauce

TORTA DI RICOTTA | 14

Orange-scented, Wild Berry Compote, Vanilla Crème

TIRAMISU | 14

Lady Fingers, Espresso, Mascarpone, Cocoa

NYS CHEESECAKE | 14

Ricotta Cheesecake, Wild Berry Compote, Vanilla Crème

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

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