

ANTIPASTO

GRILLED PORTOBELLO BRUSCHETTA | 18

Roasted Red Pepper and White Bean Purée, Arugula and Crispy Fried Onion

FRIED CALAMARI | 18

Topped with Calabrian Chili Oil and Served with Caper Aioli and Chilled Pomodoro

SAUTEED CLAM | 20

Garlic Crostini, Limoncello & Fresh Herb Butter Sauce

STUFFED PEPPER RISOTTO CAKES | 16

Crispy Fried Cakes Filled with Hot Pepper, Ricotta, Parmesan and Mascarpone in Pomodoro Sauce

SHRIMP COCKTAIL | 25

Chilled Poached Shrimp, Cocktail Sauce, Lemon

ZUPPA

ITALIAN WEDDING | 12

Mini Meatballs, Simmered Broth, Spinach, Parmesan, Ditalini Pasta

INSALATA

LA CASCATA HOUSE SALAD | 12

Mixed Greens, Grape Tomato, Cucumber, Red Onion, Blood Orange & Basil Vinaigrette

CAESAR SALAD | 14

Romaine Hearts, Garlic-Herb Crouton, Grated Aged Parmesan Cheese
Add Anchovy | 5

ARUGULA SALAD | 16

Summer Strawberries, Balsamic Pickled Onion, Crispy Pancetta, Basil Whipped Ricotta and Prosecco & Strawberry Vinaigrette

WATERMELON & BLISTERED TOMATO PANZANELLA | 16

Compressed Watermelon, Shaved Fennel, Pickled Watermelon Rind with Hand-Torn Black Pepper Croutons, Ricotta Salata and Arugula 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 | 13 Side of Shrimp | 14

SPAGHETTI CLASSICO | 26

House-Made Meatballs, Fresh Basil Chiffonade,
Pomodoro and Aged Parmesan

LOBSTER RAVIOLI | 38

Citrus Cream, Lemon Conserva

LA CASCATA SHRIMP SCAMPI | 34

Fettuccine, Tomato Concasse, Citrus Herbed Garlic Butter Sauce

SAUSAGE ARRABBIATA | 28

Rigatoni, Roasted Red Peppers, House-Made
Hot Italian Sausage Crumble, Fresh Basil

GRILLED CHICKEN & BROCCOLI ALFREDO | 28

Fettuccine and Aged Parmesan

TUSCAN CHICKEN PASTA | 28

Pan-Seared Chicken Breast, Rigatoni, Sundried
Tomato Pesto Cream, Baby Spinach and Aged Parmesan

SECONDI

PARMIGIANO

Lightly Breaded & Fried, Mozzarella, Spaghetti and Pomodoro Sauce

CHICKEN | 28 EGGPLANT | 26

MEYER LEMON AIRLINE CHICKEN | 30

Roasted Garlic Whipped Potato, Grilled Asparagus with
Roasted Chicken Jus and Meyer Lemon Gremolata

PESCARE

LOBSTER & ASPARAGUS RISOTTO | 38

Aborio Rice, Lemon Conserva, Fresh Basil Chiffonade,
Mascarpone and Aged Parmesan Cheese

BLOOD ORANGE LACQUERED HALIBUT | 48

Grilled Fennel Risotto, Garlic-Scented Broccolini and Arugula Oil

BISTECCA

FILET MIGNON | 68

8-Oz Certified Angus Beef Filet Mignon, Herbed Fingerling
Potatoes, Broccolini, Red Wine Demi

CONTORNO

SPAGHETTI | 10

Red or White Sauce

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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DIETARY RESTRICTION, PLEASE INFORM YOUR SERVER AND OUR CHEFS
WILL BE HAPPY TO ACCOMMODATE YOUR NEEDS*

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