

la cascata

FINE ITALIAN DINING

ANTIPASTO

BRUSCHETTA | 15

Basil Oil, Balsamic Reduction

MEAT AND CHEESE BOARD | 30

Prosciutto di Parma, Soppressata, Pepperoni, Capicola, Gorgonzola, Aged Provolone, Mozzarella, Pecorino, Cured Olives, Sweet & Hot Peppers, Grilled Garlic Brushed Crostini

SHRIMP COCKTAIL | 20

Cocktail Sauce, Lemon Wedge

STUFFED PEPPER CAKES | 18

Quattro Formaggi Sauce

CALZONI FRITTI SICILLIANI | 18

Fried Calzone, Ricotta, Mozzarella, Prosciutto, Parmesan Reggiano, Marinara Sauce

CALAMARI | 16

Garlic Aioli, Lemon Zest

ZUPPA

ITALIAN WEDDING | 12

Escarole, Meatballs, Orzo

SOUP DU JOUR | 12

INSALATA

CAESAR SALAD | 14

Garlic Infused Croutons, White Anchovy Filets, Parmesan Crisp

ARUGULA SALAD | 14

Toasted Almonds, Ricotta Salata, Lemon Honey Vinaigrette

LA CASCATA HOUSE SALAD | 14

Crisp Romaine Lettuce, Cherry Tomatoes, Roasted Red Peppers, Cucumbers, Shaved Red Onions, Peperoncini, House Italian Vinaigrette

BURRATA TOMATO SALAD | 16

Blistered Cherry Tomatoes, Burrata, Basil Pesto, Grilled Focaccia

CONTORNO

RISOTTO | 10

Vegetarian, Parmesan, Truffle

SAUTÉED BROCCOLINI | 10

Garlic Oil

MEATBALLS OR SAUSAGE | 9

Marinara

SAUTÉED ASPARAGUS | 10

Shaved Pecorino

SPAGHETTI | 10

Marinara or Bolognese

ROASTED FINGERLING POTATOES | 10

Shaved Pecorino, Oregano

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.

PROUDLY SERVING SENECA BLEND COFFEE

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FINE ITALIAN DINING

PRIMI PIATTI

SPAGHETTI & MEATBALLS | 24

Resort-Made Beef Meatballs, Marinara, Parmesan Reggiano

FETTUCCINE ALFREDO | 20

Add Chicken | 8

Add Shrimp | 12

LOBSTER RAVIOLI | 34

Resort-Made Lobster Ravioli, Lemon-Cream Sauce,
Lemon Pepper Asparagus Tips

SAUSAGE & PEPPER PASTA | 24

Sweet Italian Sausage, Bell Peppers, Grated Pecorino, Penne

FRUTTI DI MARE | 55

Half Lobster Tail, Scallops, Shrimp, Mussels, Calamari,
Clams, Tomatoes, Parsley, Spicy Tomato Broth

ENTRÉE

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

PARMESAN WITH LINGUINI

VEAL | 38

CHICKEN | 28

EGGPLANT | 24

Mozzarella, Parmesan, Parsley

PICATTA WITH LINGUINI

VEAL | 38

CHICKEN | 28

Lemon, White Wine, Capers

MARSALA WITH LINGUINI

VEAL | 38

CHICKEN | 28

Marsala Wine, Mushrooms, Demi-Glace

VEAL OSSO BUCCO | 48

Creamy Marscapone & Parmesan Polenta, Gremolata

SCALLOPS & SHRIMP | 50

Tomato Basil Salsa, Fried Prosciutto, Basil Oil

STUFFED PORK CHOPS | 39

Spinach, Roasted Red Peppers, Sun-Dried Tomatoes,
Grated Parmesan, Tuscan Cream Sauce

8 OZ. FILET | 53

Roasted Fingerling Potatoes, Asparagus, Tomato Basil Butter

14 OZ. RIBEYE | 51

Roasted Fingerling Potatoes, Sautéed Broccolini, Garlic-Herb Butter

SALMON PUTTANESCA | 34

Tomatoes, Capers, Olives, Parsley, Roasted Fingerling Potatoes, Broccolini

SEABASS | 45

Ciambotta, Tomato-Saffron Broth, Basil Pesto

DOLCI

BERRY TRIFLE | 14

White Cake, Assorted Berries, Chantilly Cream, Lemon Zest

TIRAMISU CAKE | 14

Chocolate & Caramel Sauce, Dusted Cocoa

CHEESECAKE | 14

Strawberry Compote

FLOURLESS CHOCOLATE CAKE | 12

Chocolate Sauce

CANNOLI | 10

Chantilly Cream, Chocolate Sauce

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