

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, Tomato, Fresh Herb Butter Sauce, Garlic Crostini

STUFFED PEPPER RISOTTO CAKES | 18

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

ZUPPA

ITALIAN BEANS & GREENS | 12

Slow Simmered Italian Greens, Tender White Beans in a Roasted Chicken Broth

INSALATA

LA CASCATA HOUSE SALAD | 14

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

CAESAR SALAD | 16

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

COMPRESSED PEAR & GRILLED FENNEL SALAD | 16

Pear, Spring Mix, Pickled Red Onion, Roasted Garlic Crouton
Gorgonzola Crumble, White Balsamic Vinaigrette

WINTER GREEN & ROASTED BUTTERNUT SQUASH SALAD | 16

Herb Roasted Butternut Squash, Sundried Tomato, Toasted Pepita, Honey & Maple Whipped Ricotta,
Crispy Pancetta, Cranberry Prosecco Vinaigrette

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 CLASSICO | 30

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

LOBSTER RAVIOLI | 38

Tomato Cream, Basil Chiffonade

LA CASCATA LASAGNA | 30

Creamy Three Cheese Blend, Layered with Rich Herbed
Italian Meats, Pomodoro, Italian Parsley

RIGATONI BOLOGNESE | 30

Slow simmered traditional meat Ragu finished with
basil chiffonade and aged parmesan cheese.

TUSCAN BRAISED BEEF & SACHETTI | 35

Slow Braised Beef, Roasted Cremini Mushrooms,
Caramelized Onion, Sundried Tomato,
Three Cheese Sachetti, Gorgonzola Crumbles

LA CASCATA SHRIMP SCAMPI | 35

Linguine, Tomato Concasse,
Citrus Herbed Garlic Butter Sauce

SAUSAGE ARRABBIATA | 30

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

SECONDI

PARMIGIANO

Lightly Breaded & Fried, Mozzarella, Spaghetti and Pomodoro Sauce

CHICKEN | 30 EGGPLANT | 29

SMOKED CHICKEN CANNELLONI | 30

Whipped Italian Cheese Blend, Carmelized Onion, Roasted Red Pepper, Calabrian Chili, Arugula Oil in Parmesan Cream

LOBSTER ROASTED CREMINI & ASPARAGUS RISOTTO | 40

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

POMEGRANATE LAQUERED HALIBUT | 48

Grilled Fennel Risotto, Garlic Scented Broccolini, Arugula Oil

CALABRIAN CHILI & HONEY GRILLED PORK | 40

12 oz. Center Cut Chop, Italian Sausage in Sweet Potato Hash, Grilled Asparagus, Spring Onion Emulsion

BISTECCA

FILET MIGNON | 68

8-Oz Certified Angus Beef Filet Mignon, Herbed Fingerling Potatoes, Grilled Asparagus, Red Wine Demi-glace, Crispy Onion

CONTORNO

ROASTED FINGERLING POTATOES | 10

Thyme, Rosemary, EVOO

PARMESAN RISOTTO | 12

ASPARAGUS OR BROCCOLINI | 12

CHICKEN | 13

SHRIMP | 14 (3)

ADD MEATBALLS | 12 (2)

SAUCE | 3

DRESSING | 3

SPAGHETTI, RIGATONI, LINGUINI

Bolognese | 30

Pomodoro | 20

Aglie e Olio | 20

Side of Chicken | 13 Side of Shrimp | 14

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

Split Plate Charge \$10

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