



DINNER



ANTIPASTI

Arancini allo Zafferano	16.00
Crispy golden saffron rice croquettes	
Bruschetta	12.00
Toasted bread topped with fresh tomatoes, basil, onion, garlic, and extra virgin olive oil	
Crocchette di Patate e Mozzarella	14.00
Crispy potato croquettes filled with melted mozzarella and lightly fried until golden brown	
Mozzarella alla Milanese	18.00
Creamy mozzarella layered with Prosciutto di Parma, lightly breaded and deep-fried until golden and crisp, with a warm, savory center	
Rucola con Cuori di Palma	18.00
Arugula with hearts of palm, red onion, avocado and cucumber dressed with olive oil and lemon	
Gamberi e Carciofi	25.00
Tender shrimp and artichokes sautéed with garlic and white wine, topped with toasted almonds	
Insalata di Polipo	26.00
Pan seared octopus salad with celery, cherry tomatoes, red onions, black olives and basil	
Vitello Tonnato	22.00
Thinly sliced cold veal with a creamy tuna, caper and anchovy sauce	
Tagliere di Salumi e Formaggi	30.00
Assorted meats and cheeses served with olives and marinated vegetable	
Tortino di Melanzane	25.00
Sweet eggplant layered with truffle-porcini mousse, mozzarella, and tomato sauce, served over a white wine and basil infusion	

I PRIMI

Pappardelle con Pancetta, Scalogno, Piselli e Gorgonzola	30.00
Pappardelle in a smoked bacon, pea, shallot, white wine and gorgonzola cream sauce	
Paccheri con Salmone Affumicato e Pomodori Cilegino	26.00
Oversized rigatoni with a smoked salmon, onion and cherry tomatoe sauce	
Penne alla Famiglia	25.00
Penne with slow-caramelized onions, crispy prosciutto di Parma, Parmigiano Reggiano, and a touch of fresh tomato sauce	
Trinette con Capesante e Granchio	55.00
Linguine topped with jumbo lump crabmeat, scallops, clams and mussels in a fish stock and white wine sauce	
Ravioli con Burrata e Cipolle	30.00
Homemade ravioli filled with burrata, goat cheese, and caramelized onions, served with a delicately sweet, eggplant cream sauce	

I SECONDI

Filetto di Tonno	50.00
Filet of Ahi tuna seared with a roasted heirloom tomato sauce	
Branzino Intero	50.00
Whole branzino baked in a salt crust, expertly filleted tableside	
Pollo con Asparagi e Cipollini	25.00
Breast of chicken served with asparagus in a white wine, garlic and rosemary sauce topped with pearl onions	
Filetto di Manzo	50.00
8oz Filet mignon in a juniper berry and Barolo wine sauce	
Salmone con Caperi e Limone	30.00
Pan seared salmon in a lemon and caper cream sauce	
Vitello alla Milanese	33.00
Veal medallions pounded, breaded and fried topped with tomato, basil and onion	
Costata di Maiale	35.00
16oz Bone in pork chop slowly roasted and served with a white wine, garlic, banana pepper and caper berry sauce	
Vitello con Gamberi e Arugula	35.00
Veal medallions topped with shrimp, arugula, cherry tomatoes and shaved parmesan	

CONTORNI

Peperoni Rossi Arrostiti	16.00
Sweet roasted red bell peppers marinated with garlic, herbs, and extra virgin olive oil	
Asparagi Gratinati	16.00
Tender asparagus topped with Parmigiano Reggiano, finished until golden and lightly crisp	
Patate Arrosto	13.00
Roasted baby potatoes seasoned with herbs, garlic, and extra virgin olive oil	

DOLCE

Various Italian tortes, cheese course, sorbet, ice cream or various biscotti

NOSTALGIA MENU

ANTIPASTI

Tortino di Portabello e Zucchine	12.00
Grilled zucchinis & portabello mushroom topped with goat cheese	
Cozze Napoletane	13.00
Fresh mussels simmered in your choice of savory tomato sauce or classic garlic white-wine sauce	
Funghi e Prosciutto	13.00
Wild mushrooms and prosciutto sauted with garlic and extra virgin olive oil	
Ostriche alla Sena	15.00
Fresh oysters baked with sautéed spinach and rich, tangy Gorgonzola	
Insalata Cesare	11.00
Romaine dressed with our original Sena-style Caesar dressing	
Carpaccio di Bietole	13.00
Thinly sliced beets dressed with a balsamic vinaigrette	

LE PASTE

Penne con Pomodori Secchi	15.00
Penne tossed in a rich sun-dried tomato sauce, finished with Parmigiano Reggiano and fresh basil	
Gnocchi alla Sena	14.00
Delicate, house-made ricotta gnocchi served with your choice of creamy basil pesto or fresh tomato sauce with mozzarella	
Ravioli con Funghi	15.00
Handcrafted ravioli filled with savory mushrooms in a rich cremini and prosciutto sauce	
Spaghetti Aglio e Olio	13.00
Spaghetti tossed with sautéed garlic and olive oil, finished with parsley and Parmigiano Reggiano	
Tagliolini Chitarra alla Puttanesca	14.00
House-made pasta tossed in a rich tomato sauce with black olives, capers, garlic, and anchovies.	

SECONDI

Cotoletta alla Parmigiana	16.00
Crisp breaded chicken cutlet topped with tomato sauce and melted mozzarella	
Costata di Manzo	25.00
Slow-braised beef short rib served in a rich red wine and vegetable sauce	
Pollo alla Romano	18.00
Breast of chicken topped with cheese and prosciutto in a marsala wine sauce	
Vitello Limone	17.00
Veal medallions sauteed in a lemon, butter and caper sauce	
Bauletto di Manzo	24.00
Filet Mignon pounded then stuffed with prosciutto, spinach and a mushroom truffle mousse	
Filetto di Sogliola	22.00
Filet of sole sauteed with a white wine, chopped tomato & caper sauce	