



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
Shrimp and artichokes sauted in a white wine and garlic sauce	
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
Eggplant slices layered with tomato sauce, truffle porcini mousse and mozzarella in a white wine and basil sauce	

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 caramelized onions, crispy prosciutto, Parmigiano Reggiano, and a touch of fresh tomato sauce	
Trinette con Capesante e Granchio	55.00
Linguine topped with jumbo lump crabmeat and scallops in a clam juice and white wine sauce	
Ravioli con Burrata e Cipolle	30.00
Homemade burrata, goat cheese and caramelized onion filled ravioli served with an 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 encrusted in salt and 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



50TH ANNIVERSARY MENU

ANTIPASTI

Calamari Fritti	22.00
Fried calamari served with tomato sauce	
Escargot alla Sena	19.00
Snails out of the shell and served in a spicy tomato sauce	
Gamberi al Timo	23.00
Shrimp sauteed in a white wine, garlic and thyme sauce	
Funghi Gratinati	20.00
Shitake mushroom caps stuffed with breadcrumbs, herbs and parmesan	
Insalata Caprese	18.00
Sliced ovoline and tomatoes topped with pesto and drizzled with basil oil	
Insalata Cesare	16.00
Romaine lettuce with our original Sena style Caesar dressing	
Insalata dell Ortolano	14.00
Mixed greens dressed with balsamic vinaigrette, topped with parmesan cheese	

PRIMI PIATTI

Penne alla Famiglia	25.00
Penne with caramelized onions, crispy prosciutto, Parmigiano Reggiano, and a touch of fresh tomato sauce	
Capellini Puttanesca	26.00
Capellini, capers and black olives in a tomato sauce	
Gnocchi Sorrentina	25.00
Homemade gnocchi with mozzarella cheese and tomato sauce	
Tagliolini alla Pescatore	33.00
Tagliolini with mussels, clams, calamari and shrimp in a light tomato sauce	
Farfalle con Prosciutto e Piselli	30.00
Bowtie pasta, peas and prosciutto di Parma in a cream sauce	

SECONDI

Pollo al Cognac	26.00
Chicken breast with crimin mushrooms in a Brandy cream sauce	
Vitello Papa Sena	33.00
Combination of: Veal piccata, veal marsala and veal topped with spinach, mozzarella cheese and roasted bell peppers	
Paillard di Pollo	24.00
Breast of chicken pounded thin and grilled topped with tomato sauce and mozzarella cheese	
Vitello Aglio	29.00
Veal medallions in a garlic, white wine and parsley sauce	
Capesante e Ostriche alla Fiorentina	40.00
Sea scallops served with spinach and gorgonzola baked oysters	
Pesce del Giorno	
Whole fish filleted tableside	

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