La Famiglia Ristorante

Menu Updated September 11, 2026

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

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 Melenzane 25.00

Sweet eggplant layered with truffle-porcini mousse, mozzarella, and tomato sauce, served with 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 Gratinate 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

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NOSTALGIA MENU

ANTIPASTI

Tortino di Portabello e Zucchine 12.00

Grilled zucchini & 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

Costala 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 thin and stuffed with prosciutto, spinach, and mushroom–truffle mousse.

Filetto di Sogliola 22.00

Filet of sole sauteed with a white wine, chopped tomato & caper sauce