



## Starters

**Calamari** Calamari fritti, spicy aioli 21

**Meatballs** Marinara sauce, salsa verde, shaved piave 24

**Shrimp Cocktail** Cocktail sauce 28

**Zucchini Fries**<sup>V</sup> Cornmeal, fines herbes, Aleppo pepper, zucchini aioli 16

## Soup

**Lentil Soup** Shaved Grana Padano, basil, confit garlic and rosemary focaccia 16

## Salads

**Caesar** Kale and little gem, pickled red onions, croutons, Grana Padano, bottarga 16

**Insalata Mista**<sup>V</sup> Mixed greens, creamy Italian herb dressing, jicama, heirloom tomato, pistachio parmesan 16

**Caprese**<sup>V</sup> Tomato tartare, burrata, heirloom cherry tomatoes, mozzarella, green herb oil 17

Add grilled chicken +10, grilled steelhead +15 or grilled shrimp +13 to any salad

## Entrées

**8oz. Filet Mignon** Béarnaise sauce, parmesan fries 64

**Chicken Parmesan** San Marzano, Parmigiano Reggiano, spaghetti, basil 32

**Fettuccine Alfredo**<sup>V</sup> Creamy garlic sauce, parmesan, fettuccine 22

**Meatball Sub** San Marzano sauce, mozzarella, chimichurri, chiffonade basil 19  
(Make it spicy - add calabrian peppers)

**Sausage, Peppers & Onion Sub** Pesto rosso, Italian herb baguette, Italian sausage, chimichurri, provolone 21

**Amatriciana** Rigatoni, pancetta, 'Nduja, San Marzano, Calabrian chili, Pecorino Romano 22

**Hamburger Italiano** Dry aged beef, Gifford's bacon, garlic aioli, caramelized onion, sun-dried tomatoes, arugula, smoked provolone, brioche bun 24

**Fried Eggplant Parmesan** Spaghetti, mozzarella, spicy marinara, parmesan, basil 28

*Executive Chef: Lorenzo Reyes*

20% Gratuity Added for Parties of 7 or More · <sup>V</sup> Vegetarian · <sup>V</sup> Vegan

\*The consumption of raw or undercooked meats, shellfish, poultry, seafood and eggs may increase the risk of foodborne illness.

*Senatra*  
BAR & LOUNGE