

# Senti Restaurant

3473 Butler St 15201-1312 · +14125864347 · Updated: Jan 14, 2026

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## INSALATE & ZUPPA 5

<b>Insalata Mista GF, V</b>	<b>\$10.00</b>
mixed greens, balsamic vinaigrette	
<b>Insalata di Barbabietola, GF</b>	<b>\$15.00</b>
pickled beets, gorgonzola cream, frisée, Dijon mustard vinaigrette, sunflower seeds	
<b>Zuppa del Giorno</b>	<b>\$10.00</b>
soup of the day	
<b>Zucca con Burrata GF</b>	<b>\$17.00</b>
roasted delicata squash, burrata, Calabrian chili oil, honey, Maldon salt	
<b>Radicchio Salad</b>	<b>\$14.00</b>
Coldco Farm radicchio, watermelon radish, aged vinegar, pecorino, smoked bacon	

## ANTIPASTI 6

<b>Polpette</b>	<b>\$12.00</b>
meatballs in marinara	
<b>Polipo Spadellato GF</b>	<b>\$23.00</b>
pan seared octopus, crispy potatoes, fennel, Jimmy Nardello pepper sauce, marinated red onions in lemon-olive oil	
<b>Fritto Misto</b>	<b>\$20.00</b>
calamari, shrimps, arrabiata sauce, served with lemon	
<b>Bruschetta</b>	<b>\$15.00</b>
grilled focaccia bread, ricotta cheese, roasted butternut squash, crispy sage, aged balsamic reduction	
<b>Piatto dei Formaggi con Prosciutto</b>	<b>\$22.00</b>
prosciutto di Parma, cranberry chutney focaccia crostini, daily cheeses	
<b>Arancini Cacio &amp; Pepe</b>	<b>\$14.00</b>
Arborio rice, pecorino Romano, Grana Padano, black pepper, red bell pepper sauce	

## PASTA 6

<b>Ravioli di Carne</b>	<b>\$28.00</b>
veal and pork, ricotta, spinach, chicken broth, finished with sage	

<b>Lasagna alla Veneta</b>	<b>\$23.00</b>
Veneto style lasagna, beef ragù, béchamel	
<b>Gnocchi del Giorno</b>	<b>\$23.00</b>
sauce of the day	
<b>Spaghetti al Pomodoro</b>	<b>AVAILABLE OPTIONS</b>
tomato, basil	\$19.00
	Chicken: \$6.00
	Shrimp: \$9.00
<b>Brodetto di Pesce</b>	<b>\$36.00</b>
calamari, shrimp, salmon, clams, tomato fish broth, served with linguine	
<b>Mezze Maniche alla Norma</b>	<b>\$20.00</b>
rigatoni, eggplant, olive oil, garlic, tomato, pepper flakes, ricotta salata	

## ENTRÉE 3

<b>Salmone in Padella*</b>	<b>\$32.00</b>
pan seared Faroe Island salmon, potato hash, carrot, fennel, citrus-dill aioli	
<b>Petto d'Oca</b>	<b>\$46.00</b>
Petto d'Oca duck breast, gnocchi with wild mushrooms aged balsamic reduction, mustard greens	
<b>Brasato di Manzo</b>	<b>\$40.00</b>
braised short rib, creamy polenta, fried leeks	

## CONTORNI 2

<b>Broccolini</b>	<b>\$11.00</b>
olive oil, garlic and white wine	
<b>Trifolata di Funghi, GF,V</b>	<b>\$11.00</b>
brandy, garlic, parsley	

## DOLCI 4

<b>Tiramisu</b>	<b>\$10.00</b>
mascarpone cream, espresso, and lady fingers	
<b>Spiced Almond Oil Cake GF</b>	<b>\$10.00</b>
served with candied pecans, vanilla cream, drizzled of caramel	
<b>Chocolate Bread Pudding</b>	<b>\$10.00</b>
served with house-made ice-cream	
<b>Apple Custard Tart</b>	<b>\$10.00</b>
served with vanilla ice cream	