



Senza

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

Fast Food Industry →



The 2025 US Pizza Restaurants & Industry Trends Report

Pizza Industry →



The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

Fast Casual Industry →



2025 US Dining Restaurants & Industry

MARKET RESEARCH

Casual Dining Industry →

Competitor Price Intelligence →

Appetizers

ITEM	PRICE
Frutti Di Mare Calamari, shrimps, scungilli, celery, cherry tomatoes, Gaeta olives, extra virgin olive oil and lemon.	\$9.00
Salsiccia Di Casa Saltati Homemade sausage sauteed with broccoli rabe, garlic and extra virgin olive oil.	\$9.00
Mozzarella In Carrozza Freshly made mozzarella between battered and pan-fried slices of bread with a tomato-basil sauce.	\$9.00
Calamari Alla Piastra Baked spicy toasted bread crumbs and lemon juice.	\$9.00
Pepata Di Cozze Steamed mussels in white wine, garlic, extra virgin olive oil hot pepper broth.	\$10.50
Bocconcini Prosciutto Al Forno Oven baked fresh mozzarella filled with ricotta, wrapped in prosciutto and topped with breadcrumbs and chunky marinara.	\$9.00
Mozzarella Di Casa Homemade fresh mozzarella with prosciutto, roasted red peppers, basil and extra virgin olive oil.	\$9.00
Gamberetti Saporiti Al Crostone Spicy rock shrimp, garlic, shallots, olive oil, butter and wine vinegar served over friselle.	\$9.50
Spiedino Alla Romana Fresh mozzarella between battered bread, skewered and pan-fried in an anchovy, olive and caper sauce.	\$9.00
Pepata Di Vongole Steamed clams in white wine, garlic and extra virgin olive oil hot pepper broth.	\$9.00
Fritto Misto Fried calamari, shrimps and zucchini served with lemon wedges and spicy marinara sauce.	\$9.00
Origanata Baked clams, shrimps, and baby lobster tail topped with seasoned breadcrumbs in a white wine lemon sauce.	\$13.00

Soup

ITEM	PRICE
Pasta E Fagioli	\$3.00
Minestrone Soup	\$3.00

Gourmet Salads

ITEM	PRICE
Caesar Salad Romaine lettuce, Parmesan cheese, croutons and our special dressing.	\$7.00
Mediterranean Salad Romaine lettuce, tomatoes, feta cheese, red onions and pepperoncini.	\$7.00
Caprino Salad Mixed greens, Romaine lettuce, walnuts, goat cheese, dried cranberries and poached pears in a raspberry vinaigrette.	\$9.00
Chef Salad Ham and cheese with our house salad with mixed field greens, romaine lettuce, tomatoes, cucumbers, carrots, red onions a...	\$7.00
Mista Salad Our house salad with mixed field greens, Romaine lettuce, tomatoes, cucumbers, carrots, red onions and olives.	\$6.00

ITEM	PRICE
Rucula Salad	\$8.00
Baby arugula, extra virgin olive oil, lemon, salt, pepper and parmigiano-Romano shavings.	

Signature Panini

ITEM	PRICE
Caprese Panini	\$6.99
Prosciutto, mozzarella cheese, sun dried tomatoes, roasted peppers and Balsamic vinaigrette.	
Roman Panini	\$6.99
Mortadella, pecorino cheese, grilled eggplant, tomatoes and Balsamic vinaigrette.	
Neapolitan Panini	\$6.99
Sopressata, prosciutto, mortadella, pecorino cheese, fresh tomatoes and Balsamic vinaigrette.	
Meatless Panini	\$7.99
Grilled vegetables, fresh mozzarella, roasted peppers, sun-dried tomatoes and Balsamic vinaigrette.	
Italian American Panini	\$6.99
Salami, pepperoni, prosciuttini, provolone, lettuce, tomatoes, oil and red vinegar.	
Turkey Panini	\$6.99
Turkey, provolone, roasted peppers, fresh tomatoes, baby greens and Balsamic spread.	
Senza's Panini	\$6.99
Sopressata, prosciutto, imported capicola, tomatoes, mozzarella and Balsamic vinaigrette.	
Sicilian Panini	\$6.99
Imported capicola, sopressata, ricotta salata, grilled eggplant and Balsamic spread.	
Parma Panini	\$6.99
Prosciutto, imported fontina cheese, mixed baby greens, tomatoes and sun-dried tomato pesto.	
Meatless No. 2 Panini	\$6.99
Fresh mozzarella, broccoli rabe, roasted peppers and Balsamic vinaigrette.	
Spicy Delight Panini	\$6.99
Capricola, pepperoni, prosciuttini, provolone, lettuce, tomatoes, oil and red vinegar.	
Roast Beef Panini	\$6.99
Roast beef, provolone, roasted peppers, tomatoes, romaine lettuce and horseradish spread.	

Hot Panini

ITEM	PRICE
Sausage Panini	\$6.99
Peppers, onions, potatoes, tomato sauce and provolone cheese.	
Grilled Chicken Panini	\$6.99
Mozzarella, roasted peppers, baby greens and sun-dried tomato spread.	
Veal Cutlet Parmigiana Panini	\$8.00
Tomato sauce, mozzarella and parmesan cheese.	
Chicken Cutlet Panini	\$6.99
Chicken cutlet, lettuce, tomatoes an Balsamic spread.	
Chicken Portobello Panini	\$6.99
Grilled with mozzarella cheese, portobello mushroom, roasted peppers and tomatoes.	
Godmother Panini	\$6.99
Chicken cutlet, mozzarella and codka sauce on a garlic toasted hero.	
Meatball Panini	\$6.99
Tomato sauce and Parmesan or parmigiana with mozzarella and Parmesan cheese.	

ITEM	PRICE
Chicken Senza Panini Mozzarella, roasted peppers, broccoli rabe or grilled zucchini and Balsamic spread.	\$9.49
Philly Cheesesteak Panini Onions, peppers, mushrooms and cheese.	\$7.50
Chicken Parmigiana Panini Tomato sauce, mozzarella and Parmesan cheese.	\$7.99
Eggplant Parmigiana Panini Thin slices of eggplant with tomato sauce, mozzarella and Parmesan cheese.	\$6.99
Chicken Mediterranean Panini Grilled chicken, goat cheese, roasted peppers, arugula and Balsamic vinaigrette.	\$6.99
Calzones	

ITEM	PRICE
Ripieno Calzone Tomatoes, ricotta, mozzarella cheese and sopressata.	\$10.95
Pagnottiello Calzone Sausage roll with broccoli rabe, smoked mozzarella cheese and tomato sauce.	\$10.95

Wraps

ITEM	PRICE
Turkey Wrap With provolone, broccoli rabe, roasted peppers, and Balsamic spread.	\$7.49
Grilled Chicken Wrap With provolone, roasted peppers, baby greens, fresh tomatoes, and Caesar dressing.	\$7.49
Grilled Veggie Wrap With mozzarella, grilled zucchini and eggplant, roasted peppers, baby greens, and Balsamic spread.	\$7.49
Chicken Caesar Wrap With fried cutlet, fresh tomatoes, romaine lettuce, Parmigiano, and Caesar dressing.	\$7.49
Chicken Portobello Wrap Grilled with mozzarella, portobello mushrooms, roasted peppers, tomatoes, and sundried tomato spread.	\$7.49

Gourmet Pizza

ITEM	PRICE
Marinara Pizza Tomatoes, oregano, garlic and extra virgin olive oil.	\$9.95
Chicken Parmigiana Pizza Breaded chicken, ricotta and marinara sauce.	\$13.00
Funghi Pizza Tomatoes, fresh mozzarella cheese, mushrooms and extra virgin olive oil.	\$12.00
Capricciosa Pizza Tomatoes, artichoke, mushrooms, ham, fresh mozzarella cheese and extra virgin olive oil.	\$12.95
Quattro Formaggi Pizza Fresh mozzarella cheese, Tuscan pecorino, caciocavallo parmigiano reggiano and extra virgin olive oil.	\$11.95
Pomodorini E Provola Pizza Grape tomatoes, smoked mozzarella cheese, basil and extra virgin olive oil.	\$11.95

ITEM	PRICE
Ortolana Pizza	\$11.95
Tomatoes, fresh mozzarella cheese, mushrooms, artichoke, basil and extra virgin olive oil.	
Margherita Pizza	\$11.95
Tomatoes, fresh mozzarella cheese, basil and extra virgin olive oil.	
Buffalo Chicken Pizza	\$13.00
Chicken, spicy wing sauce and blue cheese dressing.	
Salsiccia Pizza	\$12.95
Tomatoes, fresh mozzarella cheese, Italian sausage, basil and extra virgin olive oil.	
Senza Pizza	\$13.95
Tomatoes, fresh mozzarella cheese, prosciutto, arugula, Tuscan pecorino and extra virgin olive oil.	
Salsiccia E Friarielli Pizza	\$12.95
Italian sausage, broccoli rabe, smoked mozzarella cheese and extra virgin olive oil.	
Vegetariana Pizza	\$11.95
Tomatoes, eggplant, mushrooms, artichoke, zucchini and extra virgin olive oil.	
Isolana Pizza	\$11.95
Tomatoes, fresh mozzarella cheese, mushrooms, artichoke, basil and extra virgin olive oil.	

Pasta

ITEM	PRICE
Spaghetti Puttanesca	\$14.00
Gaeta olives and capers in light tomato-basil sauce with a touch of anchovies. Served with a side salad and bread.	
Gnocchi Sorrentina	\$17.00
Potato dumplings with tomato-basil sauce and fresh mozzarella. Served with a side salad and bread.	
Spaghetti Chitarra Amatriciana	\$15.00
Square spaghetti in a tomato, onion, pancetta and tomato-basil sauce. Served with a side salad and bread.	
Lasagna	\$15.00
Layers of fresh pasta sheets with meat ragout and cheese. Served with a side salad and bread.	
Cheese Ravioli	\$13.00
Tomato basil sauce. Served with a side salad and bread.	
Paccheri Alla Bolognese	\$15.00
Meat sauce. Served with a side salad and bread.	
Pappardelle Alla Boscaiola	\$17.00
Wide pasta noodle in a porcini mushroom ragout with sausage, Served with a side salad and bread.	
Pappardelle Al Filetto Di Dentro	\$20.00
Fresh pasta tossed with beef fillet tips, shallots, shiitake mushrooms and sun-dried tomatoes in a light tomato cognac...	
Spaghetti Chitarra Carbonara	\$15.00
Square spaghetti, onion pancetta, parmigiano reggiano and light cream. Served with a side salad and bread.	
Linguini Alle Vongole	\$15.00
Clam sauce red or white. Served with a side salad and bread.	
Spaghetti Fra Diavola	\$16.00
Shrimp in a spicy tomato-basil sauce. Served with a side salad and bread.	
Orecchiette	\$15.00
Pasta caps with broccoli rabe, extra virgin olive oil, bread crumbs and sausage.Served with a side salad and bread.	
Spaghetti with Meatballs	\$13.00
Served with a side salad and bread.	
Penne Alla Vodka	\$13.00
Tomato basil and vodka cream sauce. Served with a side salad and bread.	

ITEM	PRICE
Taormina's Amatriciana	\$15.00
Square spaghetti, onion, smoked pancetta, Roma tomatoes, eggplant and fresh pecorino cheese. Served with a side salad an...	

Entrees

ITEM	PRICE
Pollo A Piacere	\$16.00
Chicken served with pasta.	
Vitello Milanese	\$18.00
Pan-fried thinly pounded veal cutlet topped with arugula, roma tomatoes, red onion, extra virgin olive oil and lemon.	
Zuppa Di Pesce	\$22.00
Calamari, shrimp, lobster, clams and mussels simmered in a wine tomato-basil sauce over linguini.	
Polpette Della Nonna	\$17.00
Slow-baked meatballs in tomato sauce over Sardinian cavatelli in a tomato ricotta sauce.	
Saltimbocca Alla Romana	\$19.00
Veal scallopini sauteed with prosciutto, sage and fontina cheese in a white wine sauce over sauteed spinach.	
Vitello A Piacere	\$18.00
Veal served with pasta.	
Gamberoni A Piacere	\$20.00
Grilled jumbo shrimp served over arugula salad, scampi, parmigiana or Francese over pasta.	
Parmigiana Di Melanzane	\$15.00
Thinly sliced eggplant layered with parmigiano reggiano, mozzarella and tomato-basil sauce. Served with pasta.	
Taglio Di Maiale	\$22.00
Double cut Frenched pork chop topped with potatoes, onions and vinegar peppers, ciambotta style.	
Pollo Scarpariello	\$19.00
Boneless chicken breast, sausages and potatoes sauteed with garlic, white wine and lemon.	

Small Plates

ITEM	PRICE
Polpettine	\$7.50
Baked mini meatballs in a tomato-basil sauce.	
Funghi Ripieni	\$6.00
Mushrooms stuffed with bread crumbs and cheese.	
Carciofini	\$6.00
Crispy fried parmigiano polenta flour coated artichoke hearts.	
Pepperoni Sfiziosi	\$6.00
Roasted yellow and red peppers,seasoned breadcrumbs with olives, capers and extra virgin olive oil.	
Melanzane Scapece	\$6.00
Grilled eggplant, extra virgin olive oil, mint, wine vinegar and garlic.	
Arancini	\$6.00
Mini risotto balls.	
Melanzane Caprino	\$6.00
Grilled eggplant stuffed with goat cheese, parmigiano-reggiano and basil.	
Olive Condite	\$6.00
Seasoned Mediterranean olives.	
3 Small Plates	\$15.00

Pizza

ITEM	PRICE
Cheese Pizza Slice	\$1.75
Cheese Pizza	\$9.95
16" Grandma Pizza	\$16.00
Sicilian Pizza Slice	\$2.25
16" Sicilian Pizza	\$16.00

Streamers

ITEM	PRICE
Hot Chocolate Steamed milk with chocolate, whipped cream and chocolate shavings.	\$3.00
Flavored Streamer Steamed milk with your syrup topped with whipped cream.	\$3.00

Sides

ITEM	PRICE
Broccoli Rabe	\$7.50
Pasta	\$6.00
Sauteed Spinach	\$6.00
Potato Croquettes	\$6.00

Desserts

ITEM	PRICE
Cannolo Traditional Sicilian cannolo stuffed with ricotta cheese and chocolate chips.	\$3.50
Tiramisu	\$5.95
Chocolate Covered Cannolo Cannolo covered in milk chocolate.	\$4.50
NY Cheesecake	\$5.95

Coffee

ITEM	PRICE
Espresso	\$1.25
Latte Steamed milk and espresso topped with creamy foam and cinnamon.	\$3.25
Mocha A blend of rich chocolate, milk, espresso and topped with whipped cream and chocolate shavings.	\$4.00
Coffee (Regular)	\$1.50
Coffee (Decaf)	\$1.50

ITEM	PRICE
Doppio Espresso	\$1.75
Cappuccino Similar to a latte, just lighter and creamier and topped with cinnamon.	\$3.25
Caramel Macchiato A reversed vanilla latte topped with creamy foam and sweet caramel sauce.	\$4.00

Tea

ITEM	PRICE
Black Iced Tea Unsweetened.	\$2.00