



cantoro

ITALIAN | TRATTORIA

antipasto STARTERS

affettati misti mixed cured meat tastings (of 3 5 7)	11 15 18
formaggi misti mixed cheese board tastings (of 3 5 7)	11 15 18
olive miste mixed marinated olive bowl	9
assaggini di salsicce casalinghe trio of house-made sausage with accompaniment's	16
calamari peperonati lightly floured and fried, tossed with sweet, sour and spicy pepper with fresh lemon and marinara sauce	14
caprese d.o.p. bufala mozzarella, fresh seasonal tomatoes, basil, pesto, extra virgin olive oil	13
scamorza alla piastra sopresatta, arugula, lemon, smoked mozzarella	13
zucchine fritte breaded zucchine, fresh dill aioli, white quinoa with onions, carrots, celery, bell peppers and jalapeno peppers	13
calamari alla griglia grilled calamari, grilled lemon and zucchini, limoncello vinaigrette	14
zuppa di cozze mussels, garlic, chili, white wine, fumé, tomatoes	14
* carpaccio thinly sliced, raw beef tenderloin, capers, red onion, parsley, lemon, arugula and shaved parmigiano	15
gamberi alla griglia grilled jumbo shrimp, fresh chili & lemon marinade, farro with grilled vegetables	17
* carpaccio di salmone house cured salmon, extra virgin olive oil, lemon, dill, red onions and capers	19
burrata al tartufo nero black truffle burrata, san daniele prosciutto, fried shishito peppers, marinated grape tomatoes (extra virgin olive oil, fresh basil, garlic)	15
caponata roasted mixture of eggplant, zucchini, yellow squash, onion, bell peppers, celery, fennel, golden raisins, olives, capers, pine nuts and tomato. baguette crostini, fresh cilengine mozzarella and basil	15
polipo all' arrabbiata baby octopus sautéed in a spicy tomato sauce, slow cooked pinto beans, spinach and grilled bread	19
peperoncino fried hungarian hot peppers, red shepard peppers, onions, roasted garlic gloves. grilled bread and shaved parmigiano reggiano	11

zuppe SOUP

minestrone made with pork	7	zuppa del giorno may be made with beef, pork or chicken	7
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insalate SALAD

insalata mista mixed greens, grape tomato, red onion, cucumber, croutons, balsamic vinaigrette	7
radicchio e lattuga di boston radicchio, boston bibb lettuce, tomatoes, gorgonzola, toasted hazelnuts, red onions, moscato golden raisins, red wine vinaigrette	11
insalata di cavoli baby kale salad with roasted sweet potato, dried cranberries, roasted walnuts, red onion, with a roasted shallot sherry vinaigrette	13
insalata di calamari caldi mixed green, red onions, grape tomatoes, olives, capers, red wine anchovy vinaigrette, topped with warm crisp calamari (calamari can be grilled upon request)	18
rucola e parmigiano baby arugula, shaved parmigiano, lemon, extra virgin olive oil	8
insalata di ceci ceci beans, roasted carrots, roasted parsnips, red onion, cucumber, red bell peppers, bibb lettuce, radicchio, honey dijon vinaigrette	13
finocchio e arancia fresh orange slices, thinly sliced fennel, balsamic glaze, micro arugula	11
insalata di mele spiced roasted apples (sugar, cinnamon, nutmeg) toasted pecans, red onion, brandied raisins, spring mix, crumbled goat cheese, cider vinaigrette	13

primi PASTA

	HALF FULL
ravioli di vitello con pomodoro e panna house-made veal ravioli with palomino sauce	12.5 19
tagliatelle alla bolognese house-made tagliatelle with traditional meat sauce (equal parts ground veal, beef, sausage, pancetta)	12.5 19
strozzapretti alla barese house-made strozzapretti pasta with rapini, red pepper flake and ground italian sausage	12.5 19
elicoidali alla norcina house-made elicoidali, cream, tomato, ground sausage, white wine and white truffle oil	12.5 19
tagliolini al ragu di agnello house-made thin tagliolini with a lamb ragu	16 26
penne alla vodka imported penne pasta, pancetta, onion, vodka, tomato, red pepper flake, cream and scallions	12.5 19
gnocchi con ragu di vitello bianco house-made fresh ricotta gnocchi, white veal ragu, finished with fresh sage, parmigiano and butter	16 26
linguine alle vongole [CON SUGO ROSSO O BIANCO] house-made linguine with choice of white or red clam sauce, garlic and red pepper flake	15 24
risotto gamberetti e zafferano risotto with fresh saffron, shrimp and peas, finished with butter and parmigiano	26
risotto porcini e salsiccia porcini risotto with house-made italian sausage, parmigiano and butter	17.5 29
tagliolini con melanzane arrosto house-made fresh tagliolini pasta, roasted eggplant, marinara, pine nuts, fresh basil, parmigiano and shaved ricotta salata	15 24
linguini con crema di zucca house-made fresh linguini, roasted butternut squash puree, heavy cream, parmigiano, butter, fried sage leaves with a hazelnut crunch.	12.5 19
linguine al nero di seppia alla pescatore house-made fresh squid ink linguine, clams, mussels, calamari, shrimp, scallops, fresh garlic, chili flake, white wine, fume and tomato	39



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secondi ENTRÉE

pollo alla sorrentina sautéed chicken scaloppini fresh lemon, white wine, mixed mushrooms, artichoke, capers, butter sauce with baked polenta and rapini	21
vitello con funghi sautéed veal scaloppini, mixed mushroom marsala sauce with baked polenta and rapini	28
salmone alla siciliana salmon filet, topped with seasoned bread crumbs, grape tomato, basil, served with roasted redskin potatoes with onions, garnished with pesto	26
*saltimbocca alla romana medallions of veal tenderloin, fontina valle d'aosta, prosciutto di parma, in a light sage demi glace served with roasted redskin potatoes with onions & roasted garlic cloves and green beans almandine	36
branzino alla griglia grilled mediterranean sea bass, cannellini beans with roasted vegetables, green beans almandine, limoncello vinaigrette	34
*filetto di manzo grilled 10oz. filet mignon with red wine glace de veau, yukon gold potatoes with garlic and rosemary and braised tri-colored swiss chard	38
*costoletta di vitello grilled veal rib chop with mixed mushroom glace de veau, yukon gold potatoes with garlic and rosemary and braised tri-colored swiss chard	46
*agnello alla scottadito grilled colorado rosen rib chops of lamb, lambrusco and aceto di balsamico, yukon gold potatoes with garlic and rosemary and braised tri-colored swiss chard	46
*gorgonzola ribeye marinated grilled 16oz. ribeye, gorgonzola dolce latte cream, aceto di balsamico, yukon gold potatoes with garlic and rosemary and braised tri-colored swiss chard	39
*brasato di agnello braised colorado lamb shanks, polenta & rapini	41

pizza [ALL OF OUR CANTORO'S PIZZAS ARE HANDMADE AND COOKED IN OUR OWN WOOD BURNING ITALIAN PIZZA OVEN]

#1 porchetta house-made porchetta, thinly sliced, roasted vidalia onion, roasted hungarian hot peppers, pesto alla genovese, fresh mozzarella, grated parmigiano	17
#2 salsiccia e funghi house ground sausage, roasted mixed mushrooms (oyster, shitake, cremini, button), roasted vidalia onions, taleggio and fresh mozzarella	17
#3 melanzane roasted eggplant, fresh mozzarella, whole roasted garlic cloves, tomato sauce, fresh basil and parmigiano reggiano	17
#4 patate e pancetta yukon gold potatoes, pancetta, spinach, rosemary, fresh mozzarella and egg	15
#5 san daniele san daniele prosciutto (18 mo. aged), fresh mozzarella and arugula dressed in house-made pesto	17
#6 gorgonzola gorgonzola dolce latte, roasted vidalia onion, speck (smoked prosciutto), walnuts, fresh mozzarella, arugula and balsamic glaze	17
#7 pistacchio di bronte house ground sausage, house-made pistacchio pesto, fresh mozzarella	17
#8 spinaci fresh spinach, extra virgin olive oil, garlic, chili flake, fresh mozzarella, parmigiano reggiano	16
#9 margherita tomato sauce, fresh mozzarella, basil, and extra virgin olive oil	13
#10 rucola & bresaola italian beef (cured in the same manner as prosciutto), tomato sauce, fresh mozzarella, arugula, shaved parmigiano reggiano, fresh grape tomatoes, olive oil, salt & pepper	17
#11 heirloom tomato fresh marinated heirloom tomatoes (extra virgin olive oil, garlic, basil), parmigiano, fresh mozzarella, salt & pepper	16
#12 salsiccia peperonata tomato sauce, house ground sausage, roasted vidalia onions, roasted red & yellow bell peppers, dried sicilian oregano and fresh mozzarella	15
#13 diavola tomato sauce, hot sopressata, hot capicola, house ground sausage, hungarian hot peppers and fresh mozzarella	16
#14 primavera fresh mozzarella, tomato sauce, zucchini, yellow squash, roasted red onions, roasted mixed mushrooms (oyster, shitake, cremini, button), marinated tomato, scallions and balsamic glaze	15
#15 focaccia house-made focaccia, sea salt, rosemary, extra virgin olive oil	7



• PARTIES OF 6 OR MORE WILL BE ONE CHECK & 20% GRATUITY
 • PLEASE INFORM YOUR SERVER OF ANY GLUTEN OR LACTOSE INTOLERANT ISSUES AS SOME OF OUR DISHES CAN BE MODIFIED TO ACCOMMODATE CERTAIN RESTRICTIONS.
 • CONTAINS RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
 FOODBORNE ILLNESS.