



# cantoro

ITALIAN | TRATTORIA

## antipasto STARTERS

<b>affettati misti</b>   mixed cured meat tastings (of 3   5   7)	11   15   18
<b>formaggi misti</b>   mixed cheese board tastings (of 3   5   7)	11   15   18
<b>olive miste</b>   mixed marinated olive bowl	9
<b>caprese</b>   d.o.p. bufala mozzarella, fresh seasonal tomatoes, basil, pesto, extra virgin olive oil	13
<b>calamari peperonati</b>   lightly floured and fried, tossed with sweet, sour and spicy pepper with fresh lemon and marinara sauce	14
<b>zuppa di cozze</b>   mussels, garlic, chili, white wine, fumé, tomatoes	14
<b>trio di bruschette</b>   grilled italian bread top with fresh tomato basil - cannellini bean mixed with roasted vegetables (zucchini, yellow squash, onions and bell peppers) - grilled vidalia onions mixed with gorgonzola, walnuts and chestnut honey	9
<b>salsiccia alla griglia</b>   grilled cantoro sausage, sautéed diced potatoes, bell peppers, cantoro's extra virgin olive oil	11
<b>calamari alla griglia</b>   grilled calamari, grilled lemon and zucchini, limoncello vinaigrette	14
<b>gamberi alla griglia</b>   grilled jumbo shrimp, fresh chili & lemon marinade, farro with grilled vegetables	17

## zuppe SOUP

<b>minestrone</b>   made with pork 7	<b>zuppa del giorno</b>   may be made with beef, pork or chicken 7
--------------------------------------	--

## insalate SALAD

<b>insalata mista</b>   mixed greens, grape tomato, red onion, cucumber, croutons, balsamic vinaigrette	7
<b>rucola e parmigiano</b>   baby arugula, shaved parmigiano, lemon, extra virgin olive oil	8
<b>radicchio e lattuga di boston</b>   radicchio, boston bibb lettuce, tomatoes, gorgonzola, toasted hazelnuts, red onions, moscato golden raisins, red wine vinaigrette	11
<b>insalata di calamari caldi</b>   mixed green, red onions, grape tomatoes, olives, capers, red wine anchovy vinaigrette, topped with warm crisp calamari (calamari can be grilled upon request)	18
<b>finocchio e arancia</b>   fresh orange slices, thinly sliced fennel, balsamic glaze, micro arugula	11
<b>polo o vitello paillard</b>   baby arugula salad with tomato, red onion, shaved parmigiano, extra virgin olive oil and fresh lemon juice topped with grilled marinated chicken or veal	13   19

## primi PASTA

	HALF   FULL
<b>spaghetti alla marinara</b>   imported spaghetti with marinara sauce and basil	10   14
<b>ravioli di vitello con pomodoro e panna</b>   house-made veal ravioli with palomino sauce	12.5   19
<b>tagliatelle alla bolognese</b>   house-made tagliatelle with traditional meat sauce (equal parts ground veal, beef, sausage, pancetta)	12.5   19
<b>penne alla puttanesca</b>   imported penne pasta with puttanesca sauce (white wine, garlic, anchovy, capers, olives, red onion, red pepper flake, marinara)	10   14
<b>ravioli alla napoletana</b>   house-made cheese ravioli with marinara sauce, fresh basil and cantoro's extra virgin olive oil	11   16
<b>penne alla vodka</b>   imported penne pasta, pancetta, onion, vodka, tomato, red pepper flake, cream and scallions	12.5   19
<b>gnocchi con ragu di vitello bianco</b>   house-made fresh ricotta gnocchi, white veal ragu, finished with fresh sage, parmigiano and butter	16   26
<b>linguine alle vongole [CON SUGO ROSSO O BIANCO]</b>   house-made linguine with choice of white or red clam sauce, garlic and red pepper flake	15   24
<b>tagliatelle alla boscaiola</b>   house-made tagliatelle with a boscaiola sauce (heavy cream, white wine, peas, mushrooms, pancetta, chicken, parmigiano)	11.5   17
<b>linguine con porcini</b>   house-made linguine, porcini mushroom sauce (fresh porcini, dried porcini, onion, garlic, white wine, chicken broth)	17   28
<b>linguine al salmone</b>   house-made linguine, fresh salmon, garlic, red pepper flake, white wine, marinara	11.5   17
<b>tagliolini al ragu di agnello</b>   house-made thin tagliolini with a lamb ragu (braised lamb in white wine, onions, garlic, tomato and sicilian oregano)	16   26



# cantoro

ITALIAN | TRATTORIA

## panini ENTREE

[ ALL SANDWICHES ARE SERVED WITH ITALIAN POTATO SALAD (REDSKIN POTATOES, GARLIC, FENNEL GREENS, ONIONS AND LIMENCELLO VINAIGRETTE) ]

- panino di parma** | prosciutto di parma, fresh mozzarella, tomato, arugula and pesto on fresh pugliese bread 13
- panino rustico** | sopressata, mortadella, capicollo, muenster cheese, roasted peppers, tomato, lettuce, red onion, red wine-anchovy vinaigrette on fresh pugliese bread 11
- panino vegetariano con funghi grigliati** | grilled marinated portabella cap, grilled red onions, roasted marinated red & yellow peppers, tomato, lettuce, goat cheese, basil, herb aioli on brioche bun 11
- panino al petto di pollo grigliato** | grilled marinated chicken breast, grilled red onion, applewood smoked bacon, smoked gouda, arugula pesto, herb aioli, lettuce and tomato on a herb ciabatta bun 12
- hamburger affumicato** | 50% ground beef/50% ground applewood smoked bacon, havarti, avocado mash, spicy bomba mayo, tomato and red onion on a brioche bun 14
- \*burger ai rapini** | all beef patty, braised rapini, imported sharp provolone, tomato, red onion and herb aioli on a brioche bun 14
- panino con porchetta** | cantoro's own porchetta, salmoriglio, red onion, tomato, lettuce, imported sharp provolone on pugliese bread 12
- piadina affumicato di salmone** | smoked salmon, roasted garlic herbed cream cheese, tomato and baby arugula 17
- piadina mortadella** | thinly sliced mortadella, provolone, baby arugula, tomato and pesto alla genovese 17

## 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.