



# 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>assaggini di salsicce casalinghe</b>   trio of house-made sausage with accompaniment's	16
<b>calamari peperonati</b>   lightly floured and fried, tossed with sweet, sour and spicy pepper with fresh lemon and marinara sauce	14
<b>caprese</b>   d.o.p. bufala mozzarella, fresh seasonal tomatoes, basil, pesto, extra virgin olive oil	13
<b>scamorza alla piastra</b>   sopresatta, arugula, lemon, smoked mozzarella	13
<b>zucchine fritte</b>   breaded zucchini, chipotle aioli, grilled sweet corn compote	13
<b>calamari alla griglia</b>   grilled calamari, grilled lemon and zucchini, limoncello vinaigrette	14
<b>zuppa di cozze</b>   mussels, garlic, chili, white wine, fumé, tomatoes	14
* <b>carpaccio</b>   thinly sliced, raw beef tenderloin, capers, red onion, parsley, lemon, arugula and shaved parmigiano	15
<b>gamberi alla griglia</b>   grilled jumbo shrimp, fresh chili & lemon marinade, farro with grilled vegetables	17
* <b>carpaccio di salmone</b>   house cured salmon, extra virgin olive oil, lemon, dill, red onions and capers	19
<b>burrata al tartufo nero</b>   black truffle burrata, san daniele prosciutto, fried shishito peppers, marinated grape tomatoes (extra virgin olive oil, fresh basil, garlic)	15
<b>saffron - bolognese arancini</b>   saffron risotto arancini with bolognese and mozzarella center, breaded and fried, served with tomato coulis.	15
<b>polipo all' arrabbiata</b>   baby octopus sautéed in a spicy tomato sauce, slow cooked pinto beans, spinach and grilled bread	19
<b>straccino</b>   grilled bread with straccino cheese, fried hungarian ot peppers, onions, red shepard peppers, tomato braised house-made sausage.	15

## zuppe SOUP

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

<b>insalata mista</b>   mixed greens, grape tomato, red onion, cucumber, croutons, balsamic vinaigrette	7
<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>barbabietola</b>   purple and golden beets, watermelon, strawberries, cashews, scallions, goat cheese, red onion, baby arugula, red wine vinaigrette	13
<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>rucola e parmigiano</b>   baby arugula, shaved parmigiano, lemon, extra virgin olive oil	8
<b>melone</b>   cantaloupe, honey dew, pineapple, cucumber, crispy bacon, pear mozzarella, basil, red onion, boston bibb, white balsamic-honey vinaigrette	13
<b>finocchio e arancia</b>   fresh orange slices, thinly sliced fennel, balsamic glaze, micro arugula	11
<b>panzanella</b>   diced, toasted bread mixed with grape tomatoes, cucumber, red onion, roasted bell peppers, shaved parmigiano, kalamata olives, fresh mozzarella, basil, scallions, parsley, red wine vinaigrette	13

## primi PASTA

<b>ravioli di vitello con pomodoro e panna</b>   house-made veal ravioli with palomino sauce	19
<b>tagliatelle alla bolognese</b>   house-made tagliatelle with traditional meat sauce (equal parts ground veal, beef, sausage, pancetta)	19
<b>strozzapretti alla barese</b>   house-made strozzapretti pasta with rapini, red pepper flake and ground italian sausage	19
<b>elicoidali alla norcina</b>   house-made elicoidali, cream, tomato, ground sausage, white wine and white truffle oil	19
<b>tagliolini al ragu di agnello</b>   house-made thin tagliolini with a lamb ragu	26
<b>penne alla vodka</b>   imported penne pasta, pancetta, onion, vodka, tomato, red pepper flake, cream and scallions	19
<b>gnocchi con funghi asparagi e speck</b>   house-made fresh ricotta gnocchi, sautéed asparagus, mushrooms, shallots, garlic, chili, extra virgin olive oil, speck (smoked prosciutto), white wine, chicken stock, parmigiano, butter	29
<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	24
<b>risotto con pomodoro e langostino</b>   shelled langostino tails, fresh diced tomato, garlic, fresh basil, butter, parmigiano	29
<b>risotto porcini e salsiccia</b>   porcini risotto with house-made italian sausage, parmigiano and butter	29
<b>zucchine limone e ricotta</b>   house-made elicoidali, roasted zucchini, shallot, garlic, chili, extra virgin olive oil, imported ricotta, lemon zest	19
<b>tagliolini con pomodoro fresca</b>   House-made tagliolini, fresh tomato, basil, extra virgin olive oil, garlic, chili, parmigiano	18
<b>linguine al nero di seppia alla pescatora</b>   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 ENTREE

<b>pollo alla sorrentina</b>   sautéed chicken scaloppini fresh lemon, white wine, mixed mushrooms, artichoke, capers, butter sauce with baked polenta and rapini	21
<b>vitello con funghi</b>   sautéed veal scaloppini, mixed mushroom marsala sauce with baked polenta and rapini	28
<b>salmone alla siciliana</b>   salmon filet, topped with seasoned bread crumbs, grape tomato, basil, served with roasted redskin potatoes with onions, garnished with pesto	26
<b>*saltimbocca alla romana</b>   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
<b>branzino alla griglia</b>   grilled mediterranean sea bass, cannellini beans with roasted vegetables, green beans almandine, limoncello vinaigrette	34
<b>*filetto di manzo</b>   grilled 10oz. filet mignon with red wine glaze de veau, yukon gold potatoes with garlic and rosemary and grilled asparagus	38
<b>*costoletta di vitello</b>   grilled veal rib chop with mixed mushroom glaze de veau, yukon gold potatoes with garlic and rosemary and grilled asparagus	46
<b>*agnello alla scottadito</b>   grilled colorado rosen rib chops of lamb, lambrusco and aceto di balsamico, yukon gold potatoes with garlic and rosemary and grilled asparagus	46
<b>*gorgonzola ribeye</b>   marinated grilled 16oz. ribeye, gorgonzola dolce latte cream, roasted pepper chimichurri sauce, yukon gold potatoes with garlic and rosemary and grilled asparagus	39
<b>grilled kurobuta pork chops</b>   marinated, grilled kurobuta bone in pork chop, fig bbq glaze, roasted baby yukon gold potatoes with garlic and rosemary, grilled asparagus.	32

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

<b>#1 porchetta</b>   house-made porchetta, thinly sliced, roasted vidalia onion, roasted hungarian hot peppers, pesto alla genovese, fresh mozzarella, grated parmigiano	17
<b>#2 salsiccia e funghi</b>   house ground sausage, roasted mixed mushrooms (oyster, shitake, cremini, button), roasted vidalia onions, taleggio and fresh mozzarella	17
<b>#3 melanzane</b>   roasted eggplant, fresh mozzarella, whole roasted garlic cloves, tomato sauce, fresh basil and parmigiano reggiano	17
<b>#5 san daniele</b>   san daniele prosciutto (18 mo. aged), fresh mozzarella and arugula dressed in house-made pesto	17
<b>#6 gorgonzola</b>   gorgonzola dolce latte, roasted vidalia onion, speck (smoked prosciutto), walnuts, fresh mozzarella, arugula and balsamic glaze	17
<b>#8 spinaci</b>   fresh spinach, extra virgin olive oil, garlic, chili flake, fresh mozzarella, parmigiano reggiano	16
<b>#9 margherita</b>   tomato sauce, fresh mozzarella, basil, and extra virgin olive oil	13
<b>#10 rucola &amp; bresaola</b>   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
<b>#11 heirloom tomato</b>   fresh marinated heirloom tomatoes (extra virgin olive oil, garlic, basil), parmigiano, fresh mozzarella, salt & pepper	16
<b>#12 salsiccia peperonata</b>   tomato sauce, house ground sausage, roasted vidalia onions, roasted red & yellow bell peppers, dried sicilian oregano and fresh mozzarella	15
<b>#13 diavola</b>   tomato sauce, hot sopressata, hot capicola, house ground sausage, hungarian hot peppers and fresh mozzarella	16
<b>#14 primavera</b>   fresh mozzarella, tomato sauce, zucchini, yellow squash, roasted red onions, roasted mixed mushrooms (oyster, shitake, cremini, button), marinated tomato, scallions and balsamic glaze	15
<b>#15 focaccia</b>   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.