



cantoro

ITALIAN | TRATTORIA

antipasto STARTERS

affettati misti mixed cured meat tastings with chef's selection of jams and nuts (of 3 5 7)	12 16 19
formaggi misti mixed cheese board tastings with chef's selection of jams and nuts (of 3 5 7)	12 16 19
olive miste mixed marinated olive bowl	9
assaggini di salsicce casalinghe trio of house-made sausage with accompaniments	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	14
scamorza alla piastra sopresatta, arugula, lemon, smoked mozzarella	13
zucchine fritte breaded zucchini, dill aioli, fresh pickled carrots, red onion, celery and fennel	14
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)	16
arancini parmigiano risotto with roasted mushrooms, spinach, fontina cheese, parmigiano cream sauce	15
polipo all'arrabbiata braised baby octopus in a spicy tomato sauce with ceci beans, spinach and scallions	19
pancetta di maiale arrosto braised pork belly, maple syrup, vanilla-sweet potato puree, buttered peas, fried sweet potato, red wine caramel, toasted pumpkins seeds	19

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	8
radicchio e lattuga di boston radicchio, boston bibb lettuce, tomatoes, gorgonzola, toasted hazelnuts, red onions, moscato golden raisins, red wine vinaigrette	11
barbabietola beets, baby arugula, roasted pears, walnuts, dried cranberries, red onion, crumbled goat cheese, apple cider 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	9
quinoa roasted cauliflower, baby kale, peanuts, golden raisins, red onion, roasted shallot vinaigrette	13
finocchio e arancia fresh orange slices, thinly sliced fennel, balsamic glaze, micro arugula	11
panzanella diced seasonal Italian bread, grape tomatoes, cucumber, red onion, fresh mozzarella, basil, parsley, shaved parmigiano, red wine vinaigrette	9

primi PASTA

ravioli di vitello con pomodoro e panna house-made veal ravioli with palomino sauce	21
tagliatelle alla bolognese house-made tagliatelle with traditional meat sauce (equal parts ground veal, beef, sausage, pancetta)	21
strozzapretti alla barese house-made strozzapretti pasta with rapini, red pepper flake and ground italian sausage	19
elicoidali alla norcina house-made elicoidali, cream, tomato, ground sausage, white wine and white truffle oil	21
tagliolini al ragu di agnello house-made thin tagliolini with a lamb ragu	26
penne alla vodka imported penne pasta, pancetta, onion, vodka, tomato, red pepper flake, cream and scallions	19
gnocchi al ragu d'anatra house-made ricotta gnocchi, duck ragu, tomato, sage, thyme, onions, celery, white wine, glace de veau, chili flake, butter, parmigiano, parsley	28
linguine alle vongole [CON SUGO ROSSO O BIANCO] house-made linguine with choice of white or red clam sauce, garlic and red pepper flake	24
risotto al parmigiano e guancia di vitello parmigiano risotto, braised veal cheeks, mixed mushroom, sage, onion, white wine, garlic and chicken stock	29
risotto porcini e salsiccia porcini mushroom risotto with house-made italian sausage, parmigiano and butter	29
tortellini di formaggio al pesto genovese house-made cheese tortellini, basil, pine nut pesto	24
ravioli di mozzarella affumicata con ragu di vitello smoked mozzarella ravioli, white veal ragu, onions, celery, sage, thyme, cream	29
linguine al nero di seppia alla pescatora 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

pollo alla sorrentina sautéed chicken scaloppini fresh lemon, white wine, mixed mushrooms, artichoke, capers, onions, butter sauce with baked polenta and rapini	22
vitello con funghi sautéed veal scaloppini, mixed mushroom marsala sauce with baked polenta and rapini	31
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	38
* filetto di manzo grilled 10oz. filet mignon with red wine glaze de veau, yukon gold potatoes with garlic and rosemary and grilled asparagus	41
* costoletta di vitello grilled veal rib chop with mixed mushroom glaze de veau, yukon gold potatoes with garlic and rosemary and grilled asparagus	48
* agnello alla scottadito grilled colorado rosen rib chops of lamb, lambrusco and aceto di balsamico, yukon gold potatoes with garlic and rosemary and grilled asparagus	48
* ribeye marinated grilled 16oz. ribeye, gorgonzola cream sauce, yukon gold potatoes with garlic and rosemary and grilled asparagus	41
spiced apple cider glazed kurobuta pork chop spiced apple cider reduction with dijon, braised red cabbage with apple and dried cranberry, roasted carrots, apple compote and grilled asparagus	38
balsamic-chili braised beef short rib braised in chicken stock, balsamic, onions, honey, garlic, and jalapeno. served with baked polenta grilled asparagus	39

rare: cool red center	medium rare: warm red center	medium: warm pink center	medium well: slight pink center	well: no pink, cooked through
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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
#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
#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	8



• PARTIES OF 6 OR MORE WILL BE ON ONE CHECK WITH A 20% GRATIUTY ADDED. ALL CARRY OUT AND CURB SIDE ORDERS WILL HAVE A 15% GRATIUTY ADDED.
 • 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.