

CANTORO TRATTORIA

CARRY OUT

(734) 667-1199

Available: Monday – Saturday 4 – 8 p.m.; Sunday 12 – 5 p.m.

SALADS & APPETIZERS

Minestrone Soup \$7

Mixed vegetables, Anellini pasta, pork stock

Insalata Mista \$7

*Mixed greens, grape tomato, red onion, cucumber,
croutons, balsamic vinaigrette*

Rucola e Parmigiano \$8

*Baby arugula, shaved Parmigiano, lemon,
extra virgin olive oil*

Calamari Peperonati \$14

*Lightly floured and fried, tossed with sweet, sour and spicy
peppers, served with lemon and marinara sauce*

Caprese \$14

*D.O.P bufala mozzarella, fresh seasonal tomatoes,
basil, pesto, extra virgin olive oil*

PIZZA

Margherita \$13

Tomato sauce, fresh mozzarella, basil

Pepperoni \$14

Tomato sauce, fresh mozzarella, pepperoni

Salsiccia Peperonata \$15

*Tomato sauce, fresh mozzarella, house ground sausage,
vadalia onions, roasted bell peppers, sicilian oregano*

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PASTA

Tagliatelle alla Bolognese \$21

House-made tagliatelle with traditional meat sauce

Tagliatelle alla Boscaiola \$17

House-made tagliatelle with a boscaiola sauce (heavy cream, white wine, peas, mushrooms, pancetta, chicken, parmigiano)

Penne Vodka \$21

Imported penne pasta, pancetta, onion, vodka, tomato, red pepper flake, cream and scallions

Tagliolini al Ragù di Agnello \$26

House-made tagliolini with lamb ragù

Spaghetti Marinara \$14

Imported spaghetti, marinara sauce, fresh basil

Elicoidali alla Norcina \$21

House-made elicoidali, cream, tomato, ground sausage, white wine and white truffle oil

Linguine al Salmone \$17

House-made linguine, fresh salmon, garlic, red pepper flake, white wine, marinara

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ENTREES

Pollo Alla Sorrentina \$21

Sautéed chicken scaloppini, fresh lemon, white wine, mixed mushrooms, artichoke, capers, butter sauce with baked polenta and rapini

Salmone Alla Siciliana \$26

Salmon filet topped with seasoned breadcrumbs, grape tomato, basil, pesto oil, served with roasted redskin potatoes with onions, sautéed spinach

Veal Con Funghi \$28

Sautéed veal scaloppini, mixed mushroom marsala sauce, baked polenta, rapini

Saltimbocca ala Romana \$36

Medallions of veal tenderloin, fontina valle d'aosta prosciutto di parma, sage demi glace, roasted redskin potatoes, with onion and garlic, green beans almadine.

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WINE

Canevel Valdobbiadene Processo Superiore NV

\$14.99

*Perfect with Caprese, Pollo Sorrentina, Salmon Siciliana
or by itself!*

Zorzettig, Pinot Grigio (Friuli, ITY)

2017 - \$14.99

*Also Perfect with Caprese, Pollo Sorrentina, Salmon
Siciliana or by itself!*

Babich Sauvignon Blanc (Marlboro, NZ)

2019 - \$12.99

*Enjoy with Calamari, Caprese, Salmon Siciliana or
Chicken Sorrentina.*

Frascole, Chianti Ruffina (Toscana, ITY)

2016 - \$14.99

*Works well with all the pizzas and pasta dishes,
especially the Bolognese!*

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WINE

Caccia al Pino “Ruit Hora” (Toscana, ITY)

2016 - \$29.99

Another great pairing with all pasta dishes and pizzas. Lamb Ragù would be ideal!

Tenuta La Massa (Toscana, ITY)

2015 - \$24.99

Again, would pair with all pasta dishes and pizzas.

Gaja Ca’Marcanda “Promis” (Toscana, ITY)

2016 - \$39.99

Drink with all pizzas and pasta dishes. Fantastic with Penne Vodka!

As you can see there is definitely a pattern here! I wanted to choose things that would work well with most of the menu selections. I have plenty of other wine options. If you are looking for something special or that is not listed, let me know. I would be happy to find something for you!

Thanks to everyone for their support!

-Alex