



cantoro

ITALIAN | TRATTORIA

antipasto STARTERS

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| affettati misti mixed cured meat tastings with chef's selection of jams and nuts (of 3 5) | 12 16 |
| formaggi misti mixed cheese board tastings with chef's selection of jams and nuts (of 3 5) | 12 16 |
| 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 |
| zucchine fritte breaded zucchini, roasted corn, cilantro and chipotle | 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 |
| * 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 house-made sausage and braised rapini, parmigiano cream sauce | 15 |
| polipo all'arrabbiata braised baby octopus in a spicy tomato sauce with ceci beans, spinach and scallions | 19 |
| * capesante porcini hudson valley day boat scallops, mixed mushroom, truffle cream sauce, shaved parmigiano | 21 |

zuppe SOUP

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

insalate SALAD

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| 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 roasted michigan beets, watermelon, feta cheese, truffle beet vinaigrette, toasted hazelnuts | 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 |
| 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 |
| shaved brussel sprout salad locally sourced brussel sprouts, shaved red onions, golden raisins, toasted pine nuts, pecorino romano, egg, honey vinaigrette | 13 |

primi PASTA

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| 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 |
| orecchietti alla barese house-made orecchietti pasta with rapini, red pepper flake and ground italian sausage | 19 |
| strozzapretti alla norcina house-made strozzapretti pasta, cream, tomato, ground sausage, white wine and white truffle oil | 21 |
| gnocchi pomodoro fresca house-made gnocchi, fresh tomatoes, fresh mozzarella, michigan basil | 22 |
| penne alla vodka imported penne pasta, pancetta, onion, vodka, tomato, red pepper flake, cream and scallions | 19 |
| 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 gamberi e capesante fresh saffron, gulf shrimp, day boat scallops, english peas, lemon zest | 33 |
| risotto porcini e salsiccia porcini mushroom risotto with house-made italian sausage, parmigiano and butter | 29 |
| tortellini tre formaggi roasted summer vegetables, alfredo sauce | 24 |
| 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 |

secondi ENTREE

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| pollo alla sorrentina sautéed chicken scaloppini fresh lemon, white wine, mixed mushrooms, artichoke, capers, onions, butter sauce with baked polenta and rapini | 24 |
| vitello con funghi sautéed veal scaloppini, mixed mushroom marsala sauce with baked polenta and rapini | 32 |
| salmone alla siciliana salmon filet, topped with seasoned bread crumbs, grape tomato, basil, served with roasted redskin potatoes with onions, garnished with pesto | 28 |
| * 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 | 41 |
| * filetto di manzo grilled 10oz. filet mignon with red wine glace de veau, yukon gold potatoes with garlic and rosemary and grilled asparagus | 45 |
| * costoletta di vitello grilled veal rib chop with mixed mushroom glace 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, Amoglio sauce, yukon gold potatoes with garlic and rosemary and grilled asparagus | 41 |
| bourbon glazed kurobuta pork chop bourbon glazed kurobuta pork chop, peach BBQ sauce, fregola toscana, sauteed swiss chard and grilled asparagus | 38 |
| great lakes walleye cartoccio michigan asparagus, kalamata olives, oven roasted tomato, oregano, white wine | 38 |

rare: cool red center | **medium rare:** warm red center | **medium:** warm pink center
medium well: slight pink center | **well:** no pink, cooked through

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

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| #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 |
| #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 |
| #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 |