

antipasto STARTERS

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
caprese d.o.p. bufala mozzarella, fresh seasonal tomatoes, basil, pesto, extra virgin olive oil	14
calamari peperonati lightly floured and fried, tossed with sweet, sour and spicy pepper with fresh lemon and marinara sauce	14
zuppa di cozze mussels, garlic, chili, white wine, fumé, tomatoes	14
trio di bruschette 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
salsiccia alla griglia grilled cantoro sausage, sautéed diced potatoes, bell peppers, cantoro's extra virgin olive oil	11
calamari alla griglia grilled calamari, grilled lemon and zucchini, limoncello vinaigrette	14
* gamberi alla griglia grilled jumbo shrimp, fresh chili & lemon marinade, farro with grilled vegetables	17

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
rucola e parmigiano baby arugula, shaved parmigiano, lemon, extra virgin olive oil	9
radicchio e lattuga di boston radicchio, boston bibb lettuce, tomatoes, gorgonzola, toasted hazelnuts, red onions, moscato golden raisins, red wine vinaigrette	11
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
finocchio e arancia fresh orange slices, thinly sliced fennel, balsamic glaze, micro arugula	11
polo o vitello paillard 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

spaghetti alla marinara imported spaghetti with marinara sauce and basil	14
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
penne alla puttanesca imported penne pasta with puttanesca sauce (white wine, garlic, anchovy, capers, olives, red onion, red pepper flake, marinara)	14
ravioli alla napoletana house-made cheese ravioli with marinara sauce, fresh basil and cantoro's extra virgin olive oil	16
penne alla vodka imported penne pasta, pancetta, onion, vodka, tomato, red pepper flake, cream and scallions	19
gnocchi pomodoro fresca house-made gnocchi, fresh tomatoes, fresh mozzarella, michigan basil	22
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
tagliatelle alla boscaiola house-made tagliatelle with a boscaiola sauce (heavy cream, white wine, peas, mushrooms, pancetta, chicken, parmigiano)	17
linguine con porcini house-made linguine, porcini mushroom sauce (fresh porcini, dried porcini, onion, garlic, white wine, chicken broth)	28
linguine al salmone house-made linguine, fresh salmon, garlic, red pepper flake, white wine, marinara	17



cantoro

ITALIAN | TRATTORIA

panini ENTREE

[ALL SANDWICHES ARE SERVED WITH POTATO SALAD (REDSKIN POTATOES, WHOLE GRAIN MUSTARD, CELERY, ONION, MAYONNAISE)]

panino di parma | prosciutto di parma, fresh mozzarella, tomato, arugula and pesto on fresh pugliese bread 14

panino rustico | sopressata, mortadella, capicollo, muenster cheese, roasted peppers, tomato, lettuce, red onion, red wine-anchovy vinaigrette on fresh pugliese bread 12

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 13

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 15

hamburger affumicato | 50% ground beef/50% ground applewood smoked bacon, havarti, avocado mash, spicy bomba mayo, tomato and red onion on a brioche bun 15

***burger ai rapini** | all beef patty, braised rapini, imported sharp provolone, tomato, red onion and herb aioli on a brioche bun 15

panino con porchetta | cantoro's own porchetta, salmoriglio, red onion, tomato, lettuce, imported sharp provolone on pugliese bread 14

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

piadina classico | stracchino cheese, prosciutto, and baby arugula 13

pizza

[ALL OF OUR 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

#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



- PARTIES OF 6 OR MORE WILL BE ON ONE CHECK WITH A 20% GRATIUTY ADDED.
- CURB SIDE ORDERS WILL HAVE AUTOMATIC 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.