



# cantoro

ITALIAN | TRATTORIA

## antipasto STARTERS

<b>affettati misti</b>   mixed cured meat tastings with chef's selection of jams and nuts (of 3   5 )	14   18
<b>formaggi misti</b>   mixed cheese board tastings with chef's selection of jams and nuts (of 3   5 )	14   18
<b>olive miste</b>   mixed marinated olive bowl	9
<b>assaggini di salsicce casalinghe</b>   trio of house-made sausage with accompaniments	16
<b>calamari peperonati</b>   lightly floured and fried, tossed with sweet, sour and spicy pepper with fresh lemon and marinara sauce	15
<b>caprese</b>   d.o.p. bufala mozzarella, fresh seasonal tomatoes, basil, pesto, extra virgin olive oil	15
<b>zucchine fritte</b>   breaded zucchini, roasted corn, cilantro and chipotle	15
<b>calamari alla griglia</b>   grilled calamari, grilled lemon and zucchini, limoncello vinaigrette	15
<b>zuppa di cozze</b>   mussels, garlic, chili, white wine, fumé, tomatoes	15
<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	18
* <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)	18
<b>arancini</b>   house-made sausage and braised rapini, parmigiano cream sauce	16
<b>polipo all'arrabbiata</b>   braised baby octopus in a spicy tomato sauce with ceci beans, spinach and scallions	19
* <b>capesante porcini</b>   hudson valley day boat scallops, mixed mushroom, truffle cream sauce, shaved parmigiano	21

## zuppe SOUP

<b>minestrone</b>   made with pork	8
<b>zuppa del giorno</b>   may be made with beef, pork or chicken	8

## insalate SALAD

<b>insalata mista</b>   mixed greens, grape tomato, red onion, cucumber, croutons, balsamic vinaigrette	9
<b>radicchio e lattuga di boston</b>   radicchio, boston bibb lettuce, tomatoes, gorgonzola, toasted hazelnuts, red onions, moscato golden raisins, red wine vinaigrette	13
<b>barbabietola</b>   roasted michigan beets, watermelon, feta cheese, truffle beet vinaigrette, toasted hazelnuts	14
<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)	22
<b>rucola e parmigiano</b>   baby arugula, shaved parmigiano, lemon, extra virgin olive oil	10
<b>finocchio e arancia</b>   fresh orange slices, thinly sliced fennel, balsamic glaze, micro arugula	13
<b>panzanella</b>   diced seasonal Italian bread, grape tomatoes, cucumber, red onion, fresh mozzarella, basil, parsley, shaved parmigiano, red wine vinaigrette	11
<b>shaved brussel sprout salad</b>   locally sourced brussel sprouts, shaved red onions, golden raisins, toasted pine nuts, pecorino romano, egg, honey vinaigrette	15

## primi PASTA

<b>ravioli di vitello con pomodoro e panna</b>   house-made veal ravioli with palomino sauce	22
<b>tagliatelle alla bolognese</b>   house-made tagliatelle with traditional meat sauce (equal parts ground veal, beef, sausage, pancetta)	22
<b>orecchiette alla barese</b>   house-made orecchiette pasta with rapini, red pepper flake and ground italian sausage	19
<b>strozzapretti alla norcina</b>   house-made strozzapretti pasta, cream, tomato, ground sausage, white wine and white truffle oil	22
<b>gnocchi pomodoro fresca</b>   house-made gnocchi, fresh tomatoes, fresh mozzarella, michigan basil	22
<b>penne alla vodka</b>   imported penne pasta, pancetta, onion, vodka, tomato, red pepper flake, cream and scallions	20
<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	25
<b>risotto gamberi e capesante</b>   fresh saffron, gulf shrimp, day boat scallops, english peas, lemon zest	35
<b>risotto porcini e salsiccia</b>   porcini mushroom risotto with house-made italian sausage, parmigiano and butter	31
<b>tortellini tre formaggi</b>   roasted summer vegetables, alfredo sauce	25
<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, onions, butter sauce with baked polenta and rapini	<b>25</b>
<b>vitello con funghi</b>   sautéed veal scaloppini, mixed mushroom marsala sauce with baked polenta and rapini	<b>34</b>
<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	<b>29</b>
* <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	<b>37</b>
<b>branzino alla griglia</b>   grilled mediterranean sea bass, cannellini beans with roasted vegetables, green beans almandine, limoncello vinaigrette	<b>42</b>
* <b>filetto di manzo</b>   grilled 10oz. filet mignon with red wine glace de veau, yukon gold potatoes with garlic and rosemary and grilled asparagus	<b>MKT</b>
* <b>costoletta di vitello</b>   grilled veal rib chop with mixed mushroom glace de veau, yukon gold potatoes with garlic and rosemary and grilled asparagus	<b>48</b>
* <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	<b>48</b>
* <b>ribeye</b>   marinated grilled 16oz. ribeye, amoglio sauce, yukon gold potatoes with garlic and rosemary and grilled asparagus	<b>MKT</b>
<b>bourbon glazed kurobuta pork chop</b>   bourbon glazed kurobuta pork chop, peach BBQ sauce, fregola toscana, sauteed swiss chard and grilled asparagus	<b>38</b>
<b>great lakes walleye cartoccio</b>   michigan asparagus, kalamata olives, oven roasted tomato, oregano, white wine	<b>38</b>

**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
]

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



- 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.