



# 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>caprese</b>   d.o.p. bufala mozzarella, fresh seasonal tomatoes, basil, pesto, extra virgin olive oil	15
<b>calamari peperonati</b>   lightly floured and fried, tossed with sweet, sour and spicy pepper with fresh lemon and marinara sauce	15
<b>zuppa di cozze</b>   mussels, garlic, chili, white wine, fumé, tomatoes	15
<b>trio di bruschette</b>   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
<b>salsiccia alla griglia</b>   grilled cantoro sausage, sautéed diced potatoes, bell peppers, cantoro's extra virgin olive oil	12
<b>calamari alla griglia</b>   grilled calamari, grilled lemon and zucchini, limoncello vinaigrette	15
<b>*gamberi alla griglia</b>   grilled jumbo shrimp, fresh chili & lemon marinade, farro with grilled vegetables	18

## zuppe SOUP

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

<b>insalata mista</b>   mixed greens, grape tomato, red onion, cucumber, croutons, balsamic vinaigrette	9
<b>rucola e parmigiano</b>   baby arugula, shaved parmigiano, lemon, extra virgin olive oil	10
<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>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>finocchio e arancia</b>   fresh orange slices, thinly sliced fennel, balsamic glaze, micro arugula	13
<b>polo o vitello paillard</b>   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

<b>spaghetti alla marinara</b>   imported spaghetti with marinara sauce and basil	15
<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>penne alla puttanesca</b>   imported penne pasta with puttanesca sauce (white wine, garlic, anchovy, capers, olives, red onion, red pepper flake, marinara)	15
<b>ravioli alla napoletana</b>   house-made cheese ravioli with marinara sauce, fresh basil and cantoro's extra virgin olive oil	17
<b>penne alla vodka</b>   imported penne pasta, pancetta, onion, vodka, tomato, red pepper flake, cream and scallions	20
<b>gnocchi pomodoro fresca</b>   house-made gnocchi, fresh tomatoes, fresh mozzarella, michigan basil	22
<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>tagliatelle alla boscaiola</b>   house-made tagliatelle with a boscaiola sauce (heavy cream, white wine, peas, mushrooms, pancetta, chicken, parmigiano)	18
<b>linguine con porcini</b>   house-made linguine, porcini mushroom sauce (fresh porcini, dried porcini, onion, garlic, white wine, chicken broth)	28
<b>linguine al salmone</b>   house-made linguine, fresh salmon, garlic, red pepper flake, white wine, marinara	18



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## panini ENTREE

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

<b>panino di parma</b>   prosciutto di parma, fresh mozzarella, tomato, arugula and pesto on fresh pugliese bread	15
<b>panino rustico</b>   sopressata, mortadella, capicollo, muenster cheese, roasted peppers, tomato, lettuce, red onion, red wine-anchovy vinaigrette on fresh pugliese bread	14
<b>panino vegetariano con funghi grigliati</b>   grilled marinated portabella cap, grilled red onions, roasted marinated red & yellow peppers, tomato, lettuce, goat cheese, basil, herb aioli on brioche bun	14
<b>panino al petto di pollo grigliato</b>   grilled marinated chicken breast, grilled red onion, applewood smoked bacon, smoked gouda, arugula pesto, herb aioli, lettuce and tomato on a herb ciabatta bun	16
<b>hamburger affumicato</b>   50% ground beef/50% ground applewood smoked bacon, havarti, avocado mash, spicy bomba mayo, tomato and red onion on a brioche bun	16
<b>*burger ai rapini</b>   all beef patty, braised rapini, imported sharp provolone, tomato, red onion and herb aioli on a brioche bun	16
<b>panino con porchetta</b>   cantoro's own porchetta, salmoriglio, red onion, tomato, lettuce, imported sharp provolone on pugliese bread	16
<b>piadina affumicato di salmone</b>   smoked salmon, roasted garlic herbed cream cheese, tomato and baby arugula	18
<b>piadina mortadella</b>   thinly sliced mortadella, provolone, baby arugula, tomato and pesto alla genovese	17
<b>piadina classico</b>   stracchino cheese, prosciutto, and baby arugula	14

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



- 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.