



cantoro

ITALIAN | TRATTORIA

antipasto STARTERS

affettati misti mixed cured meats with chefs accompaniments (of 3 5)	15 19
formaggi misti mixed cheese board tastings with chefs selection of jams and nuts (of 3 5)	15 19
olive miste mixed marinated olive bowl	9
caprese d.o.p. bufala mozzarella, fresh seasonal tomatoes, basil, pesto, extra virgin olive oil	16
calamari peperonati lightly floured and fried, tossed with sweet, sour and spicy pepper with fresh lemon and marinara sauce	18
zuppa di cozze mussels, garlic, chili, white wine, fumé, tomatoes	17
trio di bruschette grilled italian bread topped with fresh tomato basil - cannellini bean mixed with roasted vegetables (zucchini, yellow squash, onions and bell peppers) - fire roasted peppers, basil, garlic, extra virgin olive oil stracciatella	10
salsiccia alla griglia grilled cantoro sausage, sautéed diced potatoes, bell peppers, cantoro's extra virgin olive oil	16
calamari livornese grilled calamari, fresh tomato, castelveltrano olives, capers, lemon, shaved fennel	18
gamberi alla griglia grilled bermuda shrimp, farro, roasted seasonal vegetables, calabrian chile-honey vinaigrette	19

zuppe SOUP

minestrone made with pork 8	zuppa del giorno may be made with beef, pork or chicken 8
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insalate SALAD

Insalata mista mixed greens, grape tomato, red onion, cucumber, croutons, balsamic vinaigrette	10
rucola e parmigiano baby arugula, shaved parmigiano, lemon, extra virgin olive oil	12
radicchio e lattuga di boston radicchio, boston bibb lettuce, tomatoes, gorgonzola, toasted hazelnuts, red onions, moscato golden raisins, red wine vinaigrette	14
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)	23
polo o vitello pailard 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
tagliata di manzo kobe flat iron steak, couscous, kale, grape tomato, cucumber, pesto genovese, gorgonzola	35

primi PASTA

spaghetti alla marinara imported spaghetti with marinara sauce and basil	16
ravioli di vitello con pomodoro e panna house-made veal ravioli with palomino sauce	24
tagliatelle alla bolognese house-made tagliatelle with traditional meat sauce (equal parts ground veal, beef, sausage, pancetta)	25
penne alla puttanesca imported penne pasta with puttanesca sauce (white wine, garlic, anchovy, capers, olives, red onion, red pepper flake, marinara)	17
ravioli alla napoletana house-made cheese ravioli with marinara sauce, fresh basil and cantoro's extra virgin olive oil	19
penne alla vodka imported penne pasta, pancetta, onion, vodka, tomato, red pepper flake, cream and scallions	21
gnocchi al ragu di vitello house made potato gnocchi, veal ragu, butter, parmigiano reggiano	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	30
tagliatelle alla boscaiola house-made tagliatelle with a boscaiola sauce (heavy cream, white wine, peas, mushrooms, pancetta, chicken, parmigiano)	25
linguine con porcini house-made linguine, porcini mushroom sauce (fresh porcini, dried porcini, onion, garlic, white wine, chicken broth)	30
linguine al salmone house-made linguine, fresh salmon, garlic, red pepper flake, white wine, marinara	23



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panini ENTREE

ALL SANDWICHES ARE SERVED WITH SERVED WITH ROASTED TRUFFLE-PARMIGIANO REDSKIN POTATOES

- panino di parma** | prosciutto di parma, fresh mozzarella, tomato, arugula and pesto on fresh pugliese bread 15
- panino rustico** | soppressata, mortadella, capicollo, muenster cheese, roasted peppers, tomato, lettuce, red onion, red wine anchovy vinaigrette on fresh pugliese bread 16
- panino vegetarian con melanzane grigliate** | grilled marinated eggplant, grilled red onion, roasted red & yellow bell peppers, basil, arugula, tomato, roasted pepper aioli fresh mozzarella, house-made brioche bun 16
- 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 17
- piadina affumicato di salmone** | smoked salmon, roasted garlic herbed cream cheese, tomato and baby arugula 18
- *wagyu burger** | roasted garlic dijonaise, grilled red onion, applewood smoked bacon, roasted mushrooms, provolone, bibb lettuce, house-made sesame bun 22
- caprese sandwich** | d.o.p bufala mozzarella, pesto genovese, seasonal tomatoes, balsamic glaze, herb focaccia 16

pizza

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

- #2 salsiccia e funghi** | house ground sausage, roasted mixed mushrooms (oyster, shitake, cremini, button), roasted vidalia onions, taleggio and fresh mozzarella 19
- #5 san daniele** | san daniele prosciutto (18 mo. aged), fresh mozzarella and arugula dressed in house-made pesto 19
- #6 nduja e rapini** | fresh mozzarella, straciatella, salami, nduja (spreadable salami), rapini, hot honey 17
- #7 focaccia di patate** | house made cast iron focaccia, sea salt, yukon potato, rosemary, parmigiano reggiano, truffle oil 18
- #8 spinaci** | fresh spinach, extra virgin olive oil, garlic, chili flake, fresh mozzarella, parmigiano reggiano 17
- #9 margherita** | tomato sauce, fresh mozzarella, basil, and extra virgin olive oil 17
- #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 17
- #13 diavola** | tomato sauce, hot soppressata, hot capicola, house ground sausage, hungarian hot peppers and fresh mozzarella 17
- #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 17
- #15 focaccia** | house-made focaccia, sea salt, rosemary, extra virgin olive oil 10
- #16 focaccia romana** | house-made focaccia, sea salt, light tomato sauce, oregano, rosemary, extra virgin olive oil, burrata 18



- 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.