



# cantoro

I T A L I A N | T R A T T O R I A

## antipasto STARTERS

<b>affettati misti</b>   mixed cured meat tastings with chefs choice of accompaniments (of 3   5)	15   19
<b>formaggi misti</b>   mixed cheese board tastings with chefs choice of accompaniments (of 3   5)	15   19
<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	18
<b>calamari peperonati</b>   lightly floured and fried, tossed with sweet, sour and spicy pepper with fresh lemon and marinara sauce	18
<b>zuppa di cozze</b>   mussels, garlic, chili, white wine, fumét, tomatoes	17
<b>trio di bruschette</b>   grilled italian bread, diced fresh tomato, garlic, extra virgin olive oil, fire roasted marinated bell peppers, basil, straciatella, caponata, (eggplant, zucchini, yellow squash, red onion, golden raisin, mint, tomato, pesto genovese)	12
<b>salsiccia alla griglia</b>   grilled cantoro sausage, roasted potatoes, bell peppers, cantoro's extra virgin olive oil	16
<b>calamari limone</b>   grilled calamari, limoncello butter sauce, capers, shishito peppers, herb breadcrumbs	18
<b>gamberi alla griglia</b>   grilled bermuda shrimp, farro, roasted seasonal vegetables, calabrian chile-honey vinaigrette	20
<b>carciofi alla giudia</b>   roman artichokes, straciatella, mint, radicchio, lemon, herb oil	19
<b>giardinera</b>   house-made seasonal pickled vegetable bowl	12

## 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	11
<b>rucola e parmigiano</b>   baby arugula, shaved parmigiano, lemon, extra virgin olive oil	12
<b>radicchio e lattuga di boston</b>   radicchio, boston bibb lettuce, tomatoes, gorgonzola, toasted hazelnuts, red onions, moscato golden raisins, red wine vinaigrette	15
<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)	24
<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	19   22

## primi PASTA

<b>spaghetti alla marinara</b>   imported spaghetti with marinara sauce and basil	16
<b>ravioli di vitello con pomodoro e panna</b>   house-made veal ravioli with palomino sauce	24
<b>tagliatelle alla bolognese</b>   house-made tagliatelle with traditional meat sauce (equal parts ground veal, beef, sausage, pancetta)	28
<b>penne alla puttanesca</b>   imported penne pasta with puttanesca sauce (white wine, garlic, anchovy, capers, olives, red onion, red pepper flake, marinara sauce)	19
<b>ravioli alla napoletana</b>   house-made cheese ravioli with marinara sauce, fresh basil and cantoro's extra virgin olive oil	21
<b>penne alla vodka</b>   imported penne pasta, pancetta, onion, vodka, tomato, red pepper flake, cream and scallions	25
<b>gnocchi al pomodoro fresco</b>   potato gnocchi, fava beans, heirloom tomato, garlic, red pepper flakes, fresh basil, straciatella, herb oil	24
<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	30
<b>tagliatelle alla boscaiola</b>   house-made tagliatelle with a boscaiola sauce (heavy cream, white wine, peas, mushrooms, pancetta, chicken, parmigiano)	27
<b>linguine con porcini</b>   house-made linguine, porcini mushroom sauce (fresh porcini, dried porcini, onion, garlic, white wine, chicken broth)	32
<b>linguine al salmone</b>   house-made linguine, fresh salmon, garlic, red pepper flake, white wine, marinara sauce	23
<b>fusilli pesto</b>   pesto genovese, grape tomatoes, shaved parm, toasted pine nuts	28



# cantoro

I T A L I A N | T R A T T O R I A

## panini ENTREE

ALL SANDWICHES & BURGERS ARE SERVED WITH ITALIAN POTATO SALAD (REDSKIN POTATOES, SCALLIONS, MARINATED BELL PEPPERS, GRAPE TOMATOES & PESTO AIOLI)

- panino di parma** | prosciutto di parma, fresh mozzarella, tomato, arugula and pesto on fresh pugliese bread 17
- panino rustico** | soppressata, mortadella, capicollo, muenster cheese, roasted peppers, tomato, lettuce, red onion, red wine anchovy vinaigrette on fresh pugliese bread 17
- panino vegetarian con melanzane grigliate** | grilled marinated eggplant, grilled red onion, roasted marinated bell peppers, arugula, pesto genovese, taggiasca olive tapenade, stracchino, house 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 18
- piadina affumicato di salmone** | smoked salmon, roasted garlic herbed cream cheese, tomato and baby arugula 18
- \***wagyu burger** | calabrian chile aioli, avocado mash, rapini, grilled red onion, asiago, speck, tomato, house brioche bun 23
- caprese sandwich** | d.o.p bufala mozzarella, pesto genovese, seasonal tomatoes, balsamic glaze, herb focaccia 18

## 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 porchetta e funghi** | mixed mushrooms, thinly shaved house-made porchetta, smoked mozzarella, hungarian peppers, roasted vidalia onions, toasted fennel, parmigiano, hot honey 18
- #7 acciuga e olive** | tomato sauce, oregano, fresh mozzarella, marinated anchovies, castelveltrano olives, chile oil, basil, extra virgin olive oil 17
- #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 18
- #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 18
- #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.