

CANTORO TRATTORIA

ANTIPASTO (Starters)

AFFETTATI MISTI Mixed Cured Meat Tastings (of 3-5-7)	\$11 - \$15 - \$18	ZUPPA DI COZZE Mussels, Garlic, Chili, White Wine, Fumé, Tomatoes	\$14
FORMAGGI MISTI Mixed Cheese Board Tastings (of 3-5-7)	\$11 - \$15 - \$18	*CARPACCIO Thinly Sliced, Raw Beef Tenderloin, Capers, Red Onion, Parsley, Lemon, Arugula and Shaved Parmigiano	\$15
OLIVE MISTE Mixed Marinated Olive Bowl	\$9	GAMBERI ALLA GRIGLIA Grilled Jumbo Shrimp, Fresh Chili & Lemon Marinade, Farro with Grilled Vegetables	\$17
ASSAGGINI DI SALSICCE CASALINGHE Trio of House-Made Sausage with Accompaniment's	\$16	*CARPACCIO DI SALMONE House Cured Salmon, Extra Virgin Olive Oil, Lemon, Dill, Red Onions and Capers	\$19
CALAMARI PEPERONATI Lightly Floured and Fried, Tossed with Sweet, Sour and Spicy Peppers with Fresh Lemon and Marinara Sauce	\$14	BURRATA AL TARTUFO NERO Black Truffle Burrata, San Daniele Prosciutto, Fried Shishito Peppers, Marinated Grape Tomatoes (Extra Virgin Olive Oil, Fresh Basil, Garlic)	\$15
CAPRESE D.O.P. Bufala Mozzarella, Heirloom Tomatoes, Basil, Pesto, Extra Virgin Olive Oil	\$13	CAPONATA Roasted Mixture of Eggplant, Zucchini, Yellow Squash, Onion, Bell Peppers, Celery, Fennel, Golden Raisins, Olives, Capers, Pine Nuts and Tomato. Baguette Crostini, Fresh Cilengine Mozzarella and Basil	\$15
SCAMORZA ALLA PIASTRA Sopresatta, Arugula, Lemon, Smoked Mozzarella	\$13	POLIPO ALL' ARRABBIATA Baby Octopus Sautéed in a Spicy Tomato Sauce, Slow Cooked Pinto Beans, Spinach and Grilled Bread	\$19
ZUCCHINE FRITTE Breaded Fried Zucchini, Grilled Corn Compote (Red Onion, Bell Peppers, Cilantro, Lime) Chipotle Aioli	\$13		
CALAMARI ALLA GRIGLIA Grilled Calamari, Grilled Lemon and Zucchini, Limoncello Vinaigrette	\$14		

ZUPPE (Soup)

MINISTRONE \$7 | ZUPPA DEL GIORNO \$7

INSALATE (Salad)

INSALATA MISTA Mixed Greens, Grape Tomato, Red Onion, Cucumber, Croutons, Balsamic Vinaigrette	\$7	RUCOLA E PARMIGIANO Baby Arugula, Shaved Parmigiano, Lemon	\$8
RADICCHIO E LATTUGA DI BOSTON Radicchio, Boston Bibb Lettuce, Tomatoes, Gorgonzola, Toasted Hazelnuts, Red Onions, Moscato Golden Raisins, Red Wine Vinaigrette	\$11	INSALATA DI TONNO Imported Italian Tuna, Orzo Pasta, Asparagus, Red Bell Peppers, Grape Tomatoes, Red Onions, Scallions, Fresh Basil, Radicchio, Red Wine Vinaigrette	\$14
INSALATA DI ANANAS Grilled Pineapple, Blueberries, Watermelon, Cucumber, Red Onion, Walnuts, Crumbled Goat Cheese, Balsamic Glaze, Extra Virgin Olive Oil, Boston Bibb Lettuce	\$11	FINOCCHIO E ARANCIA Fresh Orange Slices, Thinly Sliced Fennel, Balsamic Glaze, Micro Arugula	\$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	INSALATA DI CAVOLFIORE ARROSTO Seasoned Cauliflower (Extra Virgin Olive Oil, Garlic, Chili, Salt, Black Pepper) Roasted with Lardons of Spicy Coppa (Cured Pork), Moscato Hydrated Golden Raisins, Boston Bibb, Radicchio and Red Wine Vinaigrette	\$11

PRIMI (Pasta)

RAVIOLI DI VITELLO CON POMODORO E PANNA House-Made Veal Ravioli with Palomino Sauce	\$18	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 BOLOGNESE House-Made Tagliatelle with Traditional Meat Sauce (Equal parts Ground Veal, Beef, Sausage, Pancetta)	\$19	RISOTTO CON ASPARAGI Risotto with Asparagus, Mascarpone Cheese and Apple Wood Smoked Bacon	\$24
STROZZAPRETTI ALLA BARESE House-Made Strozzapretti Pasta with Rapini, Red Pepper Flake and Ground Italian Sausage	\$18	RISOTTO PORCINI E SALSICCIA Porcini Risotto with House-Made Italian Sausage, Parmigiano and Butter	\$29
ELICOIDALI ALLA NORCINA House-Made Elicoidali, Cream, Tomato, Ground Sausage, White Wine and White Truffle Oil	\$19	TAGLIOLINI CON POMODORO FRESCA House-Made Tagliolini Pasta, Fresh Tomatoes, Extra Virgin Olive Oil, Garlic, Chili Flake, Fresh Basil	\$18
TAGLIOLINI AL RAGU DI AGNELLO House-Made thin Tagliolini with a Lamb Ragù	\$24	LINGUINE CON FUNGHI E GAMBERI Sautéed Mixed Mushrooms (Cremini, Shitake, Oyster, Button), Garlic, Shallots, Shrimp, White Wine, Fume, Cream, Butter and Chives	\$26
PENNE ALLA VODKA Imported Penne Pasta, Pancetta, Onion, Vodka, Tomato, Red Pepper Flake, Cream and Scallions	\$18	LINGUINE AL NERO DI SEPPIA ALLA PESCATORE House-Made Fresh Squid Ink Linguine, Clams, Mussels, Calamari, Shrimp, Scallops, Fresh Garlic, Chili Flake, White Wine, Fume and Tomato	\$39
GNOCCHI CON RAGU DI CINGHIALE House-Made Ricotta Gnocchi, Wild Boar Ragù Finished with Parsley and Parmigiano	\$24		

*Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

CANTORO TRATTORIA

SECONDI (Entrée)

POLLO ALLA SORRENTINA Sautéed Chicken Scaloppini Fresh Lemon, White Wine, Mixed Mushrooms, Artichoke, Capers, Butter Sauce with Baked Polenta and Rapini	\$21	*FILETTO DI MANZO Grilled 10oz. Filet Mignon with Red Wine Glace de Veau, Yukon Gold Potatoes with Garlic and Rosemary and Grilled Broccolini	\$38
VITELLO CON FUNGHI Sautéed Veal Scaloppini, Mixed Mushroom Marsala Sauce with Baked Polenta and Rapini	\$28	*COSTOLETTA DI VITELLO Grilled Veal Rib Chop with Mixed Mushroom Glace de Veau, Yukon Gold Potatoes with Garlic and Rosemary and Grilled Broccolini	\$46
SALMONE ALLA SICILIANA Salmon Filet, Topped with Seasoned Bread Crumbs, Grape Tomato, Basil, Served with Roasted Redskin Potatoes with Onions, Garnished with Pesto	\$26	*AGNELLO ALLA SCOTTADITO Grilled Colorado Rosen Rib Chops of Lamb, Lambrusco and Aceto di Balsamico, Yukon Gold Potatoes with Garlic and Rosemary and Grilled Broccolini	\$46
*SALTIMBOCCA ALLA ROMANA 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	\$36	*GORGONZOLA RIBEYE Marinated Grilled 16oz. Ribeye, Gorgonzola Dolce Latte Cream, Aceto di Balsamico, Yukon Gold Potatoes with Garlic and Rosemary and Grilled Broccolini	\$39
BRANZINO ALLA GRIGLIA Grilled Mediterranean Sea Bass, Cannellini Beans with Roasted Vegetables, Green Beans Almandine, Limoncello Vinaigrette	\$34	*KOBE FLAT IRON STEAK TAGLIATE Marinated and Grilled Medium Rare, Sliced and Drizzled with Balsamic Glaze and Extra Virgin Olive Oil. Salad of Baby Arugula, Red Onion, Grape Tomatoes, Shaved Parmigiano Reggiano, Lemon and Extra Virgin Olive Oil	\$39

PIZZA

All of our Cantoro's Pizzas are handmade and cooked in our own wood burning Italian Pizza Oven

# 1 RAPINI Sautéed Rapini with Garlic, Extra Virgin Olive Oil, and Chili Flake, House Made Ground Sausage, Oven Roasted Tomatoes, Fresh Mozzarella, Shaved Locatelli Pecorino	\$21	# 9 MARGHERITA Tomato Sauce, Fresh Mozzarella, Basil, and Extra Virgin Olive Oil	\$12
# 2 SALSICCIA E FUNGHI House Ground Sausage, Roasted Mixed Mushrooms (Oyster, Shitake, Cremini, Button), Roasted Vidalia Onions, Taleggio and Fresh Mozzarella	\$15	#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
# 3 MELANZANE Roasted Eggplant, Fresh Mozzarella, Whole Roasted Garlic Cloves, Tomato Sauce, Fresh Basil and Parmigiano Reggiano	\$17	#11 HEIRLOOM TOMATO Fresh Marinated Heirloom Tomatoes (Extra Virgin Olive Oil, Garlic, Basil), Parmigiano, Fresh Mozzarella, Salt & Pepper	\$15
# 4 PATATE E PANCETTA Yukon Gold Potatoes, Pancetta, Spinach, Rosemary, Fresh Mozzarella and Egg	\$15	#12 SALSICCIA PEPERONATA Tomato Sauce, House Ground Sausage, Roasted Vidalia Onions, Roasted Red & Yellow Bell Peppers, Dried Sicilian Origano and Fresh Mozzarella	\$14
# 5 SAN DANIELE San Daniele Prosciutto (18 mo. Aged), Fresh Mozzarella and Arugula Dressed in House-Made Pesto	\$17	#13 DIAVOLA Tomato Sauce, Hot Sopressata, Hot Capicola, House Ground Sausage, Hungarian Hot Peppers and Fresh Mozzarella	\$15
# 6 GORGONZOLA Gorgonzola Dolce Latte, Roasted Vidalia Onion, Speck (Smoked Prosciutto), Walnuts, Fresh Mozzarella, Arugula and Balsamic Glaze	\$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	\$14
# 7 PISTACCHIO DI BRONTE House Ground Sausage, House-Made Pistacchio Pesto, Fresh Mozzarella	\$16	#15 FOCACCIA House-Made Focaccia, Sea Salt, Rosemary, Extra Virgin Olive Oil	\$6
# 8 SPINACI Fresh Spinach, Extra Virgin Olive Oil, Garlic, Chili Flake, Fresh Mozzarella, Parmigiano Reggiano	\$16		



Proprietors | Fallone Family
Executive Chef | Anthony Calabrese
General Manager/Sommelier | Alex Bazy
Restaurant Manager | David Oliver
Assistant Restaurant Manager | Rebecca Morrow

Parties of 6 or more will be one check & 20% gratuity
**Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

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