

CANTORO TRATTORIA

ANTIPASTO (Starters)

AFFETTATI MISTI Mixed Cured Meat Tastings (of 3-5-7)	\$11 - \$15 - \$18	TRIO DI BRUSCHETTE 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
FORMAGGI MISTI Mixed Cheese Board Tastings (of 3-5-7)	\$11 - \$15 - \$18	SALSICCIA ALLA GRIGLIA Grilled Cantoro Sausage, Sautéed Diced Potatoes, Bell Peppers, Cantoro's Extra Virgin Olive Oil	\$11
OLIVE MISTE Mixed Marinated Olive Bowl	\$9	CALAMARI ALLA GRIGLIA Grilled Calamari, Grilled Lemon and Zucchini, Limoncello Vinaigrette	\$14
CAPRESE D.O.P. Bufala Mozzarella, Heirloom Tomatoes, Basil, Pesto, Extra Virgin Olive Oil	\$13	GAMBERI ALLA GRIGLIA Grilled Jumbo Shrimp, Fresh Chili & Lemon Marinade, Farro and Grilled Vegetables	\$17
CALAMARI PEPERONATI Lightly Floured and Fried, Tossed with Sweet, Sour and Spicy Peppers with Fresh Lemon and Marinara Sauce	\$14		
ZUPPA DI COZZE Mussels, Garlic, Chili, White Wine, Fumé, Tomatoes	\$14		

ZUPPE (Soup)

MINISTRONE \$7 | ZUPPA DEL GIORNO \$7

INSALATE (Salad)

INSALATA MISTA Mixed Greens, Grape Tomato, Red Onion, Cucumber, Croutons, Balsamic Vinaigrette	\$7	INSALATA DI CALAMARI CALDI Mixed Greens, Red Onions, Grape Tomatoes, Olives, Capers, Red Wine Anchovy Vinaigrette, Topped with Warm Crisp Calamari. (Calamari can be grilled upon request)	\$18
RUCOLA E PARMIGIANO Baby Arugula, Shaved Parmigiano, Lemon	\$8	FINOCCHIO E ARANCIA Fresh Orange Slices, Thinly Sliced Fennel, Balsamic Glaze, Garnished with Micro Arugula	\$11
RADICCHIO E LATTUGA DI BOSTON Radicchio, Boston Bibb Lettuce, Tomatoes, Gorgonzola, Toasted Hazelnuts, Red Onions, Moscato Golden Raisins, Red Wine Vinaigrette	\$11	POLLO O VITELLO PAILLARD 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)

SPAGHETTI ALLA MARINARA Imported Spaghetti with Marinara Sauce and Basil	\$14	GNOCCHI CON RAGU DI CINGHIALE House-Made Ricotta Gnocchi, Wild Boar Ragu Finished with Parsley and Parmigiano.	\$24
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	TAGLIATELLE ALLA BOSCAIOLA House-Made Tagliatelle with a Boscaiola Sauce (Heavy Cream, White Wine, Peas, Mushrooms, Pancetta, Chicken, Parmigiano)	\$17
PENNE ALLA PUTTANESCA Imported Penne Pasta with Puttanesca Sauce (White Wine, Garlic, Anchovy, Capers, Olives, Red Onion, Red Pepper Flake, Marinara)	\$14	LINGUINE CON PORCINI House-Made Linguine, Porcini Mushroom Sauce (Fresh Porcini, Dried Porcini, Onion, Garlic, White Wine, Chicken Broth)	\$28
RAVIOLI ALLA NAPOLETANA House-Made Cheese Ravioli with Marinara Sauce, Fresh Basil and Cantoro's Extra Virgin Olive Oil	\$16	LINGUINE AL SALMONE House-Made Linguine, Fresh Salmon, Garlic, Red Pepper Flake, White Wine, Marinara	\$17
PENNE ALLA VODKA Imported Penne Pasta, Pancetta, Onion, Vodka, Tomato, Red Pepper Flake, Cream and Scallions	\$18	TAGLIOLINI AL RAGU DI AGNELLO House-Made thin Tagliolini with a Lamb Ragu (Braised Lamb in White Wine, Onions, Garlic, Tomato and Sicilian Oregano)	\$24



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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CANTORO TRATTORIA

PANINI (sandwiches)

All Sandwiches are served with Italian Potato Salad
(Redskin Potatoes, Garlic, Fennel Greens, Onions and Limencello Vinaigrette)

PANINO DI PARMA Prosciutto di Parma, Fresh Mozzarella, Tomato, Arugula and Pesto on Fresh Pugliese Bread	\$13	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	\$12
PANINO RUSTICO Sopressata, Mortadella, Capicollo, Muenster Cheese, Roasted Peppers, Tomato, Lettuce, Red Onion, Red Wine-Anchovy Vinaigrette on Fresh Pugliese Bread	\$11	HAMBURGER AFFUMICATO 50% Ground Beef/50% Ground Applewood Smoked Bacon, Havarti, Avocado Mash, Spicy Bomba Mayo, Tomato and Red Onion on a Brioche Bun	\$14
PANINO DEL TRENTINO Grilled Speck, Lettuce, Tomato, Mild Provolone, Fresh Herb Aioli on Sliced Multi Grain Bread and Finished in the Panini Press	\$11	*BURGER AI RAPINI All Beef Patty, Braised Rapini, Imported Sharp Provolone, Tomato, Red Onion and Herb Aioli on a Brioche Bun	\$14
PANINO VEGETARIANO CON FUNGHI GRIGLIATI Grilled Marinated Portabella Cap, Grilled Red Onions, Roasted Marinated Red & Yellow Peppers, Tomato, Lettuce, Goat Cheese, Basil, Herb Aioli on Brioche Bun	\$11	PANINO CON PORCHETTA Cantoro's Own Porchetta, Salmoriglio, Red Onion, Tomato, Lettuce, Imported Sharp Provolone on Pugliese Bread	\$12

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

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