

CANTORO TRATTORIA

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

2 Salsiccia e Funghi

House Ground Sausage, Roasted Mixed Mushrooms (Oyster, Shitake, Cremini, Button), Roasted Vidalia Onions, Taleggio and Fresh Mozzarella

\$15

3 Melanzane

Roasted Eggplant, Fresh Mozzarella, Whole Roasted Garlic Cloves, Tomato Sauce, Fresh Basil and Parmigiano Reggiano

\$17

4 Patate e Pancetta

Yukon Gold Potatoes, Pancetta, Spinach, Rosemary, Fresh Mozzarella and Egg

\$15

5 San Daniele

San Daniele Prosciutto (18 mo. Aged), Fresh Mozzarella and Arugula Dressed in House-Made Pesto

\$17

6 Gorgonzola

Gorgonzola Dolce Latte, Roasted Vidalia Onion, Speck (Smoked Prosciutto), Walnuts, Fresh Mozzarella, Arugula and Balsamic Glaze

\$17

7 Pistacchio di Bronte

House Ground Sausage, House-Made Pistacchio Pesto, Fresh Mozzarella

\$16

8 Spinaci

Fresh Spinach, Extra Virgin Olive Oil, Garlic, Chili Flake, Fresh Mozzarella, Parmigiano Reggiano

\$16

9 Margherita

Tomato Sauce, Fresh Mozzarella, Basil, and Extra Virgin Olive Oil

\$12

#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

#11 Heirloom Tomato

Fresh Marinated Heirloom Tomatoes (Extra Virgin Olive Oil, Garlic, Basil), Parmigiano, Fresh Mozzarella, Salt & Pepper

\$15

#12 Salsiccia Peperonata

Tomato Sauce, House Ground Sausage, Roasted Vidalia Onions, Roasted Red & Yellow Bell Peppers, Dried Sicilian Origan and Fresh Mozzarella

\$14

#13 Diavola

Tomato Sauce, Hot Sopressata, Hot Capicola, House Ground Sausage, Hungarian Hot Peppers and Fresh Mozzarella

\$15

#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

#15 FOCACCIA

House-Made Focaccia, Sea Salt, Rosemary, Extra Virgin Olive Oil

\$6



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

*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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