

## Antipasti

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<b>Gamberi Fritti</b> GF	\$19
<i>Gluten free battered shrimp, fried and tossed in a sweet chilli sauce</i>	
<b>Cozze e Vongole alla Marinara</b> GF	\$18
<i>Fresh mussels &amp; clams sautéed in a tomato broth</i>	
<b>Calamari Fritti</b>	\$20
<i>Floured, seasoned and fried calamari served with a side of arrabiata sauce</i>	
<b>Gamberi</b> GF	\$18
<i>6 Tiger shrimps sauteed in white wine, garlic &amp; butter</i>	
<b>Eggplant Polpetta</b>	\$17
<i>Four homemade breaded eggplant &amp; parmigiano spheres served with tomato sauce</i>	
<b>Polpetta</b>	\$18
<i>Four homemade beef and pork meatballs topped with tomato sauce</i>	
<b>Arancini</b>	\$18
<i>Four breaded risotto croquettes stuffed with peas and mozzarella served with arrabiata sauce</i>	
<b>Bruschetta</b> DF	\$9
<i>Grilled crostini with tomatoes, garlic, basil and olive oil</i>	
<b>Warm Olives</b> GF DF	\$8
<i>Mixed Mediterranean olives</i>	

## Zuppa

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<b>Cioppino</b>	\$30
<i>Chef's selection of fresh seafood sautéed in a white wine garlic tomato broth</i>	
<b>Minestrone</b> GF	<i>Small: \$9 Large: \$14</i>
<i>Homemade tomato vegetable soup</i>	
<b>Pasta e Fagioli</b>	<i>Small: \$9 Large: \$15</i>
<i>Homemade tomato broth with romano beans and tubetti pasta</i>	
<b>Nonna's Brodo</b>	<i>Small: \$7 Large: \$12</i>
<i>Homemade chicken broth with small chicken meatballs and pastina</i>	

## Insalate

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<b>Caprese</b> GF	\$18
<i>Fresh bocconcini with tomatoes, fresh basil &amp; balsamic</i>	
<b>Sorelle</b> GF	<i>Starter: \$9 Entrée: \$14</i>
<i>Spring mixed greens with pecans, goat cheese and cherry tomatoes tossed in our house dressing</i>	
<b>Caesar</b>	<i>Starter: \$9 Entrée: \$14</i>
<i>Romaine lettuce, croutons, &amp; parmigiana tossed in a creamy garlic Caesar dressing</i>	
<b>Mista</b> GF DF	<i>Starter: \$7 Entrée: \$11</i>
<i>Mixed Greens, cucumbers, Red onion &amp; tomatoes tossed in olive oil and red wine vinegar</i>	
<b>Jalapenos</b>	\$4

### Add To Your Salad:

Chicken	\$10	Salmon	\$12
Prawns (5)	\$12	Prawns (3)	\$8
Calamari	\$12		

\*Complimentary basket of bread available upon request  
Additional baskets are \$3.00 each\*

## 12 Inch Pizza

### **Pizzas may not be modified**

\*Pizzas are made with mozzarella and tomato sauce

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<b>Wise Guy</b> *	\$23
<i>Capicollo, ham, and italian sausage topped with fresh prosciutto</i>	
<b>Salmone Bianco</b>	\$20
<i>Smoked salmon, gorgonzola cheese, red onions and capers</i>	
<b>Margherita</b> *	\$18
<i>Bocconcini, mozzarella and basil</i>	
<b>Hawaiian</b> *	\$19
<i>Ham and pineapple</i>	
<b>Italiano</b> *	\$20
<i>Capicollo, mushrooms and black olives</i>	

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Groups of 8 or more are subjected to an 18% gratuity charge.

CICC members receive 10% off total bill, please inform server of your membership

We will do our best to accommodate your allergy request, however there can be cross contamination.

## Pasta

<b>Pasta Pescatore</b>	<b>\$32</b>
<i>Chef's selection of seafood served on a bed of linguini with a tomato sauce (or) a white wine butter sauce</i>	
<b>Penne La Cantina</b>	<b>\$24</b>
<i>Rosé with mushrooms, peas &amp; prosciutto</i>	
<b>Tagliatelle con Funghi</b>	<b>\$25</b>
<i>Wild mushroom and prosciutto in a light cream sauce</i>	
<b>Spaghetti Carbonara</b>	<b>\$24</b>
<i>*Smoked pancetta in a creamy egg &amp; parmigiano sauce</i>	
<b>Linguine Vongole</b>	<b>\$24</b>
<i>Clams served on a bed of linguine with a tomato sauce (or) a white wine butter sauce</i>	
<b>Rigatoni Al Forno</b>	<b>\$25</b>
<i>Baked rigatoni with italian sausage, meatballs, and egg in a tomato sauce topped with melted mozzarella</i>	
<b>Traditional Lasagna</b>	<b>\$23</b>
<i>House made bolognese sauce with bechamel</i>	
<b>Classic Stracci</b>	<b>\$23</b>
<i>3 handmade egg crepes stuffed with veal and pork in a tomato sauce (or) spinach and ricotta in a cream sauce</i>	
<b>Gnocchi Romano</b>	<b>\$22</b>
<i>Hand rolled potato dumplings in a tomato sauce</i>	
<b>Tagliatelle Bolognese</b>	<b>\$23</b>
<i>Pasta tossed with veal, pork &amp; beef with tomato sauce</i>	
<b>Cheese Filled Ravioli</b>	<b>\$24</b>
<i>*Bolognese Sauce</i>	
<i>*Mushroom brown butter sauce</i>	
<b>Genovese Napoletana</b>	<b>\$25</b>
<i>Slow cooked beef &amp; onion ragu</i>	
<b>Cheese Filled Tortellini</b>	<b>\$23</b>
<i>with house made Rose or Alfredo sauce</i>	

### Add To Your Pasta:

<b>Chicken</b>	<b>\$10</b>	<b>Mild Italian Sausage</b>	<b>\$6</b>
<b>Salmon</b>	<b>\$12</b>	<b>Tiger Prawns (5)</b>	<b>\$8</b>

## Cantina Lunch Club Fave's



**\$24 EACH**

**FRANK** *Baked Gnocchi with sausage & mozzarella in spicy tomato sauce*

**JOE** *Cajun Chicken Caesar salad*

**MIKE** *Chicken cutlet with lemon & Caesar salad*

**TONY** *Gnocchi aglio olio with rapini & sausage*

 **DONNY T.**  *Pork short riblets served with pasta arrabiata*

## Entrées

All entrées are served with two side dishes:

<b>Vegetables</b>	<b>Mista Salad</b>
<b>Pasta</b>	<b>Caesar Salad</b>
<b>Potatoes</b>	<b>Golden Fries</b>
<i>*Extra charges apply for any changes made to pasta and/or sauce</i>	
<b>Vitello al Limone GF</b>	<b>\$34</b>
<i>Lightly floured veal scallopini in a white wine lemon sauce</i>	
<b>Vitello ai Funghi</b>	<b>\$35</b>
<i>Lightly floured veal scallopini in a creamy mushroom sauce</i>	
<b>Vitello alla Pizzaolia GF DF</b>	<b>\$35</b>
<i>Lightly floured veal scallopini with olives, capers, oregano &amp; tomato sauce</i>	
<b>Pollo Parmigiana</b>	<b>\$28</b>
<i>Lightly breaded chicken cutlet topped with tomato sauce and baked mozzarella cheese</i>	
<b>Pollo alla Boscaiola</b>	<b>\$28</b>
<i>Grilled chicken breast topped with a pancetta and mushroom cream sauce</i>	
<b>Pollo Piccata GF</b>	<b>\$27</b>
<i>Grilled chicken breast in a lemon garlic caper sauce</i>	
<b>Salmone Grigliato GF DF</b>	<b>\$28</b>
<i>Grilled salmon topped with olive oil and lemon</i>	
<b>Seafood Stufato * GF DF</b>	<b>\$32</b>
<i>A selection of seafood with vegetables, potatoes &amp; herbs served with garlic bread</i>	
<i>*This entree not served with choice of 2 sides</i>	

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