

## Antipasti

<b>Gamberi Fritti</b> GF	\$16
<i>Gluten free battered shrimp, fried and tossed in a sweet chilli sauce</i>	
<b>Cozze e Vongole alla Marinara</b> GF	\$17
<i>Fresh mussels &amp; clams sautéed in a tomato broth with Pancetta</i>	
<b>Calamari Fritti</b>	\$16
<i>Floured, seasoned and fried calamari served with a side of arrabiata sauce</i>	
<b>Gamberi</b> GF	\$18
<i>8 Tiger shrimps sauteed in white wine, garlic &amp; butter</i>	
<b>Eggplant Polpetta</b>	\$13
<i>Four homemade breaded eggplant &amp; parmigiano spheres served with tomato sauce</i>	
<b>Polpetta</b>	\$14
<i>Four homemade beef and pork meatballs topped with tomato sauce</i>	
<b>Arancini</b>	\$14
<i>Four breaded risotto croquettes stuffed with peas and mozzarella served with arrabiata sauce</i>	
<b>La Cantina Antipasto</b>	\$19
<i>Italian Cold cuts, Parmigiano, asiago, olives Bruschetta, eggplant with bread</i>	
<b>Bruschetta</b>	\$9
<i>Grilled crostini with tomatoes, garlic, basil and olive oil</i>	
<b>Warm Olives</b> GF	\$8
<i>Mixed Mediterranean olives</i>	

## Zuppa

<b>Cioppino</b>	\$24
<i>Chef's selection of fresh seafood sautéed in a white wine garlic tomato broth</i>	
<b>Minestrone</b> GF	Small: \$8 Large: \$12
<i>Homemade tomato vegetable soup</i>	
<b>Pasta e Fagioli</b>	Small: \$9 Large: \$13
<i>Homemade tomato broth with romano beans and tubetti pasta</i>	
<b>Nonna's Brodo</b>	Small: \$7 Large: \$11
<i>Homemade chicken broth with small chicken meatballs and pastina</i>	

## Insalate

<b>Caprese</b> GF	\$16		
<i>Fresh Buffalo bocconcini, tomatoes and basil drizzled with olive oil and balsamic vinegar</i>			
<b>Roma</b> GF	Starter: \$9 Entrée: \$14		
<i>Spring mixed greens with pecans, goat cheese and cherry tomatoes tossed in our house dressing</i>			
<b>Caesar</b>	Starter: \$7 Entrée: \$12		
<i>Romaine lettuce, croutons, crispy pancetta &amp; parmigiana tossed in a creamy garlic Caesar dressing</i>			
<b>Mista</b> GF	Starter: \$6 Entrée: \$10		
<i>Mixed Greens, cucumbers, Red onion &amp; tomatoes tossed in olive oil and red wine vinegar</i>			
<b>Jalapenos</b>	\$4		
<b>Add To Your Salad:</b>			
Chicken	\$9	Salmon	\$12
Prawns	\$9	Calamari	\$9
*Complimentary basket of bread available upon request Additional baskets are \$3.00 each*			

## 12 Inch Pizza

<b>Pizzas may not be modified</b>	
* Pizzas are made with mozzarella and tomato sauce	
<b>Wise Guy</b> *	\$19
<i>Capicollo, ham, and italian sausage topped with fresh prosciutto</i>	
<b>Salmone Bianco</b>	\$18
<i>Smoked salmon, gorgonzola cheese, red onions and capers</i>	
<b>Margherita</b> *	\$15
<i>Bocconcini, mozzarella and basil</i>	
<b>Hawaiian</b> *	\$16
<i>Ham and pineapple</i>	
<b>Italiano</b> *	\$17
<i>Capicollo, mushrooms and black olives</i>	

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

## Pasta

<b>Pasta Pescatore</b>	<b>\$27</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>Orecchiette Con Salsiccia e Rapini</b>	<b>\$21</b>
<i>Sauteed with garlic, olive oil &amp; anchovies</i>	
<b>Tagliatelle con Funghi</b>	<b>\$21</b>
<i>Wild mushroom and prosciutto in a light cream sauce</i>	
<b>Spaghetti Carbonara</b>	<b>\$21</b>
* Smoked pancetta in a creamy egg & parmigiano sauce	
* Smoked Salmon in a creamy egg sauce	
<b>Linguine Vongole</b>	<b>\$21</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>\$20</b>
<i>Baked rigatoni with italian sausage, meatballs, and egg in a tomato sauce topped with melted mozzarella</i>	
<b>Traditional Cecchetto Lasagna</b>	<b>\$20</b>
<i>Original handmade recipe as it was created by Romano Cecchetto with veal and pork in a tomato sauce.</i>	
<b>Spaghetti and Meatballs</b>	<b>\$19</b>
<i>Spaghetti tossed with handmade beef and pork meatballs in a tomato sauce</i>	
<b>Classic Roma Stracci</b>	<b>\$20</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>\$18</b>
<i>Hand rolled potato dumplings in a tomato sauce</i>	

**All entrées are served with two side dishes:**

<b>Vegetables</b>	<b>Mista Salad</b>
<b>Chef's Choice of Pasta</b>	<b>Caesar Salad</b>
<b>Potatoes</b>	<b>Golden Fries</b>
*Extra charges apply for any changes made to pasta and/or sauce.	

<b>Vitello ai Funghi</b>	<b>\$28</b>
<i>Lightly floured veal scallopini in a creamy mushroom sauce</i>	
<b>Vitello al Limone</b>	<b>\$27</b>
<i>Lightly floured veal scallopini in a white wine lemon sauce</i>	
<b>Vitello alla Pescatore</b>	<b>\$30</b>
<i>Lightly floured veal scallopini with scallops &amp; shrimp with rose sauce</i>	
<b>Pollo Parmigiana</b>	<b>\$24</b>
<i>Lightly breaded chicken cutlet topped with tomato sauce and baked mozzarella cheese</i>	
<b>Pollo alla Boscaiola</b>	<b>\$25</b>
<i>Grilled chicken breast topped with a pancetta and mushroom cream sauce</i>	
<b>Pollo Piccata GF</b>	<b>\$23</b>
<i>Grilled chicken breast in a lemon garlic caper sauce</i>	
<b>Salmone Grigliato GF</b>	<b>\$26</b>
*Grilled salmon topped with olive oil and lemon or	
*Roasted red pepper cream sauce	
<b>Mediterranean Halibut GF</b>	<b>\$28</b>
<i>Poached Halibut with tomatoes, olives capers &amp; garlic</i>	
<b>La Cantina Bistecca (For 2) GF</b>	<b>\$99</b>
<i>(subject to availability)</i>	
<i>24 oz Bone in Ribeye served with grilled vegetables, roasted potatoes, baked parmesan tomato &amp; brandy sauteed mushrooms.</i>	

<b>Spaghetti Cacio e Pepe</b>	<b>\$21</b>
<i>Spaghetti with Parmigiano &amp; Romano Cheese's &amp; Black Pepper</i>	

## Pasta a Modo Tuo

\$17

### Choose Your Pasta

Penne  
Spaghetti  
Linguine  
Tagliatelle

### Choose Your Sauce

Marinara GF (Tomato)  
Bolognese GF (Meat and Tomato)  
Aglione GF (Garlic, Olive Oil & Chili Flakes)  
Pesto GF (Garlic, Basil, and Olive Oil)  
Rosé (Tomato and Cream)  
Alfredo (Cream and Parmigiano)  
La Cantina (Rosé with Mushrooms, Peas, and Prosciutto)

### Add To Your Pasta:

<b>Chicken</b>	<b>\$9</b>	<b>Mild Italian Sausage</b>	<b>\$6</b>
<b>Salmon</b>	<b>\$12</b>	<b>Shrimp</b>	<b>\$9</b>

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