

Antipasti

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

Zuppa

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

Insalate

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

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

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

Pasta

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

Add To Your Pasta:

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

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:

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

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