

Antipasti

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

Zuppa

Cioppino	\$26
<i>Chef's selection of fresh seafood sautéed in a white wine garlic tomato broth</i>	
Minestrone GF	<i>Small: \$8 Large: \$12</i>
<i>Homemade tomato vegetable soup</i>	
Pasta e Fagioli	<i>Small: \$9 Large: \$14</i>
<i>Homemade tomato broth with romano beans and tubetti pasta</i>	
Nonna's Brodo	<i>Small: \$7 Large: \$11</i>
<i>Homemade chicken broth with small chicken meatballs and pastina</i>	

Insalate

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

12 Inch Pizza

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

Pasta Pescatore	\$28
<i>Chef's selection of seafood served on a bed of linguini with a tomato sauce (or) a white wine butter sauce</i>	
Orecchiette Con Salsiccia e Rapini	\$21
<i>Sauteed with garlic, olive oil & anchovies</i>	
Tagliatelle con Funghi	\$24
<i>Wild mushroom and prosciutto in a light cream sauce</i>	
Spaghetti Carbonara	\$23
* Smoked pancetta in a creamy egg & parmigiano sauce * Smoked Salmon in a creamy egg sauce	
Linguine Vongole	\$22
<i>Clams served on a bed of linguine with a tomato sauce (or) a white wine butter sauce</i>	

Rigatoni Al Forno	\$23
<i>Baked rigatoni with italian sausage, meatballs, and egg in a tomato sauce topped with melted mozzarella</i>	
Traditional Cecchetto Lasagna	\$22
<i>Original handmade recipe as it was created by Romano Cecchetto with veal and pork in a tomato sauce.</i>	
Spaghetti and Meatballs	\$20
<i>Spaghetti tossed with handmade beef and pork meatballs in a tomato sauce</i>	
Classic Roma Stracci	\$22
<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	\$20
<i>Hand rolled potato dumplings in a tomato sauce</i>	

All entrées are served with two side dishes:

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

Vitello ai Funghi	\$29
<i>Lightly floured veal scallopini in a creamy mushroom sauce</i>	
Vitello al Limone	\$27
<i>Lightly floured veal scallopini in a white wine lemon sauce</i>	
Vitello alla Pescatore	\$30
<i>Lightly floured veal scallopini with scallops & shrimp with rose sauce</i>	
Pollo Parmigiana	\$25
<i>Lightly breaded chicken cutlet topped with tomato sauce and baked mozzarella cheese</i>	
Pollo alla Boscaiola	\$25
<i>Grilled chicken breast topped with a pancetta and mushroom cream sauce</i>	
Pollo Piccata GF	\$24
<i>Grilled chicken breast in a lemon garlic caper sauce</i>	
Salmone Grigliato GF	\$27
*Grilled salmon topped with olive oil and lemon or *Mediterranean style (fresh tomatoes, olives & basil add \$2.50)	
Seasonal Seafood	MP
<i>Please ask your server</i>	
Beef Short Ribs	\$27
<i>Slow roasted with demi glaze</i>	
Seafood Stufato *	\$30
<i>A selection of seafood with vegetables, potatoes & herbs served with garlic bread</i>	
* This entree not served with choice of 2 sides	

Spaghetti Bolognese	\$21
<i>Spaghetti tossed with veal, pork & beef with tomato sauce</i>	

Pasta a Modo Tuo

\$19

Choose Your Pasta

Penne
Spaghetti
Linguine
Tagliatelle

Choose Your Sauce

Marinara GF (Tomato)
Aglio Olio 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:

Chicken	\$9	Mild Italian Sausage	\$6
Salmon	\$12	Shrimp	\$9

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