Antipasti

Caprese GF \$17 Gamberi Fritti \$16 Fresh Buffalo bocconcini, tomatoes and basil Gluten free battered shrimp, fried and tossed drizzled with olive oil and balsamic vinegar in a sweet chilli sauce \$18 Cozze e Vongole alla Marinara GF Roma GF Starter: \$9 Entrée: \$14 Fresh mussels & clams sautéed in a tomato broth Spring mixed greens with pecans, goat with Pancetta cheese and cherry tomatoes tossed in our house dressing \$17 Calamari Fritti Floured, seasoned and fried calamari served Caesar Starter: \$8 Entrée: \$13 with a side of arrabiata sauce Romaine lettuce, croutons, crispy pancetta & parmigiana tossed in a creamy garlic Caesar dressing \$18 Gamberi GF 6 Tiger shrimps sauteed in white wine, garlic & butter Mista GF Starter: \$6 Entrée: \$10 Mixed Greens, cucumbers, Red onion & tomatoes \$14 **Eggplant Polpette** tossed in olive oil and red wine vinegar Four homemade breaded eggplant & parmigiano spheres served with tomato sauce **Jalapenos** \$4 \$16 **Polpette** Add To Your Salad: Four homemade beef and pork meatballs topped with tomato sauce Chicken \$9 Salmon \$12 \$9 **Prawns** Calamari \$9 \$15 Arancini Four breaded risotto croquettes stuffed with peas *Complimentary basket of bread available upon request and mozzarella served with arrabiata sauce Additional baskets are \$3.00 each* \$19 La Cantina Antipasto 12 Inch Pizza Italian Cold cuts, Parmigianno, asiago, olives Bruschetta, eggplant with bread Pizzas may not be modified \$9 * Pizzas are made with mozzarella and tomato sauce Bruschetta Grilled crostini with tomatoes, garlic, basil and olive oil Wise Guv * \$21 Capicollo, ham, and italian sausage topped \$8 Warm Olives GF with fresh prosciutto Mixed Mediterranean olives \$18 Salmone Bianco Zuppa Smoked salmon, gorgonzola cheese, red onions and capers \$28 Cioppino Margherita * \$15 Chef's selection of fresh seafood sautéed Bocconcini, mozzarella and basil in a white wine garlic tomato broth Hawaiian * \$16 \$12 Minestrone GF Small: \$8 Large: Ham and pineapple Homemade tomato vegetable soup Italiano * \$17 Pasta e Fagioli Small: \$9 Large: \$14 Capicollo, mushrooms and black olives Homemade tomato broth with romano beans and tubetti pasta Cipolla * Caramelized onions, herbs, olive oil& Parmesan cheese Nonna's Brodo Small: \$7 Large: \$11 Groups of 8 or more are subjected to Homemade chicken broth with small chicken an 18% gratuity charge. meatballs and pastina CICC members receive 10% off total bill,

Insalate

please inform server of your membership