

Antipasti

Gamberi Fritti GF	\$17
<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 with Pancetta</i>	
Calamari Fritti	\$18
<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 Polpette GF	\$14
<i>Four homemade breaded eggplant & parmigiano spheres served with tomato sauce</i>	
Polpette	\$17
<i>Four homemade beef and pork meatballs topped with tomato sauce</i>	
Arancini	\$16
<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	\$29	
<i>Chef's selection of fresh seafood sautéed in a white wine garlic tomato broth</i>		
Minestrone GF	Small: \$8	Large: \$14
<i>Homemade tomato vegetable soup</i>		
Pasta e Fagioli	Small: \$9	Large: \$15
<i>Homemade tomato broth with romano beans and tubetti pasta</i>		
Nonna's Brodo	Small: \$7	Large: \$12
<i>Homemade chicken broth with small chicken meatballs and pastina</i>		

Insalate

Caprese GF	\$17
<i>Fresh Buffalo bocconcini, tomatoes and basil drizzled with olive oil and balsamic vinegar</i>	
Roma GF	Starter: \$9 Entrée: \$14
<i>Spring mixed greens with pecans, goat cheese and cherry tomatoes tossed in our house dressing</i>	
Caesar	Starter: \$9 Entrée: \$14
<i>Romaine lettuce, croutons, crispy pancetta & parmigiana tossed in a creamy garlic Caesar dress</i>	
Mista GF	Starter: \$7 Entrée: \$11
<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 *	\$21
<i>Capicollo, ham, and italian sausage topped with fresh prosciutto</i>	
Salmone Bianco	\$19
<i>Smoked salmon, gorgonzola cheese, red onions and capers</i>	
Margherita *	\$16
<i>Bocconcini, mozzarella and basil</i>	
Hawaiian *	\$17
<i>Ham and pineapple</i>	
Italiano *	\$18
<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

<p>Pasta Pescatore \$29 <i>Chef's selection of seafood served on a bed of linguini with a tomato sauce (or) a white wine butter sauce</i></p> <p>Orecchiette Con Salsiccia e Rapini \$22 <i>Sauteed with garlic, olive oil & anchovies</i></p> <p>Tagliatelle con Funghi \$24 <i>Wild mushroom and prosciutto in a light cream sauce</i></p> <p>Spaghetti Carbonara \$24 <i>* Smoked pancetta in a creamy egg & parmigiano sauce</i> <i>* Smoked Salmon in a creamy egg sauce</i></p> <p>Linguine Vongole \$23 <i>Clams served on a bed of linguine with a tomato sauce (or) a white wine butter sauce</i></p>	<p>Rigatoni Al Forno \$23 <i>Baked rigatoni with italian sausage, meatballs, and egg in a tomato sauce topped with melted mozzarella</i></p> <p>Traditional Cecchetto Lasagna \$23 <i>Original handmade recipe as it was created by Romano Cecchetto with veal and pork in a tomato sauce.</i></p> <p>Spaghetti and Meatballs \$22 <i>Spaghetti tossed with handmade beef and pork meatballs in a tomato sauce</i></p> <p>Classic Roma 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></p> <p>Gnocchi Romano \$22 <i>Hand rolled potato dumplings in a tomato sauce</i></p>
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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.*

<p>Vitello ai Funghi \$30 <i>Lightly floured veal scallopini in a creamy mushroom sauce</i></p> <p>Vitello al Limone \$28 <i>Lightly floured veal scallopini in a white wine lemon sauce</i></p> <p>Vitello alla Pescatore \$32 <i>Lightly floured veal scallopini with scallops & shrimp with rose sauce</i></p> <p>Pollo Parmigiana \$26 <i>Lightly breaded chicken cutlet topped with tomato sauce and baked mozzarella cheese</i></p> <p>Pollo alla Boscaiola \$26 <i>Grilled chicken breast topped with a pancetta and mushroom cream sauce</i></p> <p>Pollo Piccata \$25 GF <i>Grilled chicken breast in a lemon garlic caper sauce</i></p> <p>Salmone Grigliato \$27 GF <i>*Grilled salmon topped with olive oil and lemon or</i> <i>*Mediterranean style (fresh tomatoes, olives & basil add \$2.50)</i></p> <p>Pan Fried Octopus \$32 <i>Prepared with Olive Oil, Parsley, Salt & Pepper</i></p> <p>Beef Short Ribs \$32 <i>Slow roasted with demi glaze</i></p> <p>Seafood Stufato \$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></p>

<p>Spaghetti Bolognese \$21 <i>Spaghetti tossed with veal, pork & beef with tomato sauce</i></p>
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Pasta a Modo Tuo

\$19.75

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	\$10	Mild Italian Sausage	\$6
Salmon	\$12	Tiger Prawn(5)	\$12

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