



Cena ~ Dinner

Antipasti

- Antipasto alla Cantina, assorted cold Italian meats and specialties. 9.95
- Beef Carpaccio, thinly sliced beef, arugula, Parmigiano, virgin olive oil. 10.50
- Calamari Fritti, fried squid. 8.95
- Calamari alla Griglia, grilled squid, mixed greens, olive oil, and lemon. 9.50
- Fresh Shrimp Cocktail. 9.95
- Minestrone or Chicken Broth with pasta; cup 3.50, bowl 4.95
- Vongole al Forno, baked Oreganato clams. 9.50
- Salmone Affumicato, Pastrami style smoked salmon with capers, red onion, olive oil, cream cheese and flat breads. 12.95

Insalate e Panini

- Captain Salad, mixed greens, tomatoes, chopped eggs, red peppers, radishes, Italian dressing. 7.95
- Caesar Salad, tossed with our house-made Caesar dressing. 6.95
- Insalata Caprese, sliced tomato, onion, Mozzarella, basil. 9.95
- Insalata di Pollo, grilled chicken breast, mixed greens, red onions, oranges, apples, Gorgonzola cheese, pine nuts, tossed with balsamic vinaigrette. 14.50
- Sausage Sandwich Parmigiana, with peppers, onions and mushrooms, topped with Mozzarella cheese, served with cottage fries. 10.75
- Cantina Prime Steak Sandwich, grilled onions, Mozzarella, cottage fries. 14.95

Pasta

includes salad or cup of soup

- Spaghetti or Mostaccioli, meat sauce. 12.95
- Ravioli, meat filling, tomato sauce. 13.95
- Lasagne al Forno, "Home Specialty" pasta layered with meat and cream sauce, topped with meat sauce and Parmesan. 12.50
- Fettuccine all'Alfredo con Pollo, pasta ribbons, cream sauce, chicken breast. 15.95
- Cannelloni, meat filled crepes with tomato or cream sauce. 14.75
- Manicotti, ricotta cheese filled crepes with tomato or cream sauce. 14.50
- Tortelli Tre Formaggi, three cheese-filled pasta, tomato-basil sauce. 14.95

17% service charge on parties of 6 or more

Specialità Italiana

includes salad or cup of soup

- Petti di Pollo alla Parmigiana, chicken breast, tomato sauce, Mozzarella and Parmesan cheeses, served with mostaccioli tomato sauce. 16.95
- Pollo alla Vesuvio, our signature oven-roasted half chicken with potatoes, herbs, garlic, white wine. 18.50
- Petti di Pollo Piccata, chicken breast, lemon, capers, white wine sauce, vegetables. 16.95
- Broiled Italian Sausage, green pepper, onions, mushrooms with tomato sauce, cottage fries. 15.95
- Eggplant alla Parmigiana, sliced eggplant baked with tomato sauce, Mozzarella and Parmesan cheeses, served with mostaccioli. 13.75

Carne

includes salad or soup; side of mostaccioli tomato sauce, cottage fries or vegetable

- Veal Limone, veal medallions in a lemon white wine sauce. 20.95
- Veal alla Marsala, veal medallions with mushrooms and Marsala wine. 20.95
- Veal alla Parmigiana, veal cutlet, baked with tomatoes, Mozzarella and Parmesan. 21.95
- "Cantina Special," chopped steak, grilled onions, mushrooms, Mozzarella. 15.95
- Filet Mignon, 12oz broiled, Barbera wine and Shiitake mushroom sauce. 29.95
- Beef alla Toscanini, filet medallions sautéed in a mushroom and Marsala wine sauce. 28.95
- Filet Pizzaiola, filet medallions in a sauce of diced tomatoes, capers, garlic and herbs. 27.95
- Petit Filet Mignon & Shrimp, 6oz petite filet with garlic broiled shrimp. 28.50
- New York Strip, 14oz broiled, Gorgonzola cream sauce, Portobello mushroom cap. 31.95
- "Cantina" Ribeye, 12oz well marbled for peak flavor, garlic parmesan crusted. 31.95
- Center Cut Pork Chops, broiled Vesuvio style with potato wedges. 17.95
- T-Bone Peppata di Insalata, 16oz, peppered grilled and topped with fresh mixed greens, garden fresh tomato, balsamic reduction. 33.95
- New Zealand Rack of Lamb, 14oz whole rack, sherry wine shallot mint sauce. 28.95

Specialità del Mare

includes salad or cup of soup

- Tortelli con Frutta del Mare, seafood-filled pasta, shrimp, scallops, tomato-cream sauce. 16.50
- Spaghetti Mare e Monti, shrimp, scallops, mussels, clams, garlic, olive oil, white wine, wild mushrooms, tomato. 21.95
- Scampi Casalinga, Gulf shrimp, sherry wine, shallots, fresh mushrooms, with linguine. 19.95
- Linguine con Scampi e Broccoli, sautéed shrimp and rapini with olive oil and garlic over linguine. 18.95
- Sogliola al Forno, whole Dover Sole pan broiled in seasoned butter and filleted tableside, served with fresh vegetables. *Market Price, Please Ask Your Server*
- Cacciucco, traditional Tuscan seafood stew, fresh fish, scallops, squid, clams, fennel, tomato-saffron broth. 24.50
- Twin Maine Lobster Tails, broiled, served with drawn butter and fresh vegetables. *Market Price, Please Ask Your Server*