

# Antipasti

- \* **MINISTRONE SOUP**, Classic hearty vegetable soup, cup 4.75, bowl 5.75
- \* **SEASONAL SOUP OF THE DAY**, cup 4.75, bowl 5.75
- CHICKEN BROTH**, with pastina, cup 4.75, bowl 5.25
- CALAMARI**, fried or grilled squid 12.95
- \* **ITALIAN ANTIPASTO (FOR ONE)**, Prosciutto, Salami, Mortadella, Pepperoni, Marinated mushrooms and artichokes, green olives, Kalamata olives, tomato, anchovy, roasted red pepper, Buffalo mozzarella, Fontinella cheese, pepperocini, hard boiled egg, radish and celery 14.95
- PIZZA BREAD**, baked with our famous pizza sauce, Mozzarella cheese, oregano 6.95
- \* **ICED FRESH SHRIMP COCKTAIL**, 6 pieces white Gulf shrimp, cocktail sauce and lemon 13.00
- GARLIC BREAD**, oven baked with garlic and olive oil with Parmesan cheese 6.95  
*"Baked" with cheese add 2.50*
- HOUSE-MADE BURRATA CHEESE**, Made from hand pulled Mozzarella curd with extra virgin olive oil, sea salt, cracked black pepper, basil and crostini 12.00
- \* **PRIME BEEF CARPACCIO**, thinly sliced Prime raw beef, arugula, Parmigiano-Reggiano, extra virgin olive oil 14.50

# Insalata

- MIXED GREEN SALAD**, red onion, croutons, and cherry tomatoes 4.95
- CAESAR SALAD ENTRÉE** Romaine, croutons, Parmesan, Caesar dressing 14.95
- CHICKEN CAESAR SALAD**, grilled boneless chicken breast, Romaine, croutons, Parmesan, Ceasar dressing 17.95
- \* **ITALIAN SEAFOOD SALAD**, Octopus, calamari and shrimp marinated in mild giardiniera, extra virgin olive oil 17.50
- \* **GRILLED CHICKEN SALAD**, Grilled chicken breast, mixed greens, red onions, oranges, apples, crumbled Bleu cheese and pine nuts tossed in balsamic vinaigrette 17.25
- \* **CAPRESE SALAD**, sliced tomato, red onion, Buffalo Mozzarella, fresh basil, vinaigrette 13.00

# Panini

*Served on Italian bread with cottage fries*

- ITALIAN MEATBALL SANDWICH PARMIGIANA**, with tomato sauce, topped with baked Mozzarella cheese 12.95
- VINNIE'S PRIME STEAK SANDWICH**, thinly sliced Prime steak, grilled onions and Mozzarella cheese 16.25
- CHICKEN BREAST SANDWICH**, roasted red peppers, Scamorza cheese, sautéed onions, balsamic vinegar 15.25
- ITALIAN SAUSAGE SANDWICH PARMIGIANA**, with green peppers, onions and mushrooms, topped with baked Mozzarella cheese 14.25

# "The Village Classics"

*Includes salad or cup of soup*

- SPAGHETTI**, choice of tomato sauce, meat sauce or spicy arrabiata sauce 15.25
- MOSTACCIOLI**, choice of tomato sauce, meat sauce or spicy arrabiata sauce 15.25
- MEAT RAVIOLI**, choice of tomato sauce, meat sauce or spicy arrabiata sauce 15.25
- Add Italian sausage or meatballs 4.00**
- LASAGNE**, "House Specialty", traditional style of pasta layers, meat sauce, white cream sauce and Parmesan cheese (*No Ricotta Cheese*) 16.00
- Above pastas can be "baked" with Mozzarella cheese add 2.50*
- FETTUCCINE ALFREDO**, flat noodles tossed in a cream sauce of garlic, butter and Parmesan cheese 17.95  
**with Chicken 20.95**
- CANNELLONI**, oven baked "housemade" crepes with meat filling, choice of tomato or cream sauce 15.95
- MANICOTTI**, oven baked "housemade" crepes with seasoned Ricotta filling, served with tomato or cream sauce 15.95
- THREE CHEESE TORTELLI**, Pillow shaped pasta, filled with Mascarpone, Mozzarella and Ricotta cheeses in a light cherry tomato-garlic broth 16.25

# Pollo

**Includes salad or cup of soup**

CHICKEN PARMIGIANA, breaded chicken breast baked with tomato sauce and Mozzarella cheese, served with mostaccioli 22.95

CHICKEN MARSALA, grilled chicken breast, with fresh mushrooms and Marsala wine served over linguini 20.75

\* CHICKEN VESUVIO, oven-roasted half chicken, potatoes, herbs, garlic, white wine (requires 30 minutes) 23.95

CHICKEN ROTOLINI, rolled chicken with sausage, prosciutto and sage in a mushroom sherry wine sauce, served with Fettucine Alfredo 21.95

## Specialità Della Casa

**Includes salad or cup of soup, choice of Mostaccioli, cottage fries or fresh vegetables**

\* BROILED ITALIAN SAUSAGE, green peppers, onion and mushrooms in a tomato sauce 19.95

EGGPLANT alla PARMIGIANA, baked with Panko breadcrumbs tomato sauce, Mozzarella and Parmesan cheeses 17.50

VEAL PICCATA "SCALLOPINE", Sautéed with lemon and capers in a white wine butter sauce 27.95

VEAL MARSALA "SCALLOPINE" Sautéed with fresh mushrooms and Marsala wine 27.95

VEAL SALTIMBOCCA "SCALLOPINE" topped with prosciutto, sautéed in a white wine, light tomato sage sauce 32.95

VEAL alla PARMIGINANA, Baked with seasoned breadcrumbs and tomato sauce with Mozzarella, served with Spaghetti 27.95

## Frutta di Mare

**Includes salad or cup of soup**

SEAFOOD RAVIOLI, filled with blended seafood, topped with shrimp and scallops, creamy tomato sauce 20.95

CACCIUCCO Tuscan seafood stew with caramelized fennel, fresh fish, scallops, calamari and clams in a tomato garlic saffron herb broth 27.95

FETTUCINE ALFREDO WITH SHRIMP, flat noodles tossed in a sauce of cream, butter and Parmesan cheese, six pieces of tail on Gulf shrimp 28.95

FRESH LAKE SUPERIOR WHITEFISH LEMON, broiled with capers and parsley in white wine butter sauce, served with fresh vegetables 23.95

FRUTTA DI MARE LINGUINE, fresh mussels, squid, clams, scallops and shrimp sautéed in a zesty tomato sauce served over linguine 27.95

\* ATLANTIC SALMON PUTTANESCA, broiled with tomatoes, capers, olives, garlic, basil, white wine, served over sautéed escarole 25.95

## La Cantina Chophouse Specialties



All of our Steaks are the Certified Angus Beef® brand: unrivaled flavor, juiciness and tenderness.

*Choice of Soup or Salad*

*Simply grilled or Made in any of our Savory Selections:*

~ \* *Gorgonzola Cust* ~ \* *Vesuvio Style* ~ *Oreganato Style* ~  
~ \* *Pesto Cust* ~ *Marsala Mushroom Sauce*

Pork Chops, 10 ounces each \$29.95

Veal Chop, 14 ounce \$48.95

"Center Cut" Filet Mignon, 12 ounce \$44.95

New York Strip, 14 ounce \$41.95

"Bone-In" Ribeye, 14 ounce \$35.95

## Contorni

~ **Garlic & Olive Oil Sautéed Broccoli**

~ **Garlic sautéed Spinach**

~ **Vesuvio style Potatoes**

~ **Macaroni & Cheese**

~ **Sautéed Wild Mushrooms**

~ **Roasted Garlic Mashed Potatoes**

All of the above 5.95

\* Indicates Gluten Free

*Salvatore Liberato, Executive Chef*