Antipasti

CALAMARI, fried with seasoned cornmeal and flour or grilled with garlic, olive oil, oregano and paprika 15.00

+ CHICKEN BROTH, Pastina, cup 4.00, bowl 5.00
+ MINESTRONE SOUP, hearty classic Italian vegetable stock soup, cup 5.00, bowl 6.00
+ ITALIAN COLD ANTIPASTO (For One), Prosciutto, Salami, Mortadella, Cappicola, marinated mushrooms, marinated artichokes, green olives, Kalamata olives, tomato, anchovy, roasted red pepper, Buffalo mozzarella, Fontinella cheese, peporoncini, hard boiled egg, radish and fresh basil 17.00
* SHRIMP COCKTAIL, six pieces, chilled white Gulf shrimp, cocktail sauce, lemon 15.00
PIZZA BREAD, baked with our famous pizza sauce, oregano, Mozzarella cheese 8.00
GARLIC BREAD, oven baked with garlic olive oil and Parmesan cheese 6.00
* Baked with cheese add 3.00
+ HOUSE-MADE BURRATA CHEESE, Made from hand pulled Mozzarella curd with extra virgin olive oil, sea salt, cracked black pepper, basil and crostini 14.00
* BEEF CARPACCIO, thinly sliced raw Filet Mignon, Arugula, Parmigiano-Reggiano, extra virgin olive oil 17.00
SHRIMP TUSCANY, six pieces, broiled in a sun-dried tomato, shallot, Pancetta basil butter sauce 15.00
+ ORGANIC CANADIAN BLUE SHELL MUSSELS, steamed in marinara or garlic butter white wine sauce 14.00

Insalata

SIDE MIXED GREEN SALAD, red onion, red cabbage, carrots, croutons and Roma tomatoes 5.00

CAESAR SALAD, Romaine, croutons, Parmesan cheese, classic Caesar dressing 15.50
CHICKEN CAESAR SALAD, grilled boneless chicken breast, Romaine, croutons, Parmesan, classic Caesar dressing 18.50
+ CAPRESE SALAD, sliced tomato, red onion, Buffalo mozzarella, fresh basil, balsamic vinaigrette 14.50
+ CHICKEN BREAST SALAD, grilled boneless chicken breast, mixed greens, red onions, oranges, apples, crumbled Bleu cheese and cruasins tossed in balsamic vinaigrette 18.50
+ SEAFOOD SALAD, chilled Octopus, Calamari and Shrimp marinated in lemon juice, oregano, tossed in extra virgin olive oil with celery, carrots, green and black olives, (No Lettuce) 19.50

Sandwiches

Served on Italian bread with housemade cottage fries

MEATBALL SANDWICH PARMIGIANA, tomato sauce baked with Mozzarella cheese 16.50

SAUSAGE SANDWICH PARMIGIANA, green peppers, onions and mushrooms, baked with Mozzarella cheese 15.50
CHICKEN SANDWICH, grilled chicken breast, roasted red peppers, smoked Mozzarella cheese, sautéed red onions and Balsamic vinegar 14.50

“The Village Classics”

Any pastas can be “baked” with Mozzarella cheese, add 3.00

Sausage or meatballs, add 4.00
Gluten free pasta, add 3.00

SPAGHETTI, choice of tomato sauce, meat sauce or spicy arrabiata sauce 16.00
MOSTACCIOLI, choice of tomato sauce, meat sauce or spicy arrabiata sauce 16.00
MEAT RAVIOLI, choice of tomato sauce, meat sauce or spicy arrabiata sauce 16.00

LASAGNE, “House Specialty”, traditional style layered pasta sheets with meat sauce, white cream sauce and Parmesan cheese (No Ricotta Cheese) 18.00
FETTUCCINE ALFREDO, flat noodles in a sauce of garlic, cream, butter, Parmesan and Romano cheese 20.00
MANICOTTI, oven baked crepes with seasoned Ricotta cheese filling, choice of tomato or cream sauce 18.00
FOUR CHEESE RAVIOLI, pillow shaped pasta filled with Parmesan, Asiago, Romano and Ricotta cheeses in a light cherry tomato-garlic sauce 18.00
AGNOLOTTI, (hand made) half moon shaped pasta filled with cheese and spinach, tomato-basil sauce 21.00
CHICKEN FETTUCCINE ALFREDO, flat noodles in a sauce of garlic, cream, butter, Parmesan and Romano cheese with boneless chicken breast 23.00

Contorni

+ Peas, Prosciutto, Tomato sauce 5.00
+ Grilled Broccoli 5.00
+ Roasted Vegetables 5.00
+ Sautéed Garlic Spinach 4.00
Meatball (2ea.) 4.00
+ Italian Sausage (2ea.) 4.00

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.
+ Indicates Gluten Free
Pollo
CHICKEN DELLA NONNA, grilled chicken breasts with roasted red peppers, mushrooms, capers and white wine sauce over Linguine 23.00
CHICKEN MARSALA, grilled chicken breasts with fresh mushrooms and Marsala wine over with linguini 24.00
CHICKEN PARMIGIANA, breaded chicken breast baked with tomato sauce, Mozzarella and Parmesan cheese, served with Mostaccioli 25.00
CHICKEN ROTOLINI, rolled chicken meat with sausage, Prosciutto and Sage in a mushroom sherry wine sauce, served with Fettuccine Alfredo 24.00
+ CHICKEN VESUVIO, oven-roasted half chicken, potatoes, herbs, garlic, white wine (35 minute cook time) 26.00

Specialità Della Casa
VEAL SALTIMBOCCA “SCALLOPINE”, sautéed in a light tomato white wine Sage sauce with Prosciutto and Buffalo mozzarella, served over spaghetti 35.00
VEAL MARSALA “SCALLOPINE”, sautéed with fresh mushrooms and Marsala wine, served over spaghetti 30.00
VEAL PICCATA “SCALLOPINE”, sautéed with lemon, caper white wine butter sauce, served over spaghetti 30.00
VEAL CUTLET PARMIGIANA, breaded veal cutlet baked with tomato sauce, Mozzarella and Parmesan cheese, served with Spaghetti 30.00
EGGPLANT PARMIGIANA, thick round slices baked with Panko bread crumbs, tomato sauce, Mozzarella and Parmesan cheese, served with Mostaccioli 18.00

Frutta di Mare
+ ATLANTIC SALMON, "Putanesca" style broiled with tomatoes, capers, olives, garlic, basil and white wine, served over sautéed spinach 28.00
+ LAKE SUPERIOR WHITEFISH, broiled with capers and parsley in white wine butter sauce, served with fresh vegetables 26.00
SHRIMP FETTUCINE ALFREDO, flat noodles in a sauce of garlic, cream, butter Parmesan and Romano cheese with six tail-on Gulf shrimp 32.00
LINGUINI FRUTTA DI MARE, fresh Mussels, Calamari, Clams, Scallops and Shrimp sautéed in a zesty tomato sauce served over linguine 30.00
SEAFOOD RAVIOLI, (hand made) filled with Whitefish, Scallops and Shrimp in a creamy tomato sauce with Shrimp and Scallops 24.00
+ CACCIUCCO, Tuscan seafood stew with caramelized fennel, fresh fish, scallops, calamari and clams in a tomato saffron herb broth 30.00

LaCantina Chophouse Specialties
Steaks cooked over the temperature of medium cannot be guaranteed for tenderness
All of our Steaks are the Certified Angus Beef ® brand: unrivaled flavor, juiciness and tenderness.

Simply grilled or Made in any of our Savory Selections:
~ + Gorgonzola Cust ~ + Vesuvio Style ~ Oreganoato Style ~
~ + Pesto Cust ~ Marsala Mushroom Sauce

+ Pork Chops*, 10 ounces each $30.00
+ Veal Chop*, 14 ounce $49.00
+ “Center Cut” Filet Mignon*, 12 ounce $45.00
+ New York Strip*, 14 ounce $42.00
+ “Bone-In” Ribeye*, 16 ounce $36.00

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.
+ Indicates Gluten Free