IL CANTINORI

RISTORANTE ITALIANO

ANTIPASTI

RIBOLLITA 28.00
Long cooked vegetables

INSALATA DI PERE E FORMAGGIO 31.00
Rucola, pears, gorgonzola cheese, walnuts

TORTINO DI MELANZANE 29.00
Eggplant, tomato sauce, eggs, Parmesan cheese, cooked in a crock

CALAMARI ALLA GRIGLIA 28.00
Lightly breaded grilled squid, chopped tomato

PORTOBELLO RIPIENI ALLA GRIGLIA 30.00
Stuffed portobello mushrooms, grilled

PASTA & RISOTTO

RAVIOLI DI ZUCCA CON BURRO E SALVIA 45.00
Homemade pumpkin & ricotta cheese ravioli with butter and sage sauce

TAGLIOLINI NERI ALLA SCAMPI E POMODORO 46.00
Homemade black pasta with shrimp & tomato sauce

GNOCCHI CON CASTAGNE 47.00
Potato dumplings with chestnuts, porcini mushrooms & port wine

PAPPARDELLE ALLA BUTTERA 48.00
Homemade pasta with crumbled hot & sweet sausage, peas, tomato, touch of cream

CAVATELLI ALLA BOLOGNESE 46.00
Homemade pasta with ground beef, tomato sauce

RISOTTO SPINACI E MENTA 49.00
Long-cooked Arborio rice with spinach & fresh mint

CARNE & PESCE

STRACOTTO ALLA FIORENTINA CON PATATE 47.00
Tuscan slow-cooked beef pot roast simmered in a rich tomato & red wine sauce

COSTOLETTE D'AGNELLO SCOTTADITO 69.00
Broiled rack of lamb marinated with fresh herbs

FEGATO ALLA SALVIA 45.00
Calf's liver sautéed with brown butter & sage

FILETTO AL TUTTO PEPE 76.00
Grilled filet mignon, finished in a peppercorn cream sauce

SCALOPPINE ALLA SORRENTINA 52.00
Veal medallions with eggplant, prosciutto & provolone cheese

SALMONE ARROSTO 48.00
Grilled salmon served with sautéed spinach & roasted potatoes

MERLUZZO MERECHIARO 47.00
Cod fish in a tomato sauce, white wine, mussels sauce

INSALATE

INSALATA DI CAVOLO NERO 28.00
Kale, fennel, Parmesan cheese, hazelnut, breadcrumbs, lemon dressing

INSALATA CON PISELLI E PARMACOTTO 27.00
Rucola, blanched peas, ham, fennel, lemon/mint dressing

INSALATA MINIERI 29.00
Chopped salad, Parmesan cheese, mushrooms, beans, onions

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*