

DINNER MENU

LaCantina Italiana Restaurant



INSALATA Add crumbled gorgonzola or fresh mozzarella 1.95 Add grilled shrimp 4.95 / chicken 2.95

Tomato salad

Sliced roma tomatoes, onions and basil with fresh mozzarella 5.50

Antipasto Tradizionale

Prosciutto, capicola, salami, pesto chicken, grilled zucchini, artichokes, pepper shooters, fresh mozzarella, roasted peppers, pepperoncini & tomatoes over arugula drizzled with olive oil
Medio(2-3) 9.95 grande(4-5) 13.95

Antipasto

Imported ham, salami, provolone, bermuda onion, green peppers, mediterranean olives, grape tomatoes, roasted peppers, pepperoncini, over iceberg lettuce (anchovy)

Individuale 6.95 medio (2-3) 9.95 grande (4-5) 12.95

Antipasto di lusso

Shrimp, tuna, sardines, imported ham, salami, provolone, Bermuda onion, green pepper, calimata olives, grape tomatoes, roasted peppers, pepperoncini over iceberg lettuce (anchovy)

Individuale 7.95 medio (2-3) 10.95 grande (4-5) 13.95

Mediterraneo

Fresh mozzarella and grape tomatoes over Arugula 4.95

Antipasto misto (for two)

Prosciutto di parma, mediterranean olive medley, Fresh mozzarella, sliced roma tomatoes, & basil
Over a bed of baby arugula 9.95

Insalata di gorgonzola

Grilled marinated shrimp, grape tomatoes, Bermuda onion, shredded basil with crumbled Gorgonzola over romaine & arugula 8.95

Caprese

Fresh mozzarella, sliced roma tomatoes & basil 5.95

Caesar

Romaine lettuce, shaved parmigiano, anchovies & croutons 5.50

Garden

Iceberg lettuce with grape tomatoes, shredded carrot Bermuda onion & green peppers 3.95

ANTIPASTI E CONTORNI

Sauteed mussels

One pound prepared alla marche style with garlic & butter 7.95

Polenta pomodoro

Oven baked with sliced roma tomatoes, pecorino romano, cheddar & mozzarella 4.95

Little necks fra diavolo

Seven whole shell clams sauteed with tomato fillets, garlic, onions & olive oil served over risotto alla milanese 8.95

Shrimp skewer

Six grilled marinated shrimp served on a bed of arugula 6.50

Artichoke & Spinach Dip

Served hot with toasted crostini 6.95

Bruschetta

Chopped roma tomatoes, fresh garlic & basil blended with Fanny's dressing, served with toasted crostini 5.95

Mozzarella Sticks

Eight pieces fried golden brown in pure vegetable oil 5.95

Shrimp Cocktail

Six medium shrimp served with arugula, cocktail sauce And lemon wedge 7.50

Minestrone

Fanny's recipe using only fresh carrots, celery, onions, potatoes, cabbage, tomatoes with basil, parsley, garlic, garbazo and kidney beans
Cup 3.50 Bowl 4.50

Buffalo Wings or Fingers

Medium hot fried in pure vegetable oil served with celery sticks & bleu cheese 6.50

Chicken fingers

Five large pieces served with BBQ, honey mustard, or marinara sauce 6.50

French Fries

cooked in pure vegetable oil. Small 2.50 large 3.50

Fried Calamari

Tubes & tentacles served with marinara sauce & lemon wedge 6.95 Fra diavolo 7.95

Wrapped scallops and bacon

Eight wrapped scallops on a bed of arugula With lemon wedge 8.95

Fried Ravioli

Eight cheese filled ravioli fried in pure vegetable oil & served with marinara sauce 6.50

Fresh roasted garlic

Two whole bulbs drizzled with olive oil & served in casserole with toasted crostini 4.95

Garlic Bread 3.50

Topped with cheddar & mozzarella cheese 4.50

Meatballs or Sausages 3.95

Grilled risotto alla milanese

Imported arborio rice, onions, butter, chicken broth & pecorino romano served on a bed of arugula 4.95

Roast Potatoes

Fresh cut potatoes, oven roasted with our special blend of spices 4.50

Sauteed button mushrooms

Olive oil, fresh chopped garlic & onion in a marsala wine demi-glace reduction 5.50

Verdura del giorno 3.50

Vegetable of the day

Piatto di varieta

Sampler plated of fried calamari, mozzarella sticks & chicken fingers 9.95

Please note: No outside food or drink allowed. Plate/seat charge 5.00

We provide the following information per health department regulations:

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

