

La Cantinella

Ristorante Italiano

Antipasti

Bruschetta Classica

Tomatoes marinated with fresh basil, extra virgin olive oil, and garlic served on crostini

\$12

Garlic Bread

Italian bread baked with herb garlic butter topped with mozzarella cheese

\$10

Caprese

Fresh bocconcini, sliced ripe tomatoes, drizzled with extra virgin olive oil, garlic, balsamic and fresh basil

\$16

Sauteed Calamari

Tender Calamari sautéed in a Lemon and Garlic White Wine Sauce, Cherry Tomatoes, Capers and fresh Herbs with a hint of Chili

\$16

Calamari Fritti

Golden fried tender Calamari served with an in house made Lemon Aioli

\$16

Cozze di Mare Rosso

Fresh P.E.I. Mussels in a Plum Tomato, White Wine, Garlic Herb Sauce with a hint of spice

\$15

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Cozze di Mare Bianco

Fresh P.E.I. in a White Wine, Garlic and Lemon Herb Butter sauce with Cherry tomatoes and a hint of spice

\$15

Gamberi Limone

Jumbo tiger shrimp, sauteed pancetta, green olives, red onion, roasted red pepper in a lemon, white wine, garlic butter sauce with fresh herbs

\$17

Gamberi Fritti

Golden Fried jumbo Black Tiger Shrimp served with Spicy Marinara Sauce

\$16

Antipasto Italiano for One

An assortment of Italian meats, cheeses, olives, and in house marinated vegetables

\$16

Antipasto Italiano for Two

An assortment of Italian meats, cheeses, olives, and in house marinated vegetables

\$27

Polpetti di Casa Meatballs

House made veal and pork meatballs braised in tomato sauce with fresh basil, parmigiano cheese and warmed foccacia

\$15

Crispy Bocconcini Balls

Bocconcini cheese encrusted with panko parmegiano and fresh herbs. Topped with gremolata, balsamic reduction and fresh marinara sauce

\$15

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Zuppa & Insalate

Add - Grilled chicken \$5 - Jumbo tiger shrimp \$10 - Scallops \$12

Zuppa del Giorno

Freshly made Soup of the day

\$8

Insalata Mista

Mixed baby greens tossed in balsamic vinaigrette, with cherry tomatoes and cucumber and topped with shaved radish

\$11

Insalata di Cesare

Tender leaves of romaine tossed in a creamy garlic house dressing with a garlic crostini, topped with a pancetta crisp

\$12

Feature Salad

Prepared fresh daily, please ask your server

\$16

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Pasta

Add – Gluten Free pasta \$4 - Grilled Chicken \$5 - Italian Sausage \$6 - Jumbo Tiger Shrimp \$10 - Mushrooms \$5- Scallops \$12- Meatball \$3 - Cream sauce up charge \$9 - Please inform your server of any food allergies

Spaghetti & Meatballs

Classic tomato sauce, fresh basil, & topped with in house made meatballs

\$17

Lasagna

Freshly prepared in-house pasta layered with meat sauce, parmigiano & mozzarella

\$18

Penne Arabiatta

Tossed in a spicy aromatic plum tomato sauce with in house made sausage

\$20

Penne alla Vodka

Sautéed pancetta, garlic, and shallots, tossed in a creamy, vodka rosé sauce

\$20

Fettuccine alla Gorgonzola

Imported gorgonzola cheese, sautéed crimini mushrooms sundried tomatoes, red onions, asparagus, and fresh basil, tossed in a creamy garlic sauce

\$24

Fettuccine Primavera

Fresh sautéed vegetables, mushrooms, sundried tomatoes and red onions, tossed in a white wine plum tomato sauce basil sauce

\$22

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Gnocchi Gorgonzola

Potato gnocchi tossed with imported gorgonzola cheese, sautéed pancetta and fresh basil, tossed in a creamy garlic sauce

\$23

Fettuccine Alfredo

Julienned grilled chicken, mushrooms, red onions and baby spinach, tossed in a creamy garlic parmigiano sauce

\$22

Linguine Pescatore

Fresh P.E.I. mussels, jumbo Black tiger shrimp, scallops and tender calamari tossed in a garlic, white wine, plum tomato sauce with a hint of spice

\$28

Fettuccine & Scallops

Pan seared scallops, jumbo Black tiger shrimp, red onions & green peppercorn tossed in a roasted garlic cream sauce

\$27

Pollo alla Parmigiana

Lightly breaded breast of chicken, oven baked with tomato sauce, topped with mozzarella cheese, accompanied with spaghetti

\$26

Vitello alla Parmigiana

Tender veal lightly breaded, oven baked with tomato sauce, topped with mozzarella cheese, accompanied with spaghetti

\$28

Agnolotti alla Pesto

Spinach and ricotta cheese filled agnolotti with sauteed mushrooms, baby spinach and red onion in a basil pesto cream sauce

\$25

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Secondi

Add - Sautéed mushrooms \$5- Jumbo tiger shrimp \$10- Scallops \$12- Rosemary fries \$8- Seasonal vegetables \$5- Cream sauce up charge \$9-

12 Oz AAA New York Striploin

Topped with a delicate green peppercorn demi glace, accompanied with rosemary roasted potatoes and chefs vegetables

*Can substitute both potato and vegetables for rosemary parmigiano fires

*Add tiger shrimp \$10

\$42

Vitello al Limone

Milk fed veal scaloppini sautéed in a white wine, lemon and caper sauce, accompanied with pasta in a fresh herb garlic extra virgin olive oil sauce

\$29

Chicken Valdostana

Oven roasted grain fed chicken supreme, stuffed with Proscutto, Fontina Cheese and fresh Herbs, on a roasted Red Pepper sauce, accompanied with roasted rosemary potatoes and chefs seasonal vegetables

\$30

Schoppino fra Diablo

Jumbo tiger shrimp, calamari, mussels and scallops sautéed in a spicy, white wine, garlic, plum tomato sauce, served with in house baked foccacia bread. Very spicy, can be made mild

\$29

Catch of the Day

Fresh Fillet of Fish, Please ask your Server
(Market Price)

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Dessert

Tiramisu

Our Signature dessert, Savoiardi biscuits soaked in Espresso and Kahlua liqueur, layered with creamy Mascarpone Cheese and Cocoa

\$11

Cheesecake

Made in house. Please ask your server for selection

\$10

Cannoli Siciliani

Crispy Classic Italian Pastry Shells, filled with silky whipped Ricotta Cheese and mini Chocolate chips, Maraschino Cherries and sprinkled Icing Sugar

\$9

Tartufo al Cioccolato

Decadent Chocolate Gelato Ice Cream with a delicious Raspberry Sorbet centre

\$9

Crêpes

In house made Crêpes filled with creamy French Vanilla Ice Cream topped with warm seasonal fruit

\$11

Crème Brûlée

Daily selection of smooth creamy Custard with a hint of liqueur topped with a crust of caramelized Sugar

\$10

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Bianca è Nera

Vanilla whip cream filled bignè pastry, layered with a Mascarpone whip Custard, Cocoa and topped with Chocolate Sauce

\$11

Gelato

Daily Selection of Italian style Ice Cream

\$9

Semifreddo

Light Italian semi frozen dessert

\$11

Sorbet

Daily selection of flavour

\$9

Panini Pressati & Wraps

~Available for Lunch 11 A.M. til 3 P.M.~ ~All panini and wraps come with choice of side soup or mixed greens salad in balsamic vinaigrette~ Upgrade your side to Caesar Salad \$3- Rosemary parmigiano fries \$4-

Pollo Parmigiana

Breaded breast of chicken, baked in tomato sauce, topped with mozzarella cheese on an Italian bun

\$16

Classic Muffuletta Focaccia

Spicy Calabrese salami, mortadella, capicollo, provolone cheese, roasted red peppers, zesty olive tapenade, pressed in a fresh in house baked foccacia

\$16

Prosciutto Pesto Focaccia

Slices of prosciutto, melted bocconcini cheese, red onion, roasted red pepper and basil pesto pressed in house made foccacia bread

\$16

Vitello alla Parmigiana

Lightly breaded veal, oven baked in tomato sauce, topped with mozzarella cheese on an Italian bun

\$16

Chicken Caesar Wrap

Fresh grilled chicken, pancetta, romaine lettuce, Caesar dressing and parmigiano cheese

\$16

Vegetable Wrap

Lettuce, tomatoes, cucumbers, red onions, olive tapenade, roasted red peppers, artichoke hearts, goats cheese and garlic aioli

\$15