

La Cantinella Valentine's Day Menu

Antipasti

Bruschetta Classica 12

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

Garlic Bread 10

Baked with fresh herbs and garlic butter, topped with mozzarella cheese

Gamberi Fritti 16

Golden fried Jumbo black tiger shrimp served with a spicy marinara sauce

Caprese 16

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

**Arrancini 17*

Traditional panko encrusted risotto balls filled with sautéed ground veal, peas and mozzarella cheese, topped with tomato sauce and parmigiano cheese.

Calamari Fritti 16

Golden fried tender calamari served with an in house made lemon aioli

Crispy Bocconcini Balls 16

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

Antipasto Italiano for Two 29

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

Cozze Di Mare - 16

Fresh P.E.I. mussels, choice

Bianco - White wine, garlic and lemon herb butter sauce with cherrie tomatoes and a hint of spice

Rosso- Plum tomato, white wine, garlic, herb sauce with a hint of spice

Insalata

Insalata di Cesare 14

Tender leaves of romaine tossed in a creamy garlic house dressing with garlic croutons and topped with a pancetta crisp

**Feature Salad 17*

Baby heritage mixed greens tossed in a honey champagne vinaigrette, and topped with poached pear, strawberries, kiwi, crumbled goat's cheese and toasted walnuts

Entrees

**Chicken Valdostana 32*

Oven roasted grain fed chicken supreme, stuffed with fontina cheese and proscutto. Topped with a light roasted red pepper herb sauce, accompanied with roasted rosemary potatoes and seasonal vegetables

Linguini Pescatore 30

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

Catch of the Day 36

Pan Seared delicate fillet of Arctic Char topped with a lemon, thyme, caper sauce, with cherry tomatoes, accompanied with basmati rice and chef vegetables

Vitello alla Parmigiana 30

Tender veal lightly breaded, oven baked with tomato sauce, and topped with mozzarella cheese accompanied with parpadelli pasta in a fresh tomato basil sauce

Gnocchi alla Gorgonzola 25

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

Fettuccine Con Scallops 29

Pan seared scallops, jumbo black tiger shrimp, red onions, and green peppercorns tossed in a roasted garlic cream sauce

**Agnolotti al Salmone 27*

Spinach and ricotta cheese filled agnolotti tossed in a creamy garlic, lemon, Pernod sauce, with Norwegian smoked salmon, shaved fennel, red onions and green peppercorns

Ravioli 24

Tasty ground veal filled ravioli, tossed in an in house made tomato, basil sauce

Pollo alla Parmigiana 28

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

**Veal Chop 48*

12 ounce Frenched tender veal chop basted on the grill, topped with a Cognac cream sauce, with sauteed mushrooms and green peppercorns, accompanied with pappardelle pasta, in a roasted garlic cream sauce

Add lemon butter jumbo black tiger shrimp 10

**Gluten free pasta 4 Add - Grilled chicken 5- Jumbo black tiger shrimp 10- Scallops 12
Please inform your server of any allergies**

Desserts

Angel Food Cake \$12

In house made angel food cake, layered with creamy, vanilla bean custard, with fresh strawberries and blueberries

Tiramisu 12

Our signature dessert. Savoiardi biscuits soaked in espresso and Kahlua liqueur, layered with creamy mascarpone cheese and cocoa

Cheesecake 12

Frangelico, Nutella, chocolate chunk, with an Oreo crust