

ANTIPASTI - APPS

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| <b>Cantina Meatballs</b> .....                                                         | <b>\$20</b> |
| Family recipe of house-made angus beef meatballs in ragu, parmigiano served with 3 *   |             |
| <b>✓ Antipasto Vegano</b> .....                                                        | <b>\$18</b> |
| Roasted red peppers, roman artichokes, pickled eggplant, Mediterranean mixed olives    |             |
| <b>Scampi</b> .....                                                                    | <b>\$25</b> |
| Pan-seared colossal shrimp in a garlic butter, lemon and white wine sauce, crostini *  |             |
| <b>Zuppa di Cozze</b> .....                                                            | <b>\$20</b> |
| PEI mussels sautéed in a garlic, white wine and chili herb brodo, gremolata crostini * |             |
| <b>Calamari Fritti</b> .....                                                           | <b>\$20</b> |
| Fried Loligo tube and tentacle calamari, hot cherry peppers, marinara *                |             |
| <b>Garlic Bread</b> .....                                                              | <b>\$15</b> |
| Garlic butter, herbs, and mozzarella, brick oven baked                                 |             |

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| <b>Antipasto all'Italiana</b> .....                                                                                      | <b>\$29</b> |
| Selection of cured Italian meats, cheeses, house-made pickled vegetables *                                               |             |
| <b>Caprese</b> .....                                                                                                     | <b>\$19</b> |
| Fior di latte mozzarella, tomatoes, olive oil, balsamic glaze, roasted red peppers, basil - add prosciutto di Parma +\$5 |             |
| <b>Arancini</b> .....                                                                                                    | <b>\$15</b> |
| 3 Arborio rice balls filled with angus beef bolognese ragu, sweet peas and asiago cheese *                               |             |
| <b>Bruschetta</b> .....                                                                                                  | <b>\$18</b> |
| Baked crostini, dressed plum tomatoes, garlic, fresh basil, stracciatella and olive oil                                  |             |
| <b>Mozzarella en Carozza</b> .....                                                                                       | <b>\$18</b> |
| Breaded and pan fried loaf mozzarella, marinara                                                                          |             |
| <b>Prosciutto &amp; Mozzarella</b> .....                                                                                 | <b>\$24</b> |
| 24 month aged prosciutto di Parma, fresh fior di latte mozzarella, extra virgin olive oil, fresh basil *                 |             |

INSALATE - SALAD - ZUPPA - SOUP

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| <b>Cantina Chopped</b> .....                                                                    | <b>\$17</b> |
| Arcadian greens, tomatoes, red onion, carrots, cucumbers and house-made creamy Italian dressing |             |
| <b>Caesar</b> .....                                                                             | <b>\$16</b> |
| Romaine lettuce, house-made Caesar dressing, sun dried tomato croutons, and Parmigiano.         |             |

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| <b>✓ Zuppa di Fagioli</b> .....                                   | <b>\$15</b> |
| Hearty cannellini bean and pasta soup                             |             |
| <b>Rughetta</b> .....                                             | <b>\$15</b> |
| Baby arugula, olive oil, lemon, shaved Parmigiano, balsamic glaze |             |

PASTA - MACARONI

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| <b>Bombolotti alla Buongustaia</b> .....                                                             | <b>\$29</b> |
| House made bombolotti pasta, spicy sausage, onion, marinara sauce, parmigiano, crumbled goat cheese* |             |
| <b>Bombolotti alla Vodka</b> .....                                                                   | <b>\$26</b> |
| House made bombolotti pasta, smoked pancetta & shallots in a vodka tomato cream sauce *              |             |
| <b>Rigatoni Arrabbiata</b> .....                                                                     | <b>\$26</b> |
| Fresh chili soffrito, and cherry tomatoes, tossed with parmigiano                                    |             |
| <b>Rigatoni alla Carbonara</b> .....                                                                 | <b>\$29</b> |
| Smoked speck, guanciale, parmigiano & egg *                                                          |             |
| <b>Lasagna al Forno</b> .....                                                                        | <b>\$31</b> |
| Layers of house-made pasta, beschamel, angus beef and pork ragú, mozzarella and parmigiano *         |             |
| <b>Ravioli di Ricotta</b> .....                                                                      | <b>\$25</b> |
| Handmade ricotta cheese filled ravioli, marinara sauce                                               |             |
| <b>✓ Gnocchi Crema di Peppers</b> .....                                                              | <b>\$28</b> |
| Oven roasted red peppers, tomato, garlic, basil                                                      |             |
| <b>Gnocchi alla Norcia</b> .....                                                                     | <b>\$34</b> |
| Crumbled sweet sausage, porcini mushrooms, white truffle cream, Pecorino Romano*                     |             |

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| <b>Pappardelle alla Bolognese</b> .....                                                                          | <b>\$26</b> |
| classic Bolognese, slow cooked meat ragú of angus beef and pork, San Marzano tomatoes*                           |             |
| <b>Pappardelle allo Pesto</b> .....                                                                              | <b>\$28</b> |
| pappardelle pasta, roasted pine nuts, shaved parmigiano, topped with creamy stracciatella                        |             |
| <b>Spaghetti con Polpette</b> .....                                                                              | <b>\$26</b> |
| Italian-American classic, angus beef meatballs in a San Marzano tomato sauce topped with ricotta*                |             |
| <b>Rigatoni Americano</b> .....                                                                                  | <b>\$28</b> |
| Pan-seared chicken, garlic, broccoli florets, pecorino Romano, parmigiano, and mozzarella in a white wine sauce* |             |
| <b>Fusilli Rabe e Salsiccia</b> .....                                                                            | <b>\$29</b> |
| Handmade spicy sausage, broccoli rabe, white wine, Pecorino Romano *                                             |             |
| <b>✓ Ravioli Vegano</b> .....                                                                                    | <b>\$30</b> |
| Roasted vegetable ravioli, San Marzano tomato sauce, fresh basil                                                 |             |
| <b>Gnocchi alla Sorrentina</b> .....                                                                             | <b>\$27</b> |
| San Marzano tomato sauce, mozzarella, parmigiano, fresh basil                                                    |             |

VITELLO - VEAL

Vitello Gino .....\$34

Lightly breaded veal, layered with pan-fried eggplant, marinara, baked with mozzarella & parmigiano \*

Veal Chop Parmigiana .....\$42

Bone-in veal chop, breaded and baked with marinara and mozzarella served with homemade pasta\*

Veal Chop alla Vodka .....\$44

Pan-seared veal chop, creamy vodka sauce, Parmigiano served with homemade bombolotti\*

Saltimbocca di Vitello .....\$34

Pan-seared veal with prosciutto in marsala wine and mushroom sauce topped with fontina\*

Veal Chop Milanese .....\$44

Breaded veal chop, arugula salad, lemon vinaigrette, shaved Parmigiano \*

POLLO - CHICKEN

Pollo Gino .....\$32

Lightly breaded chicken, layered with pan-fried eggplant, marinara, baked with mozzarella & parmigiano \*

Pollo Scarpariello .....\$34

Sautéed chicken, sausage, hot & sweet cherry peppers, rosemary white wine sauce, roasted potato and crostini \*

Pollo Alla Vodka .....\$34

Breaded chicken, vodka tomato cream sauce, and baked with mozzarella, smoked scamorza served with homemade bombolotti \*

Saltimbocca di Pollo .....\$30

Pan-seared chicken with prosciutto in marsala wine and mushroom sauce topped with fontina\*

Parmigiana di Pollo .....\$32

Breaded chicken cutlet, marinara, mozzarella, Parmigiano served with homemade pasta\*

PASTA DAL MARE - PASTA OF THE SEA

Bombolotti con Aragosta Fra Diavolo .....\$48

House-made bombolotti, North Atlantic lobster tail, shrimp, cherry tomatoes in fra diavolo sauce \*

Spaghetti alle Scampo .....\$34

Spaghetti di Gragnano with colossal shrimp in garlic, white wine, and lemon \*

Spaghetti alle Vongole .....\$32

Littleneck clams, garlic, olive oil, white wine and Italian parsley \*

STEAK, SEAFOOD & HOUSE SPECIALTIES

Bistecca alla Pizaiola .....\$44

Filet mignon medallions, garlic, oregano, cherry tomato sauce, shaved Parmigiano, homemade pasta \*

Filetto di Salmone .....\$38

Faroe Island salmon filet, sautéed spinach, lemon-arborio risotto \*

Filetto di Manzo .....\$52

8oz grilled beef tenderloin, chianti reduction, Yukon mashed potato, broccoli rabe\*

Eggplant Parmigiana .....\$30

Breaded Sicilian eggplant, marinara, mozzarella, Parmigiano served with homemade pasta

CONTORNI - SIDES

Mushroom Trifolati – \$12 Roasted Potato Wedges – \$10 Risotto alla Milanese – \$14 Broccoli Rabe – \$14 Spinach – \$10  
Steak Fries – \$12 Truffle Parmigiano Fries– \$15

GRATUITY OF 20% INCLUDED IN ALL PARTIES OF 6 MORE

MAXIMUM OF 2 CREDIT/DEBIT CARDS PER CHECK

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.