

Antipasti

Gamberi Fritti ^{GF} \$16

Gluten free battered shrimp, fried and tossed in a sweet chilli sauce

Cozze Marinara ^{GF} \$15

Fresh mussels sautéed in a tomato broth

Calamari Fritti \$14

Floured, seasoned and fried calamari served with a side of arrabiata sauce

Pork Riblets \$14

Deep fried garlic pork riblets served with a roasted pepper & garlic aioli

Eggplant Polpetta \$13

Four homemade breaded eggplant & parmigiano spheres served with tomato sauce

Polpetta \$12

Four homemade beef and pork meatballs topped with tomato sauce

Arancini \$12

Four breaded risotto croquettes stuffed with peas and mozzarella served with arrabiata sauce

Breaded Fried Artichokes \$12

Lightly breaded and fried artichokes served with a roasted red pepper aioli sauce

Bruschetta \$8

Grilled crostini with tomatoes, garlic, basil

Zuppa

Cioppino \$21

Chef's selection of fresh seafood sautéed in a white wine garlic tomato broth

Minestrone ^{GF} Small: \$8 Large:

\$11
Homemade tomato vegetable soup

Pasta e Fagioli Small: \$8 Large:

\$11
Homemade tomato broth with romano beans and tubetti pasta

Nonna's Brodo Small: \$7 Large:

\$10
Homemade chicken broth with small chicken meatballs and pastina

Insalate

Caprese ^{GF} \$12

Fresh bocconcini, tomatoes and basil drizzled with olive oil and balsamic vinegar

Roma ^{GF} \$12

Spring mixed greens with pecans, goat cheese and cherry tomatoes tossed in our house dressing

Caesar Starter: \$6 Entrée: \$10

Romaine lettuce, croutons, crispy prosciutto & parmigiana tossed in a creamy garlic Caesar dressing

Mista ^{GF} Starter: \$5 Entrée: \$9

Mixed Greens, cucumbers and tomatoes tossed in olive oil and red wine vinegar

Jalapenos \$2

Add To Your Salad:

Chicken	\$7	Salmon	\$9
Prawns	\$8	Calamari	\$9

*Complimentary basket of bread available upon request
Additional baskets are \$2.50 each*

Pizza

Pizzas may not be modified

*Pizzas are made with mozzarella and tomato sauce

Wise Guy *

\$18

Capicollo, ham, and italian sausage topped with fresh prosciutto

Salmone Bianco \$16

Smoked salmon, gorgonzola cheese, red onions and capers

Margherita * \$14

Bocconcini, mozzarella and basil

Hawaiian * \$15

Ham and pineapple

Italiano * \$15

Capicollo, mushrooms and black olives

Pesto Chicken

\$16

Chicken, pesto and tomatoes

Pasta

<p>Pasta Pescatore \$26 <i>Chef's selection of seafood served on a bed of linguini with a tomato sauce (or) a white wine butter sauce</i></p> <p>Shrimp Capellini \$22 <i>Sautéed shrimp tossed in a rose sauce served on a bed of angel hair pasta</i></p> <p>Tagliatelle con Funghi \$21 <i>Wild mushroom and prosciutto in a light cream sauce</i></p> <p>Spaghetti Carbonara \$20 <i>Smoked pancetta, in a creamy egg & parmigiano sauce served on a bed of spaghetti</i></p> <p>Linguine Vongole \$21 <i>Clams served on a bed of linguine with a tomato sauce (or) a white wine butter sauce</i></p> <p>Seasonal Risotto GF \$19 <i>Ask your server for the flavor this season!</i></p>	<p>Rigatoni Al Forno \$19 <i>Baked rigatoni with italian sausage, meatballs, and egg in a tomato sauce topped with melted mozzarella</i></p> <p>Traditional Cecchetto Lasagna \$18 <i>Original handmade recipe as it was created by Romano Cecchetto with veal and pork in a tomato sauce.</i></p> <p>Spaghetti and Meatballs \$18 <i>Spaghetti tossed with handmade beef and pork meatballs in a tomato sauce</i></p> <p>Classic Roma Stracci \$17 <i>3 handmade egg crepes stuffed with veal and pork in a tomato sauce (or) spinach and ricotta in a cream sauce</i></p> <p>Gnocchi Romano \$16 <i>Hand rolled potato dumplings in a tomato sauce</i></p>
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All entrées are served with two side dishes:

Vegetables	Mista Salad
Penne Marinara	Caesar Salad
Potatoes	Golden Fries

*Extra charges apply for any changes made to pasta and/or sauce

<p>Vitello Funghi \$26 <i>Lightly floured veal scallopini in a creamy mushroom sauce</i></p> <p>Vitello al Limone \$25 <i>Lightly floured veal scallopini in a white wine lemon sauce</i></p> <p>Vitello Parmigiana \$23</p> <p>Pollo Parmigiana \$20 <i>Lightly breaded veal or chicken cutlet topped with tomato sauce and baked mozzarella cheese</i></p> <p>Pollo alla Boscaiola \$21 <i>Grilled chicken breast topped with a pancetta and mushroom cream sauce</i></p> <p>8oz Striploin GF \$21 <i>AAA Alberta striploin topped with sautéed Mushrooms</i></p> <p>Pollo Piccata GF \$20 <i>Grilled chicken breast in a lemon garlic caper sauce</i></p> <p>Grilled Salmon GF \$19 <i>Grilled salmon topped with olive oil and lemon</i></p> <p>Mediterranean Shrimp GF \$18</p>	
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Pasta a Modo Tuo

\$16

Choose Your Pasta

Penne
Rigatoni
Spaghetti
Linguine
Tagliatelle
Tortellini

Choose Your Sauce

Marinara GF

(Tomato)

Bolognese GF

(Meat and Tomato)

Aglia Olio GF

(Garlic, Olive Oil & Chili Flakes)

Pesto GF

(Garlic, Basil, and Olive Oil)

Rosé

(Tomato and Cream)

Alfredo

Add To Your Pasta:
(Cream and Parmigiano)

	La Cantina	
Chicken	Wild Italian Sausage	\$5
(Rosemary Mushrooms, Pecorino)	Shrimp Prosciutto	\$8

Groups of 8 or more are subjected to an 18% gratuity charge.
CICC members receive 10% off total bill, please inform server of your membership