

LA CANZONE DINNER MENU

APPETIZERS

Cozze e vongole in bianco o rosse	\$12
Sautéed mussels and clams in garlic olive oil white wine and lemon juice or with imported Italian cherry tomatoes garlic olive white wine and fresh herbs	
Parmiggiana di melanzane	\$9
Thin slices of eggplant tomato sauce basil and parmesan reggiano baked with fresh mozzarella on top	
Calamari fritti e bagnati	\$11
Fried calamari tossed in a mild cherry peppers and marinara sauce with cherry tomatoes over a bed of baby arugula.	
Polipetti affogati	\$9
Braised baby octopus in a garlic white wine san Marzano tomato sauce served over thick Italian bread toast.	
Tavola d' affettati latticini e sott'aceti	\$13
Wood board of Italian cheese cold cuts and homemade marinated vegetable served with baby arugula.	
Insalata di mare	\$13
Fresh poached medley of seafood chilled and marinated with olive oil fresh lemon juice garlic and fresh parsley.	
Polpetta ripiena	\$9
Large homemade meatball stuffed with ricotta and roasted red peppers and tomato sauce baked served with melted fontina cheese on top.	
Carpaccio Del Giorno	\$12
Fresh prepared every day	
La vera caprese	\$11
Home made fresh mozzarella and heirloom tomatoes drizzled with olive oil fresh basil and oregano.	

ZUPPA DEL GIORNO

Fresh prepared every day	\$6-9
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INSALATE

Capricciosa	\$9
Fraise lettuce grape tomatoes crumbled goat cheese red onions orange wedges white balsamic and olive oil dressing.	
Fantasia	\$12
House mixed greens sliced red apples caramelized walnuts ripe tomatoes and crumbled gorgonzola with chef rino's vegetables base salad dressing.	
Cesare	\$11
Half cut of romaine lettuce and classic homemade Caesar dressing served with garlic toasted Italian bread topped with marinated white Mediterranean anchovies.	
Arugola e pere	\$10
Baby arugula and bosc pears with shaved reggiano tossed with lemon citronette dressing	

FARINACEI-PASTA

Gnocchi alla sorrentina	\$16
Homemade ricotta cheese dumpling in a tomatoe sauce fresh mozzarella and fresh basil	
Tagliatelle alla Bolognese	\$15
Homemade fresh fettuccine pasta in a pork veal and beef creamy tomato sauce and parmesan	
Bucatini alla Crudaia	\$15
Thick spaghetti tossed in a lukewarm row san Marzano tomato sauce fresh basil olive oil parmesan and fresh mozzarella	
Linguine del golfo	\$24
Mussels clams shrimps scallops and chunks of fish in a light marinara sauce or white wine sauce	
Strozzapreti con saliccia e broccoli di rape	\$17
Homeade twisted pasta in a sausage broccoli rapini garlic and olive oil with percorino romano	
Paccheri zucchini e funghi misti	\$17
Large rigatoni pasta zucchini and mixed mushrooms sautéed with extra olive oil and shaved asiago cheese	

CONRONI-SIDES

Broccoli rapini	\$9
Sauteed mixed mushrooms.....	\$7
Spinach steamed or garlic and oil.....	\$7

SECONDI PIATTI

Pollo all'agrodolce	\$18
Bell & Evans Bone in organic dark meat chicken pieces braised in a Balsamic garlic white wine and touch of cherry tomatoes with caramelized onions and bell peppers	
Petto di pollo all'porto	\$19
Bells & Evans airline chicken breast roasted and served with port of wine reduction and mixed mushrooms	
Fettine di vitello del giorno	\$24
Ask you server for the recipe of the day	
Costantine di manzo brasate	\$22
Braised short ribs in chianti wine garlic rosemary and beef reduction	
Costolette di maiale arrosto	\$21
16 oz pork chop marinated and slow roasted with white wine lemon and capper sauce	
Gamberoni alla griglia	\$30
Colossal shrimp seasoned and grilled served over bed of sautéed cannellini beans	
Pesce del giorno	\$29
Ask your server for the catch of the day	
Tagliata di manzo	\$32
Chef's beef cut of the day	

All entrée are served with starch and veg tables of the day

