



# Cantina Italiana Lunch

FIRST COURSE

## Primi

(Choice of one)

### **Zuppa del Giorno**

*Chef's homemade soup of the day*

### **Insalata della Casa**

*Romaine hearts, fresh julienne carrots, tomatoes, red peppers and red onions,  
served with a homemade creamy Italian dressing*

SECOND COURSE

## Secondi

(Choice of one)

### **Bucatini alle Vongole alla Napoletana**

*Fresh littleneck clams sautéed with garlic and extra virgin olive oil, tossed with a roasted pepper  
San Marzano tomato sauce, served with homemade Bucatini pasta*

### **Gnocchi al Sugo Rustico**

*Homemade gnocchi baked with a Bolognese sauce and sprinkled  
with smoked Scarmorza cheese*

### **Scaloppine di Petto di Pollo al Rosamarino**

*Pan-seared chicken breast marinated with Rosemary in a lemon sauce,  
served with sautéed spinach*

THIRD COURSE

## Dolci

(Choice of one)

### **Traditional Sicilian Cannoli**

**\$20.10 per person**

**OR New Choose from 2 Courses for \$15.10 | Your choice of One Antipasti or Dessert & Entree**

*No Additions or Substitutions Please*

*(Excludes 5% Mass Meals tax, beverages & gratuity)*

The state of Massachusetts requires that we inform customers that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have medical conditions. Menu items identified with an asterisks (\*) contain raw or undercooked ingredients and are cooked to order



# Cantina Italiana Dinner

FIRST COURSE

## Primi

(Choice of one)

### Zuppa del Giorno

*Chef's homemade soup of the day*

### Insalata Mista con Pane Fritto

*Baby mixed greens, red peppers, red onions and pan-fried bread  
tossed with red vinegar and extra virgin olive oil*

SECOND COURSE

## Secondi

(Choice of one)

### Brasato al Barolo con Polenta

*Slow-braised veal served with a Barolo demi-glaze and fried polenta*

### Merluzzo in Salsa allo Zaffarano

*Pan-seared Cod fillet wrapped with imported Speck Prosciutto  
topped with a Saffron fish fumetto sauce, served with sautéed organic baby spinach*

### Bombardoni con Salsa Amatriciana

*Imported Bombardoni pasta served with an Amatriciana sauce,  
sprinkled with shaved Pecorino Romano cheese*

THIRD COURSE

## Dolci

(Choice of one)

### Profiterole Di Ricotta

*Cream puffs filled with sweet ricotta cheese and shaved chocolate,  
topped with a white chocolate mousse and shaved chocolate*

**\$33.10 per person**

(Excludes 5% Mass Meals tax, beverages & gratuity)

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