Benvenuti a

CANTINA AMICI

At Cantina Amici, every meal begins with a story, and ours begins in Naples. Inspired by the city's timeless culinary traditions, we bring together family recipes, authentic ingredients, and the warmth of true Neapolitan hospitality to create an experience that feels both familiar and unforgettable.

Like the olive tree that stands at the heart of our restaurant—a symbol of strength, community, and tradition—our table is a place where friends become family, conversations flourish, and memories are shared over exceptional food and wine.

Our menu celebrates the heart of Neapolitan cooking: handcrafted Neapolitan pizzas, fresh house-made pasta, slow-cooked ragù, seafood prepared the way it is by the Gulf of Naples, and carefully selected wines from Italy and around the world. Alongside the classics, you will find a few dishes inspired by the friends and cultures that make Vaughan our home.

Whether you are joining us for a casual lunch, a family celebration, a romantic evening, or simply a glass of wine among friends, we welcome you the way Naples always has: *a braccia aperte*, with open arms.

Buon Appetito,

THE CANTINA AMICI FAMILY

AUTHENTIC NEAPOLITAN CUISINE • VAUGHAN, ONTARIO

INSALATE

Cesare 23

Romaine lettuce, shaved Parmigiano Reggiano DOP, crispy prosciutto crudo di Parma, sourdough crostini, and house-made Caesar dressing.

Insalata Greca 24 (V)

Tomatoes, cucumbers, red onion, Kalamata olives, feta, oregano vinaigrette, and a touch of honey.

Beet Salad 26 (V)

Roasted beets, toasted walnuts, goat cheese, mixed greens, extra virgin olive oil, and Cantina Amici aged balsamic reduction.

Amici 27 (V)

Spring mix, poached pears, toasted pine nuts, goat cheese, and Cantina Amici dressing.

Funghi 28 (V)

Roasted wild mushrooms, arugula, shaved Parmigiano Reggiano DOP, and truffle oil, dressed in our Cantina Amici balsamic reduction.

Caprese Burrata 32 (V)

Fresh burrata, roasted tomatoes, basil purée, and olives.

Insalate Add-Ons

Grilled Chicken Breast (8oz) 13

Salmon (6oz) 18

Fettina, Thin-Cut Beef Steak (6oz) 18

No separate checks for parties of more than five guests.

Please inform your server of any allergies.

A 20% gratuity will be added for parties of six or more.

(V) Vegetarian • DOP Protected Designation of Origin

ANTIPASTO

Focaccia & Dips 19 (V)

Warm house-made focaccia, extra virgin olive oil, hummus, and olives.

Trittico Napoletano 26

Potato and mozzarella crocchè, rice balls, and Neapolitan pasta fritter.

Polpette della Nonna 24

Traditional beef and pork meatballs in San Marzano DOP tomato sauce, finished with Parmigiano Reggiano DOP and served with toasted sourdough bread.

Calamari Fritti 22

Lightly fried calamari served with house aioli and fried vegetables.

Pignatello Napoletano 26

Cannellini beans, calamari, and tomatoes, served with sourdough crostini.

Spieducci e Bruschette (6 pcs) 26

Grilled lamb skewers served with Chef's daily selection of bruschette.

Tagliere Vegetariano 24 (V)

Chef's seasonal vegetables, potatoes, marinated olives, and two bruschette of the day.

Alici Marinate 20

Marinated anchovies, garlic, parsley, chili flakes, and extra virgin olive oil.

Sauté di Cozze 24

PEI mussels sautéed in white wine, garlic, and tomato sauce, served with toasted sourdough.

Calamaro alla Griglia 36

Grilled calamari marinated in chimichurri, served with tzatziki sauce.

Cuoppo Fritto di Mare 32

Crispy calamari, shrimp, octopus, seasonal vegetables, and aioli.

Johnny's Zucchini 22 (V)

Zucchini and eggplant tempura served on a bed of tzatziki sauce.

Burrata 39

Fresh burrata, seasonal garnish, extra virgin olive oil, prosciutto di Parma DOP, green olives, Cantina Amici balsamic reduction, and two bruschette of the day.

Polipo alla Griglia 36

Two grilled octopus legs, mashed potatoes, paprika, crispy capers, and Cantina Amici balsamic reduction.

Charcuterie Board 42

Selection of cured meats, imported cheeses, marinated olives, vegetables, fruit, and two bruschette of the day.

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PASTA

All pasta on our menu is made fresh in-house.
Gluten-free pasta is available, add $4 per portion.

Rigatoni alla Vodka 28

House-made rigatoni, sautéed pancetta, and onions in a vodka rosé sauce, finished with Parmigiano Reggiano DOP.

Spaghetti alla Nerano 28 (V)

House-made spaghetti, zucchini, basil, Parmigiano Reggiano DOP, and Pecorino.

Gnocchi alla Sorrentina 30 (V)

House-made potato gnocchi baked in San Marzano DOP tomato sauce, fresh mozzarella, basil, and Parmigiano Reggiano DOP.

Rigatoni al Ragù di Cinghiale 32

House-made rigatoni, slow-braised wild boar ragù simmered in red wine, herbs, and tomato.

Risotto ai Funghi alla Marsala 36 (V)

Arborio rice with sautéed wild mushrooms in a truffle Marsala sauce.

Linguine Gamberi e Limone 34

House-made linguine with shrimp, creamy lemon sauce, and toasted pistachio.

Ravioli all'Ossobuco 34

House-made ravioli stuffed with slow-braised ossobuco, finished in a tomato gazpacho reduction with stracciatella.

Scialatielli allo Scoglio 38

House-made pasta, mussels, clams, calamari, shrimp, and cherry tomatoes in a white wine sauce.

Pappardelle Porcini e Salsiccia 38

House-made pappardelle with sautéed wild mushrooms, Italian sausage, butter, and Parmigiano Reggiano DOP.

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SECONDI

Pollo al Marsala 45

Roasted chicken supreme finished with a Marsala mushroom sauce, served with Chef's seasonal vegetables and roasted potatoes.

Branzino alla Griglia 55

Grilled Mediterranean sea bass with extra virgin olive oil, lemon, and fresh herbs, served with Chef's seasonal vegetables and roasted potatoes.

Beef Cheek 48

Braised beef cheeks served over creamy mashed potatoes with Chef's seasonal vegetables.

Grigliata Mista di Mare 56

Grilled calamari, shrimp, scallops, and fish of the day, served with Chef's seasonal vegetables and roasted potatoes.

Agnello alla Griglia 69

Fresh herb-crusted grilled rack of lamb, served with Chef's seasonal vegetables and roasted potatoes.

Angus Rib-Eye (14oz) 70

Certified Angus Beef rib-eye steak, grilled and served with Chef's seasonal vegetables and roasted potatoes.

Enhancements: Truffle Butter +5 | Peppercorn Sauce +4

TAGLIERE

Tagliere di Mare (Serves 2) 170

Swordfish, whole Caribbean lobster tail, scallops, shrimp, octopus, sautéed clams, Chef's seasonal vegetables, and truffle Parmigiano fries.

Tagliere di Carne (Serves 2) 180

Certified Angus Beef rib-eye steak, lamb chops, Italian sausage, roasted chicken breast, Chef's seasonal vegetables, and truffle Parmigiano fries.

PIZZE

Margherita 24 (V)

San Marzano DOP tomato, fior di latte, basil, and extra virgin olive oil.

Marinara Napoletana 24

San Marzano DOP tomato, garlic, anchovies, oregano, and extra virgin olive oil.

Capricciosa 30

San Marzano DOP tomato, fior di latte, prosciutto cotto, mushrooms, artichokes, and olives.

Calabrese 30

San Marzano DOP tomato, fior di latte, spicy soppressata, Taggiasca olives, and chili flakes.

Ortolana 28 (V)

Fior di latte and a selection of seasonal vegetables.

Calzone al Forno 32

Ricotta, mozzarella, San Marzano DOP tomato sauce, and salami.

Modena 34

Fior di latte, pistachio mortadella, stracciatella di bufala, toasted pistachio crumble, fresh basil, and extra virgin olive oil.

Presidente 34

San Marzano DOP tomato, mozzarella, burrata, prosciutto di Parma DOP, and basil.

Cacciatore 27

San Marzano DOP tomato, fior di latte, salame cacciatore, and a spicy honey drizzle.

Primavera 34

Fior di latte, arugula, cherry tomatoes, prosciutto crudo, shaved Parmigiano Reggiano DOP, and balsamic reduction.

Paolino 34

Fior di latte, prosciutto di Parma DOP, dried figs, fresh orange, basil, honey, and balsamic reduction.

4 Formaggi 30 (V)

Fior di latte, Gorgonzola DOP, Parmigiano Reggiano DOP, and Taleggio DOP.

Pizza Add-Ons

Stracciatella 4

Prosciutto di Parma DOP 6

Truffle Oil 3

Gluten-free pizza is available, add $6 per pizza.

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SOFT DRINKS & WATER

Apple Juice 4

Coca-Cola 4

Cranberry Juice 4

Diet Coke 4

Ginger Ale 4

Iced Tea 4

Lemonade 4

Coca-Cola Zero 4

Orange Juice 4

Pineapple Juice 4

Sprite 4

Shirley Temple 5

Still Water (750ml) 9

Sparkling Water (750ml) 9

VIRGIN DRINKS

Virgin Mojito 9

Virgin Spritz 12

Virgin Moscow Mule 12

CAFFÈ

In Naples, coffee is far more than a drink. It is a pause in the day, a gesture of friendship, and a ritual shared at any hour. It is the city of the *caffè sospeso*, the tradition of paying for an extra coffee for the next stranger who comes in. We honour that spirit by proudly serving Caffè Borbone, a Neapolitan roaster known for its rich, full-bodied crema.

Espresso 4

Double Espresso 5.25

Espresso Macchiato 4.50

Espresso Corretto 6.25

Americano 4.50

Cappuccino 5.75

Latte 5.75

Tea (Assorted) 4.95

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Please ask your server for our Wine List, Cocktail Menu, and Dessert Menu.

La Nostra Storia

OUR STORY

Cantina Amici is, at heart, a Neapolitan kitchen. Our cooking is rooted in the traditions of Naples: recipes passed down through generations, honest ingredients treated with respect, and the belief that a meal is meant to be shared.

Our story began with a friendship. John, Antonio, William and Luca, four friends united by a love for Italian food and for the table that brings people together, decided to open this place in the name of *amicizia*, with one goal: to bring the true flavours of Italian cuisine here to Vaughan. Our name says it all. *Amici* means friends, and everyone who walks through our door is welcomed as one.

Chef Luca

A true Neapolitan, Chef Luca brings the authentic soul of Naples to every plate. His approach to cooking is organic and natural: he always seeks out organic ingredients, because he believes the quality of a dish begins with the quality of what goes into it. Simple, seasonal and honest, just as it is cooked at home in Napoli.

Grazie di cuore

Thank you for sharing your table with us. We look forward to welcoming you back soon.

THE CANTINA AMICI FAMILY

@cantina_amici • (289) 622-1222 • cantinaamici.ca