

# *Benvenuti a* CANTINA AMICI

At Cantina Amici, every meal begins with a story. Inspired by the timeless traditions of Southern Italy, we bring together family recipes, authentic ingredients, and the warmth of genuine 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 rich culinary heritage of Italy, featuring handcrafted Neapolitan pizzas, house-made pastas, premium meats, fresh seafood, and carefully selected wines from Italy and around the world. Every dish is prepared with respect for tradition while embracing the passion and creativity that define modern Italian dining.

Whether you are joining us for a casual lunch, a family celebration, a romantic evening, or simply a glass of wine among friends, we are honoured to welcome you into our home.

*Buon Appetito,*  
THE CANTINA AMICI FAMILY



# INSALATE

## CANTINA 23

Gem lettuce, mango dressing, toasted coconut flakes

## INSALATA GRECA 24

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

## BEET SALAD 26

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

## AMICI 27

Spring mix salad, poached pears, toasted pine nuts, goat cheese

## FUNGHI 28

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

## BURRATA E PESCHE 32

Fresh burrata, peaches, baby greens, extra virgin olive oil

## INSALATE ADD-ONS:

**GRILLED CHICKEN BREAST (8oz) — 15**

**SALMON (6oz) — 20**

**SHRIMP (EA) — 6**

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.



# ANTIPASTO

## **FOCACCIA & DIPS 19**

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

## **DUETTO FRITTO 24**

Two supplì and two potato croquettes served with roasted garlic aioli

## **POLPETTE DELLA NONNA 24**

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

## **CALAMARI FRITTI 22**

Lightly fried calamari served with house aioli and fried vegetables

## **SPIEDUCCI (6 PCS) 26**

Chef's daily selection of grilled lamb skewers

## **TAGLIERE VEGETARIANO 24**

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

## **CHARCUTERIE BOARD 42**

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

## **ALICI MARINATE 20**

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

## **SAUTÉ DI COZZE 24**

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

## **CARPACCIO DI SPADA 28**

Thinly sliced swordfish, caper berries, pomegranate, extra virgin olive oil

## **CUOPPO FRITTO DI MARE 32**

Crispy calamari, shrimp, octopus, seasonal vegetables, aioli

## **BATTUTA DI MANZO 32**

Hand-cut beef tartare layered over burrata and finished with crispy vegetable slaw

## **BURRATA 39**

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

## **POLIPO ALLA GRIGLIA 34**

Grilled octopus, fresh hummus, crispy capers, and Cantina Amici balsamic reduction

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# PASTA

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

## **PENNE ALLA VODKA 28**

Sautéed pancetta and onions in a vodka rosé sauce, finished with Parmigiano Reggiano

## **LINGUINE GAMBERI E LIMONE 34**

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

## **SPAGHETTI ALLA CHITARRA 28**

San Marzano tomato sauce, fresh basil, and stracciatella di burrata

## **RAVIOLI ALL'OSSOBUCCO 34**

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

## **GNOCCHI ALLA SORRENTINA 30**

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

## **SCIALATIELLI ALLO SCOGLIO 38**

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

## **RAVIOLI DI BACCALÀ 32**

House-made cod-stuffed ravioli finished in a puttanesca sauce with olives, capers, and cherry tomatoes

## **PAPPARDELLE PORCINI E SALSICCIA 38**

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

## **RISOTTO ALL'ASTICE 44**

Seared Caribbean lobster, cherry tomatoes, and lobster brandy cream sauce

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# SECONDI

## **POLLO AL MARSALA 45**

Roasted chicken supreme finished with Marsala mushroom sauce and Chef's seasonal vegetables and potatoes

## **BRANZINO ALLA GRIGLIA 55**

Whole Mediterranean sea bass grilled with lemon, garlic, fresh herbs, roasted cherry tomatoes, and extra virgin olive oil, served with Chef's seasonal vegetables

## **PESCE SPADA ALLA PIZZAIOLA 56**

Grilled swordfish finished with tomato, capers, olives, and oregano

## **GRIGLIATA MISTA DI MARE 56**

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

## **AGNELLO ALLA GRIGLIA 69**

Fresh herb-crusted grilled rack of lamb chops 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 | Add-ons: 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

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# PIZZE

## MARGHERITA 24

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

## MARINARA 23

San Marzano tomato, garlic, oregano, extra virgin olive oil

## CAPRICCIOSA 30

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

## CALABRESE 30

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

## BRACCIO DI FERRO 30

Spinach purée, fior di latte, pancetta, ricotta, crispy shallots

## CALZONE AL FORNO 32

Ricotta, mozzarella, San Marzano tomato sauce, salami

## MODENA 34

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

## PRESIDENTE 34

San Marzano tomato, mozzarella, burrata, prosciutto di Parma, basil

## TARTUFINA 34

Fior di latte, truffle cream, pancetta, oyster mushrooms, truffle oil

## PRIMAVERA 34

White pizza, arugula, cherry tomatoes, mozzarella, prosciutto crudo, shaved Parmigiano Reggiano, balsamic reduction

## CANTINA 35

Fior di latte, prosciutto di Parma, pear gel, toasted pine nuts, gorgonzola stracciatella

### PIZZA ADD-ONS:

Burrata \$8

Prosciutto di Parma \$6

Truffle oil \$3

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



## NON-ALCOHOLIC DRINKS

APPLE JUICE 4

GINGER ALE 4

ORANGE JUICE 4

COCA-COLA 4

ICED TEA 4

PINEAPPLE JUICE 4

CRANBERRY JUICE 4

LEMONADE 4

SPRITE 4

DIET COKE 4

COCA-COLA ZERO 4

SHIRLEY TEMPLE 5

VIRGIN MOJITO 12

VIRGIN SPRITZ 12

VIRGIN MOSCOW MULE 12

## WATER / CAFÉ

SPARKLING 9

STILL WATER 9

AMERICANO 4.5

CAPPUCCINO 5.75

ESPRESSO CORRETTO 6.25

ESPRESSO MACCHIATO 4.5

DOUBLE ESPRESSO 5.25

ESPRESSO 4

LATTE 5.75

TEA (VARIOUS) 4.95

## BEERS

CORONA 10

NON-ALCOHOLIC BEER 8

STELLA ARTOIS 10

HEINEKEN 10

PERONI 10

STEAM WHISTLE PREMIUM PILSNER 12

STEAM WHISTLE AMBER ALE 12

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# SPECIALTY COCKTAILS

1.5 oz

## BELLINI 17

Prosecco, peach nectar

## APEROL SPRITZ 18

Prosecco, Aperol, soda water

## HUGO SPRITZ 18

St-Germain, Prosecco, soda water

## NEGRONI 19

Campari, gin, sweet vermouth

## SANGRIA 22

Red, white, or rosé wine, brandy, triple sec, orange juice, simple syrup

## MOSCOW MULE 19

Vodka, ginger beer, lime juice

## RASPBERRY MOJITO 19

Rum, raspberry liqueur, soda water, lime juice, mint

## OCEAN BLUE SPRITZ 18

Blue Curaçao, Prosecco, soda water

## OLD FASHIONED 21

Whiskey, bitters, and simple syrup  
Smoked Old Fashioned +3

## MARTINIS

3.0 oz

## CLASSIC MARTINI 22

Vodka or gin

## COSMOPOLITAN 23

Vodka, cranberry juice, lime juice, simple syrup

## LYCHEE MARTINI 23

Vodka, Soho lychee liqueur, lychee syrup

## CAESAR 18

Vodka, Clamato, Tabasco, celery salt, Worcestershire sauce

## CHERRY NOIR 18

Rum, cherry brandy, Coca-Cola, grenadine

## CANTINA AMICI 19

Vodka, lemonade, fresh basil

## TEQUILA SUNRISE 18

Tequila, orange juice, grenadine

## AMARETTO OR WHISKEY SOUR 18

Amaretto or Whiskey, simple syrup, lime juice, egg whites

## SPICY MARGARITA 20

Tequila, Cointreau, lime juice, jalapeño slices

## AMIGOS 21

Tequila, coffee liqueur, simple syrup, bitters, orange peel

## PINK "LEIDY" 21

Tequila, Triple Sec, Amaro, strawberry liqueur, lemon juice, coconut water

## ESPRESSO MARTINI 24

Vodka, espresso, coffee liqueur

## COTTON CANDY MARTINI 24

Malibu rum, Triple Sec, grenadine, cotton candy

## FERRERO ROCHER ESPRESSO MARTINI 28

Vodka, espresso liqueur, espresso, chocolate liqueur, Frangelico, gold leaf

MIXED DRINKS (1.5oz) 12

PREMIUM DRINKS (1.5oz) 15

