

CANSANO

Italian Steakhouse

STEAKS

- * 8oz Akaushi Filet Mignon \$54
- * 16oz Dry Aged Ribeye \$68
- * 18oz Dry Aged NY Strip \$71
- * 14oz Akaushi NY Strip \$58
- * 7oz Snake River Farm Wagyu Flat Iron \$55
- * 14oz Duroc Porterhouse Pork Chop \$38

CANSANO SPECIALTIES

- * **Grilled Halibut:** butter beans and house pepperonata sauce ♦ \$41
- * **Chicken Parmigiana:** campanelle pasta, fresh mozzarella, house pomodoro sauce \$36
- * **Whole Roasted Branzino:** broccolini rabe, lemon, extra virgin olive oil ♦ \$34
- * **Jumbo Shrimp Scampi:** bucatini pasta and garlic lemon butter sauce \$36

SALADS

- * **Little Gem:** parmigiana reggiano, anchovy crumbs, creamy lemon garlic vinaigrette \$15
- * **Insalata:** mixed greens and baby kale, aged provolone, salami, pepperoncini, roasted peppers, and balsamic vinaigrette ♦ \$16
- * **Baby Arugula:** fennel, parmigiana reggiano, lemon, extra virgin olive oil ♦ \$16
- * **Caprese:** vine ripened tomatoes, mozzarella, aged balsamic ♦ \$16

SIDES & SAUCES

- * **Broccolini:** garlic and chili flakes ♦ \$10
- * **Roasted Yukon Potatoes:** rosemary and garlic ♦ \$10
- * **Baby Carrots:** agrodolce, pine nuts, ricotta cheese ♦ \$12
- * **Brussel Sprouts:** pancetta and balsamic chutney \$11
- * **Seasonal Risotto:** aborio rice, mascarpone, fresh herbs, lemon \$10
- * **Truffle Mac and Cheese:** finished with toasted panko \$14
- * **Loaded Potato:** italian sausage, tomato sauce, basil, fresh mozzarella ♦ \$11
- * **Sauces:** pomodora sauce, pepperonata sauce, house steak sauce, slow roasted vine tomato and aged balsamic sauce \$4

STARTERS

- * **Steamed Mussels:** tomatoes, calabria chilis, olives, white wine and grilled sourdough ♦ \$21
- * **Mamas Meatballs:** beef, pork, veal, ricotta, basil, topped with house red sauce and fresh grated parmesan cheese \$18
- * **Baked Clams:** pancetta, serrano ham, parmigiana reggiano \$18
- * **Roasted Artichokes:** pecorino, lemon and white wine butter sauce ♦ \$16
- * **Burrata:** castelvetrano olives and grilled baguette ♦ \$17
- * **Crispy Calamari:** cherry peppers, lemon aioli \$16
- * **Garlic Bread:** 16 month aged parmesan, fontina cheese, white truffle oil \$12

PASTA

- * **"10 Layer" Lasagna:** braised short rib, fresh basil, house pomodoro sauce \$26
- * **Bucatini Bolognese:** house ground beef, pomodoro tomato, red wine basil sauce \$26
- * **Vongole:** campanelle pasta, little neck clams, oregano, white wine, toasted panko \$26
- * **Orecchiette:** italian sausage, broccoli rabe, roasted garlic, calabria chilis, pecorino \$23
- * **Roasted Beet Mezzaluna:** burrata and walnuts with a brown butter sauce \$21
- * **Potato Gnocchi:** peas, ham, pesto, ricotta salata \$21
- * **Mama's Bucatini:** hand made bucatini, house pomodoro topped with mama's meatballs and aged parmesan \$16

PIZZA

- * **Mama Meatballs:** ricotta, basil, topped with house red sauce and fresh grated parmesan cheese \$20
- * **Margherita:** fresh basil, tomatoes, fresh mozzarella \$18
- * **Pepperoni:** sugo all'arrabbiata, fresh mozzarella \$21
- * **Proscuitto:** fresh mozzarella, parmigiana reggiano finished with rosemary and sea salt \$23
- * **Quattro Formaggi:** gorgonzola, fontina, fresh mozzarella, parmigiano reggiano finished with lemon vinaigrette dressed arugula \$19