CANSANO
Italian Steakhouse

STEAKS

- *8oz Akaushi Filet Mignon $54
- *16oz Dry Aged Ribeye $64
- *18oz Dry Aged Ny Strip $66
- *14oz Akaushi NY Strip $57
- *7oz Snake River Farm Wagyu Flat Iron $46
- *14oz Duroc Porterhouse Pork Chop $38

Add U10 Scallops $12
Add Lump Crab Oscar $15

SALADS

Panzanella: acorn squash, zucchini, grape tomatoes, pomegranate, gorgonzola, sourdough croutons, grapefruit vinaigrette❖ $12

House Salad: mixed greens, cucumber, bell pepper, grape tomato, herb vinaigrette❖ $6

***Burrata:** prosciutto, pear, arugula, red wine vinaigrette❖ $11

Warm Goats Cheese: mixed leaves, beets, candied walnuts, apple vinaigrette $13

PASTA

***"10 Layer Lasagne"** braised short rib, pomodoro sauce, basil $28

Cauliflower & Ricotta Ravioli: spaghetti squash, pecorino, pine nuts, herb vinaigrette $18

Potato & Herb Gnocchi: butternut squash, wild mushrooms, sage, arugula & pistachio pesto $ 21

***Crab Orecchiette:** calabrian chili, white wine, lemon, garlic, shallot, baby spinach $32

***Bucatini Bolognese:** house ground beef, pomodoro sauce, basil, parmesan $24

SIDES & SAUCES

Seasonal Risotto: arborio rice, mascarpone, parmesan, lemon, fresh herbs $10

Truffle Mac & Cheese: $14

Asparagus: parmesan, lemon❖ $10

Crispy Yukon Gold Potatoes: rosemary, garlic, pecorino❖ $10

Loaded Potato: fontina, mozzarella, pancetta chutney, scallions❖ $10

Brocollini: garlic, chili flake❖ $10

Sauces: cansano steak sauce, pomodora, red wine au jus, marsala, truffle cheese $5

STARTERS

***Steamed Mussels:** tomatoes, chorizo picante, calabrian chili, fresh herbs, lemon, white wine, grilled sourdough❖ $19

***Mamas Meatballs:** veal, pork, beef, ricotta, basil, red sauce, aged parmesan, grilled sourdough❖ $15 add bucatini $3

Garlic Bread: 16 month aged parmesan, fontina cheese, white truffle oil $12

***Arancini:** crab, saffron, fontina, spicy vine tomato aioli $15

***Fritto Misto:** scallop, shrimp, squash, zucchini, cherry peppers, lemon aioli, aged balsamic tomato sauce $16

***Antipasti:** selection of italian cheeses & charcuterie, house marinated olives, house pickled vegetables, nuts, dried fruit, house-made garlic knots❖ $24

Brussel Sprouts: sun dried tomatoes, honey & aged balsamic❖ $10

CANSANO SPECIALTIES

***Roasted Chilean Sea Bass:** tomato, pecorino & olive ravioli, asparagus, salsa verde $38

***Beef Marsala:** akaushi beef tips, crimini mushrooms, broccolini, mascarpone, crisp herb gnocchi $38

***Chicken Piccata:** herb risotto, parmesan, spinach, lemon & caper beurre blanc $32

***Cacciucco:** halibut, mussels, clams, shrimp, fennel, saffron potatoes, spinach, garlic bread❖ $33

***Red Wine Braised Short Ribs:** creamy polenta, parmesan, baby carrots, au jus❖ $36

PIZZA

Quattro Formaggi: gorgonzola, fontina, fresh mozzarella, parmigiano reggiano, arugula, lemon vinaigrette $16

Margherita: mozzarella, tomatoes, basil, olive oil $14

***Insalata:** red sauce, aged provolone, salami, soppressata hot, peperoncini, peppers, basil $15

***Italian:** red sauce, italian sausage, caramelized onions, roasted garlic, calabrian chili, fontina, pecorino $15

***Carbonara:** white sauce, pancetta, fontina, mozzarella, chili garlic oil, shallot, soft hen egg $16

***Pepperoni:** sugo all'arrabbiata, mozzarella $15

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
❖ Gluten-free friendly

V10.23