

STARTERS

Mama's Meatballs

parmesan, ricotta cheese, basil,
grilled sourdough bread 18

White Truffle Garlic Bread

fresh mozzarella cheese,
parmesan, garlic butter 12

Fritto Calamari

charred scallions, tomato sauce,
cherry pepper remoulade 15

American Wagyu Beef Carpaccio

sun dried tomato -balsamic, lemon aioli,
breadsticks 22

Shrimp Cocktail

cocktail sauce, lemon ♦ 20

Roasted Artichoke

parmesan, garlic butter, lemon,
extra virgin olive oil ♦ 16

Yellowfin Tuna Tartare

chives, capers, calabrian chili,
pine nuts, blood orange
agrumato oil 21

Antipasti

selection of italian cheeses &
charcuterie, house marinated
olives, house pickled vegetables,
nuts, dried fruit, house-made
garlic knots 20

PIZZA

Quattro Formaggi

gorgonzola, fontina, fresh mozzarella,
parmesan 16

Margherita

fresh mozzarella, tomato sauce, basil 15

"California" Hot Honey

fresh mozzarella, calabrese salami,
pepperoni, banana peppers, oregano 17

Double Pepperoni

fresh mozzarella, oregano 17

Mama's Meatballs

tomato, fresh mozzarella, basil,
ricotta cheese 18

Summer Squash & Burrata

pecorino, roasted garlic,
extra virgin olive oil 14

Prosciutto & Artichokes

parmesan, taleggio, roasted garlic,
basil 18

Italian

red sauce, italian sausage,
caramelized onions, roasted garlic,
calabrian chili, fontina, pecorino 16

SALADS

Burrata Caprese

vine ripened kumato tomatoes,
pine nuts, basil, extra virgin olive oil ♦ 15

Baby Arugula

shaved pears, fennel, pecorino,
lemon pepper vinaigrette ♦ 14

Little Gem Caesar

parmesan, garlic sourdough crumbs,
dry mission figs 12

Wedge Salad

blue cheese, tomato, red onion,
cucumber, bacon, kalamata olives ♦ 14

House Salad

mixed greens, tomato, red onion,
cucumber ♦ 10

SIDES

Truffle Mac & Cheese 14

Roasted Yukon Potatoes 10
with garlic, rosemary,
and pecorino

Potato Puree ♦ 10

Broccoli Rabe ♦ 9
with calabrian chili's

Grilled Asparagus ♦ 9

CANSANO

Italian Steakhouse

STEAKS

- * 8oz Filet Mignon ♦ 54
- * 14oz Ribeye ♦ 52
- * 18oz Dry Aged NY Strip ♦ 58
- * 7oz Imperial American Wagyu Flat Iron ♦ 46
- * 14oz Veal Chop ♦ 54
- * 14oz Grass Fed New York Strip ♦ 55

STEAK FLIGHT 110

- 4oz Akaushi New York Strip ♦
- 4oz Prime Grade New York Strip ♦
- 4oz Grass Fed New York Strip ♦

ADD-ONS:

- Cacio e Pepe Ravioli 14
- Jumbo Lump Oscar ♦ 30
- Shrimp Scampi ♦ 26
- 8oz Lobster Tail ♦ 55

SAUCES

- Black Truffle Bordelaise ♦ 6
- Bearnaise ♦ 5
- Cansano Steak Sauce ♦ 5
- Marsala Peppercorn ♦ 6

ENTRÉES

10 Layer Lasagna

braised short rib, pomodoro sauce, parmesan, basil 32

Bucatini Bolognese

parmesan, oregano, cansano's signature sauce 26

Ricotta di Buffalo Ravioli

summer black truffles, roasted garlic, pecorino, yellow tomatoes 28

Spicy Lobster Rigatoni

8oz roasted lobster tail, all' amatriciana sauce, lemon garlic butter 65

Linguine alle Vongole

little neck clams, oregano, calabrian chili's, parmesan cheese, white wine 32

Farmed Raised Salmon

broccoli rabe, roasted potatoes, roasted tomato, puttanesca sauce ♦ 34

Cioppino "Fisherman's Italian Stew"

shrimp, clams, mussels, calamari, scallops, tomato broth, grilled sourdough bread 36

Diver Sea Scallop Piccata

lemon, capers, parsley, green olives, sardinian fregola pasta 36

Cauliflower Steak

three cheese sauce, broccolini, almonds, heirloom tomatoes 24

Chicken Parmesan

fresh mozzarella, basil, parmesan, linguine, pomodoro sauce 34

Happy Hour

Everyday 4-6PM

Wine Wednesday

half priced bottles \$99 or less

Executive Chef Pete Moreno