

APPETIZERS

Fried Calamari \$8.95

Sautéed with roasted peppers and sliced hot cherry peppers. Served with our homemade marinara sauce.

Mozzarella Sticks \$6.95

Served with our homemade marinara sauce.

Jalapeño Poppers \$6.95

Jalapeños filled with cream cheese. Served with our homemade marinara sauce.

Three by Three Platter \$8.95

Three poppers, three mozzarella sticks, and three chicken tenders served with our homemade marinara sauce.

Mussels Braccicchio \$10.95

Mussels steamed in white wine and garlic with diced tomatoes, basil, and scallions tossed in our homemade marinara sauce. Served with grilled garlic bread.

Chicken Wings

With your choice of barbecue, blue cheese, honey mustard, or hot sauce.

6 Pieces \$7.95

12 Pieces \$11.95

18 Pieces \$14.95

Chicken Tenders \$7.95

Boneless chicken with your choice of barbecue, blue cheese, honey mustard, or hot sauce.

Bruschetta \$6.95

Grilled Italian country toast topped with marinated plum tomatoes, fresh basil, and garlic.

Garlic Bread \$2.95

With cheese add \$1.50.

Chicken Wings or Tenders:

Buffalo or Barbeque-style add \$1.50.

SOUP

Zuppa di Giorno \$3.95 / \$4.50

Ask for today's special.

New England Clam Chowder \$4.25 / \$4.95

Italian Wedding Soup \$3.95 / \$4.50

A chicken broth with spinach, tiny meatballs, and pastina.

SALADS

Garden Salad \$7.95

Fresh romaine lettuce, spring mix, and garden vegetables.

Greek Salad \$8.95

Garden salad with Calamata olives and feta cheese.

Caesar Salad \$7.95

Fresh romaine lettuce, seasoned homemade croutons with Caesar dressing.

Side Salad \$4.95

Caprese Salad \$9.95

Garden tomatoes layered with fresh mozzarella and basil.

Antipasto Canestaro \$11.95

Provolone cheese, mortadella, prosciutto, salami, pepperoncini, olives, and roasted peppers on a bed of greens.

Our Dressings:

Italian

Light Italian

Ranch

Oil & Vinegar

Blue Cheese

Caesar

Greek

Balsamic Vinaigrette

Fat-Free Raspberry Vinaigrette

Complement any Salad with:

Marinated Chicken \$4.00

Marinated Steak Tips \$5.00

Grilled Shrimp \$6.00

Grilled Salmon \$7.00

Before placing your order, please inform your server if anyone in your party has a food allergy.

SANDWICHES

All sandwiches are served on our fresh sub roll and with chips.

Steak & Cheese \$7.95

Traditional Philly Cheesesteak-style sandwich with melted American cheese.

Steak with Everything \$8.50

Mushrooms, onions, pepperoni, and peppers with melted American cheese.

Herb Grilled Chicken \$8.50

Grilled chicken breast marinated in rosemary olive oil with lettuce, tomato, and onion.

Barbecue Chicken \$8.50

Grilled chicken breast, lettuce, tomato, onion, and Monterey Jack cheese with barbecue sauce.

Sausage and Peppers \$7.50

Spicy Italian sausage with sautéed red and green peppers, onions, and roasted red peppers.

Italian \$7.50

Mortadella, Genoa salami, and provolone cheese with your choice of toppings.

Ham & Cheese \$7.50

With your choice of toppings.

Tuna Salad \$7.50

With your choice of toppings.

Prosciutto & Fresh Mozzarella \$8.50

Thin sliced prosciutto, fresh mozzarella, roasted red peppers, basil, and olive oil.

Veal Parmesan \$9.95

Breaded and fried veal cutlets topped with our homemade marinara sauce, provolone, and Parmesan cheese.

Meatball Parmesan \$7.95

Homemade meatballs smothered in our homemade marinara sauce with provolone and Parmesan cheese.

Eggplant Parmesan \$8.50

Breaded and fried eggplant topped with our homemade marinara sauce and provolone cheese.

Chicken Parmesan \$8.50

Breaded and fried chicken cutlets topped with our homemade marinara sauce, provolone, and Parmesan cheese.

Portabella \$8.50

Grilled, marinated portabella mushrooms with fresh buffalo mozzarella, caramelized onions, lettuce, and tomatoes.

Grilled Veggie \$8.50

Broccoli, sundried tomatoes, onions, bell peppers, mushrooms, and spinach.

Greek Roll-up \$8.50

Feta cheese, tomatoes, Calamata olives, cucumber, onions, and lettuce with Greek dressing.

Caprese Roll-up \$8.50

Fresh mozzarella, tomatoes, and basil drizzled with balsamic vinaigrette.

Chicken Caesar Roll-up \$8.50

Grilled chicken pieces with romaine lettuce, seasoned homemade croutons, and our Caesar dressing.

Buffalo Chicken Caesar Roll-up \$8.50

Grilled chicken pieces dipped in buffalo sauce with romaine lettuce, and Caesar dressing.

CHARBROILED BURGERS

All burgers are cooked to order and served with french fries. Substitute for sweet potato fries or side salad for an additional \$2.00.

Texas Burger \$9.95

Monterey Jack cheese, bacon, lettuce, tomato, and onion.

Barbecue Burger \$9.95

Barbecue sauce, caramelized onions, lettuce, and tomato.

Cajun Burger \$9.95

Cajun spices, salsa, lettuce, tomato, and onion.

Gorgonzola & Onion Burger \$9.95

Served with lettuce, tomato, Gorgonzola cheese, and caramelized onions.

Classic Cheeseburger \$8.95

With lettuce, tomato, and onion.

Note, consuming raw or undercooked meats may increase your risk of foodborne illness.

PIZZAS & CALZONES

Create your own pizza or calzone with these fresh toppings and fillings.

Large 16" Pizza \$13.95

Medium 12" Pizza \$11.95

Calzone \$9.95

Each additional topping or filling is \$1.95 for large pizzas and \$1.50 for medium pizzas or calzones.

Shrimp is \$4.95 for large pizzas and \$3.75 for medium pizzas or calzones

Extra sauce on the side is 75¢.

Vegetables

- Fresh Tomatoes
- Sundried Tomatoes
- Spinach
- Mushrooms
- Broccoli
- Scallions
- Fresh Onions
- Caramelized Onions
- Artichoke Hearts
- Fresh Basil
- Fresh Garlic
- Hot Pepper Rings
- Red Bell Peppers
- Green Bell Peppers
- Roasted Red Peppers
- Pineapple
- Black Olives
- Green Olives
- Greek Olives
- Eggplant
- Pesto
- Capers

Cheeses

- Fresh Mozzarella
- Monterey Jack
- Ricotta
- Gorgonzola
- Romano
- Feta

Savories

- Marinated Chicken
- Prosciutto
- Bacon
- Ground Beef
- Meatballs
- Sausage
- Pepperoni
- Ham
- Anchovies
- Salami
- Steak

SPECIALTY PIZZAS

Specialty calzones are the same price as the corresponding medium specialty pizza.

| | 12" | 16" | | 12" | 16" |
|--|----------------|----------------|--|----------------|----------------|
| Caprese | \$14.95 | \$16.95 | Barbecue Chicken | \$14.95 | \$16.95 |
| Fresh and aged mozzarella, tomatoes, and basil with our homemade tomato sauce. | | | Barbecue sauce, grilled marinated chicken, Monterey Jack cheese, and scallions. | | |
| Quattro Formaggio | \$16.50 | \$17.95 | Buffalo | \$14.95 | \$16.95 |
| Four cheese white pizza featuring ricotta, Parmigiano-Reggiano, fresh mozzarella, and Gorgonzola cheese. | | | Buffalo chicken tenders with Monterey Jack cheese, scallions, diced tomatoes, and our homemade tomato sauce. | | |
| Scampi | \$17.50 | \$18.95 | Pollo | \$14.95 | \$16.95 |
| White pizza with shrimp, fresh herbs, marscapone cheese, fresh mozzarella cheese, and tomatoes. | | | Pesto sauce with grilled chicken, broccoli, sundried tomatoes, mozzarella, and Parmesan cheese. | | |
| Greek | \$14.95 | \$16.95 | Meat Lover's | \$16.50 | \$17.95 |
| Spinach, Calamata olives, feta, and mozzarella cheese with our homemade tomato sauce. | | | Prosciutto, pepperoni, sausage, ground beef, and mozzarella cheese with our homemade tomato sauce. | | |
| Gorgonzola & Onion | \$14.95 | \$16.95 | Canestaro Supreme | \$16.95 | \$18.95 |
| Roasted garlic, caramelized onions, sundried tomatoes, Gorgonzola, and mozzarella cheese with our homemade tomato sauce. | | | Sausage, pepperoni, roasted red peppers, mushrooms, basil, and sundried tomatoes with mozzarella cheese and our homemade tomato sauce. | | |
| Portobella Mushroom | \$14.95 | \$16.95 | | | |
| Portobella mushrooms, with mozzarella cheese and our homemade marinara sauce. | | | | | |

PASTA FAVORITES

Pasta Primavera \$14.95

Sautéed vegetables with white wine, garlic, and butter with fettuccine.

Ravioli Pomodoro \$14.95

Cheese ravioli with fresh plum tomatoes, light garlic, sherry, and Marsala wine.

Gnocchi Basilico \$14.95

Potato gnocchi tossed with our homemade marinara sauce, basil, and romano cheese.

Spinach Gnocchi \$15.95

Spinach gnocchi with mushrooms and tomatoes in a light garlic cream sauce.

Ziti, Linguini, or Angel Hair \$11.95

With our homemade marinara sauce.

Fettuccine Alfredo \$14.95

Fettuccine pasta with a creamy Alfredo sauce.

Penne Milano \$15.95

Penne pasta mixed with prosciutto, mushrooms, onions, and crushed red pepper, sautéed with garlic and olive oil in a vodka cream sauce.

Penne Vodka \$14.95

Penne sautéed in a tomato cream sauce with vodka, basil, and pecorino romano.

Capellini Margherita \$13.95

Angel hair pasta sautéed with white wine, plum tomatoes, fresh basil, garlic, and olive oil.

Tortellini Bellissimo \$15.95

Fresh cheese tortellini with sautéed chicken breast in a rich tomato and caper cream sauce.

Chicken Napoleon \$16.95

Grilled chicken topped with eggplant and smoked mozzarella cheese with our homemade marinara sauce. Served over penne.

Chicken Piccata \$15.95

Sautéed with garlic, lemon, capers, mushrooms, and a white wine butter sauce, tossed with linguini.

Sausage Delight \$14.95

Spicy Italian sausage and roasted red peppers, sautéed in fresh garlic. Tossed with diced tomatoes and topped with smoked mozzarella cheese and our homemade marinara sauce.

Il Pollo Classico \$15.95

Penne with sautéed chicken and broccoli florets, tossed in a light garlic cream sauce.

Chicken di Strutto \$15.95

Sautéed chicken with greek olives and sundried tomatoes in our homemade garlic and white wine cream sauce.

Veal Piccata \$16.95

Sautéed with garlic, lemon, capers, mushrooms, and a white wine butter sauce, tossed with linguini.

Abruzzi Verde \$15.95

Chicken and mushrooms sautéed with pesto and cream over a bed of linguini.

SEAFOOD PASTA

Lobster Ravioli \$16.95

Diced tomatoes, light garlic, pecorino romano, in a plum tomato and cream “pink” sauce.

Shrimp Scampi \$16.95

Shrimp, garlic, tomatoes, mushrooms, scallions, lemon juice, and white wine tossed with linguini.

Shrimp Pesto \$16.95

Sautéed shrimp with fresh garlic and diced tomatoes in a pesto sauce tossed with penne, garnished with fresh basil.

Frutti di Mare \$17.95

Shrimp, scallops, and mussels sautéed in white wine, garlic, butter, lemon juice, plum tomatoes, and fresh basil, tossed with angel hair pasta.

Complement any Pasta Dish with:

Grilled or Sautéed Chicken \$4.00

Shrimp \$6.00

Meatball \$2.00 each

ITALIAN CLASSICS

Chicken Marsala \$15.95

Sautéed chicken with Marsala wine, onions, mushrooms, ham, and butter, tossed with linguini.

Veal Marsala \$16.95

Sautéed with Marsala wine, onions, mushrooms, ham, and butter, tossed with linguini.

Veal Parmesan \$16.95

Breaded veal cutlets topped with our homemade marinara sauce, provolone, and Parmesan cheese over pasta.

Lasagna Bolognese \$14.95

Homemade beef lasagna layered with marinara sauce, ricotta, and mozzarella cheese.

Chicken Parmesan \$14.95

Breaded chicken cutlets topped with our homemade marinara sauce, provolone, and Parmesan cheese over pasta.

Eggplant Parmesan \$14.95

Breaded eggplant topped with our homemade marinara sauce, provolone, and Parmesan cheese over pasta.

Stuffed Shells \$14.95

Pasta shells stuffed with ricotta cheese and served in our homemade marinara sauce.

CHARBROILED ENTREES

Marinated Steak Tips \$15.95

Served with garlic mashed potatoes or rice pilaf, and sautéed vegetables.

Marinated Charbroiled Chicken \$14.95

Served with garlic mashed potatoes or rice pilaf, and sautéed vegetables.

Mixed Grill \$15.95

Chicken, steak tips, and shrimp served with garlic mashed potatoes or rice pilaf, and sautéed vegetables.

Pesto-Crusted Salmon \$15.95

Grilled pesto salmon served with garlic mashed potatoes or rice pilaf, and asparagus.

Seafood Grill \$16.95

Shrimp, scallops, and salmon served with garlic mashed potatoes or rice pilaf, and sautéed vegetables.

Baked Haddock \$14.95

Baked haddock topped with seasoned breadcrumbs. Served with garlic mashed potatoes or rice pilaf, and broccoli.

SIDES

Garlic Mashed Potatoes \$4.95

Sautéed Spinach \$4.95

Grilled Asparagus \$4.95

Mixed Vegetables \$4.95

French Fries \$3.50

Sweet Potato Fries \$5.50

Onion Rings \$4.50

Broccoli \$4.95

Side Salad \$4.95

Note, consuming raw or undercooked meats may increase your risk of foodborne illness.

SPECIALTY DRINKS & MARTINIS

Martinis are served chilled-up unless otherwise specified.

Canestaro Cosmo \$7.00

UV Vodka, Cointreau, and cranberry juice.

Espresso Martini \$7.00

Vanilla Vodka, Kahlua, and chilled espresso.

Flirtini \$7.75

Vanilla Vodka, Chambord, Cointreau, pineapple juice, cranberry juice, and champagne.

French Kiss \$7.00

UV Vodka, Creme de Cacao, Chambord, and cream.

Melon Ball \$6.75

UV Vodka, Midori, and orange juice.

Chocolate 'Tini \$7.25

UV Vodka, Godiva, and cream.

Green Apple 'Tini \$7.25

UV Vodka and sour apple.

South Beach \$7.25

Southern Comfort, Peach Schnapps, Disaronna Amaretto, pineapple juice, cranberry juice, and orange juice.

Sangria \$7.00

Red wine, Cointreau, cognac, pineapple juice, and orange juice.

ICE COLD BEER

Imported Brews \$5.00

Moretti
Moretti la Rossa
Bass Ale
Amstel Light
Heineken
Corona
Dos Equis
Newcastle Brown Ale
Stella Artois
Guinness

Specialty Brews \$6.00

Sam Adams Light
Sam Adams Seasonal
Sam Adams Boston Lager
Harpoon India Pale Ale
Harpoon U.F.O.
Blue Moon Belgium White

Domestic Brews \$5.00

Budweiser
Bud Light
Coors Light
Miller Lite

COFFEE DRINKS

Italian Coffee \$6.25

Amaretto, coffee, and whipped cream.

Irish Cream Coffee \$6.25

Baileys Irish Cream, coffee, and whipped cream.

Spanish Coffee \$6.25

Cointreau, Tia Maria, coffee, and whipped cream.

Swiss Coffee \$6.75

Peppermint Schnapps, Creme de Cacao, coffee, and whipped cream.

English Coffee \$6.75

Kahlua, Amaretto, Tia Maria, Crème de Cacao, and whipped cream.

Cordials...

Ask about our selection of cordials.

W H I T E S



| | | |
|---|-----|------|
| '09' Robert Mondavi, Riesling, CA | \$7 | \$26 |
| '09' Kendall Jackson, Riesling, Monterey County, CA | \$8 | \$28 |
| '09' Lagaria, Pinot Grigio, Delle Venezie, Italy | \$7 | \$22 |
| '09' Monkey Bay, Sauvignon Blanc, Marlborough, NZ | \$7 | \$30 |
| '08' Kendall Jackson, Sauvignon Blanc, CA | \$8 | \$26 |
| '08' Mezzacorona, Chardonnay, Italy | \$7 | \$22 |
| '08' Hess Select, Chardonnay, Monterey County, CA | \$8 | \$28 |
| '08' Kendall Jackson, Chardonnay, CA | \$9 | \$30 |
| '08' Beringer, White Zinfandel, CA | \$7 | \$20 |
| '08' Frogs Leap, Sauvignon Blanc, Napa Valley, CA | | \$46 |
| '09' Nobile, Sauvignon Blanc, Napa Valley, CA | | \$28 |
| '08' Robert Mondavi, Chardonnay, CA | | \$26 |

R E D S



| | | |
|---|-----|------|
| '09' Mark West, Pinot Noir, Sonoma County, CA | \$9 | \$29 |
| '08' Ruffino, Chianti, Italy | \$7 | \$26 |
| '07' Hogue, Merlot, Columbia Valley, WA | \$8 | \$26 |
| '06' Marques de Caceres, Crianza Rioja, Spain | \$8 | \$34 |
| '07' Blackstone, Merlot, CA | \$7 | \$26 |
| '09' Robert Mondavi, Cabernet Sauvignon, Woodbridge, CA | \$7 | \$22 |
| '08' Penfolds, Shiraz-Cabernet, Kanooga Hill, Australia | \$9 | \$29 |
| '06' Ruffino, Ducale Chianti Classico Riserva, Italy | | \$60 |
| '06' Forest Glen, Merlot, Sonoma County, CA | | \$28 |
| '05' Rodney Strong, Merlot, Sonoma County, CA | | \$46 |
| '02' Rodney Strong, Cabernet Sauvignon, Sonoma County, CA | | \$46 |
| '07' Hess Select, Cabernet Sauvignon, CA | | \$36 |

S P A R K L I N G



| | |
|--|--------------|
| Mionetto, Prosecco, Italy | \$28 |
| Moët & Chandon, Champagne Brut, France | \$60 (375ML) |
| | \$95 (750ML) |

DESSERTS

Cannoli \$5.00

A classic Italian dessert. A large shell is filled with a blend of ricotta cheese, sugar, and vanilla.

Triple Mousse Cake \$6.00

Layered dark chocolate, light chocolate, and white chocolate, topped with whipped cream and shaved chocolate pieces.

New York-Style Cheesecake \$6.00

Rich and creamy with a graham cracker crust.

Tiramisu \$6.00

Mascarpone and ladyfingers dipped in espresso, coffee, and liqueur, topped with cocoa and chocolate sauce.

Forest Fruit Torte \$6.00

Shortcake filled with vanilla custard, topped with blackberries, blueberries, raspberries, currants, and strawberries.

Boston Cream Pie \$6.00

Sponge cake layered with custard, topped with chocolate and shaved almonds.

Bread Pudding \$6.00

Homemade traditional New England treat, served warm. See server for more details.

Limoncello \$6.00

Lemon gelato with heart of limoncello and covered in meringue.

Semifreddo \$6.00

Semifreddo with heart of caramel and praline hazelnuts, topped with caramel sauce.

Spumoni Ice Cream \$5.00

Vanilla Bean Ice Cream \$5.00

Biscotti \$2.50

Brownie Sundae \$6.00

Warm brownie and rich vanilla bean ice cream topped with whipped cream, chocolate chips, and a cherry.

BEVERAGES

Soda \$1.75

Coke, Diet Coke, Dr. Pepper, Diet Dr. Pepper, Ginger Ale, Grape, Orange, Sprite, and Diet Sprite.

Homemade Iced Tea and Iced Coffee \$1.95

Root Beer / Orangina \$2.25

Snapple Iced Tea \$2.25

Diet, Lemon, Raspberry, Peach, Kiwi Strawberry, and Mango Madness.

Arizona Iced Teas \$2.25

Regular or Green Tea.

Nantucket Nectars \$2.25

Orange, Apple, and Cranberry.

Fiji Spring Water sm \$2.00 lg \$3.00

San Pelligrino Water \$2.50

Coffee / Decaffeinated Coffee \$1.95

Cappuccino \$4.25

Espresso shot, topped with 1/2 steamed milk and 1/2 frothed milk.

Latte \$4.25

Cappuccino, with more steamed milk and just a dollop of froth.

Espresso \$3.00

Forced steam and fresh coffee condensed into a strong coffee shot.

Hot Cocoa \$1.95

Herbal and Black Teas \$1.95

18% gratuity added for parties of six or more.

Prices are subject to change and do not include 7% meals tax.



617.266.8997

TAKE-OUT · DELIVERY · CATERING

Ask about our family style pasta bowls.

Call and ask about our catering menu.

CANESTARO.COM

INFO@CANESTARO.COM