

A close-up photograph of fresh ingredients in a woven basket. The ingredients include several bright red tomatoes, a bunch of green basil leaves, a purple onion, and a bundle of dry yellow pasta. The basket is set against a dark red background.

La Cantina

Welcome to La Cantina in the heart of Bridgeland. Join us Monday through Friday for lunch or dinner for one of Calgary's best kept secrets. Our Family operated kitchen will be sure to please your appetite! From Birthdays and anniversaries to corporate parties, we've got you covered. Enjoy a game of foosball or bocce as you soak up the Cantina atmosphere.

Antipasti

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| Bruschetta | 6 |
| Vine ripened tomatoes, garlic and olive oil served on warm bread | |
| Arancini | 10 |
| Rice croquettes served with arabiata sauce | |
| Cantina Wings | 10 |
| Choose from Teriyaki, Honey Hot, Salt & Pepper and Hot | |
| Calamari | 12 |
| Hand breaded and seasoned served with marinara sauce | |
| Steamed Mussels | 12 |
| Mussels steamed in our arabiata sauce | |
| Smoked Salmon Tartufo | 12 |
| Homemade cream cheese topped with smoked salmon on a lightly toasted crostini | |
| Seafood Trio | 24 |
| The perfect combination of west coast favorites: steamed mussels, calamari and breaded shrimp | |

Insalata e Zuppa

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|-------------------------------------------------------------------------------------------------------|--------------------|
| Nonna's Brodo | 6 |
| Homemade broth with chicken polpetti and pastina | |
| Pasta Fagioli | 6 |
| Homemade broth with mixed beans and tubetti pasta | |
| Insalata Mista | starter 4 entree 7 |
| Insalata di Cesare | starter 5 entree 8 |
| Caprese Insalata | 10 |
| Spring mix garden greens with tomato's, fresh bocconcini and basil topped with a balsamic vinaigrette | |
| The Roma Salad | 9 |
| Spring mix garden greens with pecans, goat cheese, and cherry tomato's topped with our house dressing | |

Add Chicken to any salad for an additional \$4 or Salmon for \$7

15% Gratuity will be added to groups of 6 or more.

Members receive 10% off La Cantina Menu with the CIC Member Card. (please inform your server)

Franca's Famosa Pizza

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|------------------------------------------------|----|
| <i>Cipolla</i> | 11 |
| Caramelized onions and spices | |
| <i>Margherita</i> | 12 |
| Vine ripened tomatoes, bocconcini and basil | |
| <i>Hawaiian</i> | 13 |
| Classic black forest ham and pineapple | |
| <i>Italiano</i> | 14 |
| Capicollo, mushrooms and black olives | |
| <i>Siciliana</i> | 14 |
| Italian sausage and roasted peppers | |
| <i>Wise Guy</i> | 15 |
| Prosciutto, capicollo, ham and Italian sausage | |

Pasta a Modo Tuo

Pasta Your Way 13

Choose your Pasta:

Penne

Spaghetti

Rigatoni

Linguini

Tortellini

Choose your Sauce:

Marinara (tomato)

Bolognese (tomato meat)

Alfredo (cream and parmesan)

Pesto (garlic, basil, white wine)

La Cantina (mushroom, pea, prosciutto, rose)

Add to your Pasta! Italian Sausage \$4, Chicken \$5, Shrimp \$5 or Salmon \$7

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Entree

| | |
|------------------------------------------------------------------------------------------------------|--------------|
| <i>Famous Cecchetto Lasagna</i> | 14 |
| Our famous homemade veal and pork lasagna | |
| <i>Classic Roma Stracci</i> | 14 |
| Your choice of 2 homemade crepes: veal & pork in marinara sauce, or spinach & ricotta in cream sauce | |
| <i>Gnocchi Romano</i> | 14 |
| Hand rolled potato dumplings topped with our famous marinara sauce | |
| <i>Rigatoni al Forno</i> | 14 |
| Baked rigatoni with meatballs and Italian sausage in our marinara sauce | |
| <i>Linguini Vongole</i> | 15 |
| Linguini topped with clams in your choice of red or white wine butter sauce | |
| <i>Gamberi & Artichoke Risotto</i> | 16 |
| Risotto with prawns and artichokes mixed in a white wine butter sauce | |
| <i>Pasta Pescatore</i> | 18 |
| Chef's selection of fish served on a bed of angle hair pasta with a white wine cream sauce | |
| <i>Chicken Fingers & Fries</i> | 10 |
| Breaded chicken served with french fries and plum sauce | |
| <i>Grilled Chicken Breast</i> | 14 |
| 6oz chicken breast topped with a mushroom demi glace sauce | |
| <i>Chicken Mushroom Marsala</i> | 14 |
| Sauteed chicken breast topped with mushrooms in a sweet marsala sauce | |
| <i>Veal Panini</i> | 12 |
| Sauteed veal topped with mushrooms, peppers and tomato sauce baked with mozzarella | |
| <i>Veal Pizzaiola</i> | 12 |
| Veal topped with sauteed capers, olives, garlic and onion in a delicate white wine sauce | |
| <i>Veal al Limone</i> | 14 |
| Lightly floured veal cutlet in a white wine lemon sauce | |
| <i>Veal Parmigiana</i> | 14 |
| Lightly breaded cutlet topped with marinara sauce and mozzarella cheese | |
| <i>Spatzle Ghoulash</i> | 14 |
| Beef, sausage and peppers in a demi sauce – Chef Stefan's German Specialty | |
| <i>Cantina Involtini</i> | 15 |
| Pork stuffed with prosciutto and mushrooms topped with peas in a rose sauce | |
| <i>8oz Rib Eye Steak</i> | 22 |
| AAA Alberta Beef grilled to your perfection | |
| <i>Catch of the Day</i> | Market Price |
| Chef's selection of fresh coastal fish | |

Entrée's (excluding pastas) are served with a side of your choice: vegetables & potatoes, pasta, fries or salad



Tiramisu

10

Homemade Italian traditional trifle made with coffee soaked ladyfingers and rich Mascarpone Cheese

Baccio Bianco

7

A white chocolate Italian ice cream treat dipped in a thin layer of white chocolate, filled with a rich berry centre

Molten Lava Cake

7

Warm chocolate cake filled with dark chocolate, served with a side of vanilla ice cream

Ice Cream Crepes

6

Double churned vanilla ice cream wrapped in a crepe, topped with a triple berry sauce

Hazelnut Chocolate Pear

7

Chocolate ice cream dipped in a thin layer of hazelnut chocolate

Crème Brûlée

6

Rich vanilla custard topped with a contrasting layer of hard caramel

Deep Fried Cheesecake

9

Banana cheesecake wrapped in pastry deep fried and topped with a triple berry sauce

La Specialita Beve

Bocce Ball

6.50

Grappa and a Single Espresso

Italian Spritzer

6.50

Campari, white wine and soda garnished with a lemon

Cynar

5.25

Served on ice

Blueberry Tea

6.50

Gran Marnier and Orange Peko Tea

Cantina Cappuccino

6.50

Our secret Bailey's recipe

Liquors

5.25

Grappa, Sambuca, Gran Marnier, Amaretto, Bailey's, Limoncello, Brandy, Cognac

Espresso

2.50

Double Espresso

4.50

Café Late

3.00

Cappuccino

3.00

Double Cappuccino

5.00