Cante (*) Rosso

SNACKS & SHARES

ARTICHOKES CLASSIQUE, crispy fried artichokes, parmesan, parsley, calabrian chile aioli	\$10
CHEESY GARLIC BREAD, our focaccia, roasted garlic butter, lots of cheese, sugo dip	\$10
CRISPY BRUSSELS, ricotta, sweety drop peppers, bacon, marcona almonds, balsamic reduction	\$12
MEATBALLS, ground chuck and pork, italian herbs, tomato sugo, lots of cheese	\$13
BURRATA, balsamic cherries, arugula, basil, sea salt, espelette, focaccia toast	\$14
MAC & CHEESE, fontina cream, provolone, mozzarella, parsley, crispy garlic breadcrumb Rick Roll it: add bacon marmalade & white truffle oil +\$3	\$10
FRIED NUGGZ, mozzarella, italian herbs, paprika, tomato sugo	\$11
CAST IRON SPINACH DIP, fontina cream, roasted artichoke pico, warm tortilla chips	\$12
CALAMARI FRA DIAVOLO, semolina crust, espelette, parmesan, tomato sugo	\$14

CHOPPED SALADS

Add Chicken \$5 Add Bacon \$1 Add Anchovies \$1

HOUSE, mixed greens, tomato, red onion, cucumber, parmesan, red wine vin	\$9
CAESAR, romaine hearts, lots of parm, garlic croutons, white anchovy	\$9
CAPRA, mixed greens, tomato, dried cherries, goat cheese, almonds, balsamic vin	\$9
CAPRESE CHOP, baby heirloom tomatoes, housemade mozzarella, arugula, basil, red onion, pesto, balsamic	\$12
ITALIAN WEDGE, iceberg, red onion, tomato, bacon, gorgonzola crumbles, creamy gorgonzola	\$12

SANDWICHES

All served with choice of small house salad, small caesar salad, or rosemary parm tots

CHICKEN PARM SANDWICH, mozzarella, tomato sugo, parm, calabrian chile aioli, arugula, ciabatta roll	\$14
EL JEFE, smoked pork, italian ham, dijon, horseradish pickles, provolone, ciabatta roll	\$15
CHOPPED MEATBALL, provolone, tomato sugo, roasted peppers & onions, pesto, ciabatta roll	\$14

FRESH PASTA

Add Chicken \$5 Add Meatballs \$2 ea. All pasta made fresh at Fresh Pasta Delights

FUSILLI ALLA VODKA, sausage, vodka sauce, roasted red peppers, caramelized onions, garlic breadcrumbs	\$15
TRUFFLE CARBONARA*, fettucini, cracked pepper, bacon, truffle cream, egg yolk	\$17
BAKED PENNE BOLO, all day beef bolognese, fontina cream, provolone, mozzarella, ricotta	\$16
CLASSIC SPAGHETTI &	
TOMATO SUGO, MEATBALLS, PARM\$14 CHICKEN FRIED CHICKEN PARM\$15 BOLOGNESE\$15	
CHICKEN FETTUCINI ALFREDO, fontina cream, lots of parm, cracked pepper	\$15

FRIDAY & SATURDAY NIGHT SPECIAL:

BRISKET LASAGNA BOLOGNESE

limited quantity...when we're out, we're out!

\$16

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. please advise your server of any food allergies.

WOOD-FIRED PIZZA

All pizzas are 14" and prepared in the Neapolitan tradition, with a bit of olive oil and a few leaves of basil. Pizzas cook in less than 90 seconds at 900 degrees. Gluten-friendly dough is available for \$4. *Make any pizza SPICY with calabrian chiles and Yellowbird hot sauce for \$2*.

REDS

MARGHERITA, tomato sauce, housemade mozzarella, good olive oil	\$14
EMMA, Luscher's sausage, tomato sauce, housemade mozzarella	\$16
ELLA, hot soppressata, tomato sauce, housemade mozzarella	\$15
ZOLI, Luscher's sausage, hot soppressata, tomato sauce, housemade mozzarella	\$17
RONI ONE, pepperoni, bacon marmalade, tomato sauce, housemade mozzarella	\$18
BILLY RAY VALENTINE, smoked bacon, bacon marmalade, vodka sauce, sweety drop peppers, housemade mozzarella	\$18
JOHNNY UTAH, meatballs, provolone, roasted peppers & onions, tomato sauce, smoked mozzarella	\$17
JABRONI, pepperoni, tomato sauce, housemade mozzarella, pesto, parm	\$17
WHITES	

LA FLAMA BLANCA, housemade mozzarella, ricotta, garlic schmutz, crushed red pepper, basil	\$16
DELIA, housemade mozzarella, bacon marmalade, grape tomatoes, arugula	\$17
LINCOLN HAWK, roaste <mark>d tomatoes, mushroo</mark> ms, pesto mascarpone, pr <mark>osciutto, h</mark> ousemade mozzarella, parm	\$17
TRUFF DADDY, truffle ma <mark>scarpone, roasted mushrooms, prosciutto, truffle oil, h</mark> ousemade mozzarella, basil, parm	\$17
PBR, pepperoni, house smoked brisket, roasted onions, candied jalapeños, housemade mozzarella, bbq sauce	\$19
FARMERS ONLY.COM, spinach artichoke spread, zucchini, mushrooms, arugula, roasted peppers, schmutz, housemade mozzarella \$16	
CBF, roasted chicken, bacon, smoked mozzarella, housemade mozzarella, farmhouse pesto	\$17

CLASSICS

CANE ROSSO, Luscher's sausage, roasted peppers & onions, tomato sauce, housemade mozzarella, parm	\$17
PROSCIUTTO & ARUGULA, housemade mozzarella, garlic, dressed arugula, shaved prosciutto, parm	\$17
THE BETTY, bolognese, sausage, ricotta, housemade mozzarella, prosciutto	\$18
HONEY BASTARD, housemade mozzarella, hot soppressata, bacon marmalade, habanero honey	\$19
PAULIE GEE, hot soppressata, caramelized onions, calabrian chiles, tomato sauce, housemade mozzarella	\$18

PIZZA OF THE MONTH

Changes monthly, believe it or not. Ask your server for details on this month's pie!

LUNCH COMBO \$13

10" Margherita, Pepperoni, or Sausage pizza, with choice of small house salad, small caesar salad, or rosemary parm tots (available weekdays 11 AM - 3 PM)

BUILD YOUR OWN

Start with a MARGHERITA, up to 3 toppings only (for your own good)

\$1 each:

arugula, smoked mozzarella, fontina, fresh jalapeños, candied jalapeños, sweety drop peppers, pesto, mushrooms, habanero honey, zucchini, roasted peppers, artichokes, olives, caramelized onions, calabrian chiles

\$4 each:

smoked brisket

\$2 each:

sausage, hot soppressata, pepperoni, prosciutto, meatballs, italian ham, bacon marmalade, roasted chicken

Jay's Favorites:

Gluten friendly dough: \$4 Sub vegan cheese: \$3 Plant-based sausage: \$3

DESSERTS

TIRAMISU 'BRICK,' strong coffee, mascarpone, ladyfingers, cocoa powder	\$12
ZEPPOLE, fried italian doughnuts, cinnamon sugar, caramel	\$10
S'MORES CALZONE, chocolate, marshmallows, caramelized sugar	\$10
THE EDGAR, dessert pizza with vanilla mascarpone, nutella, toasted marshmallows, powdered sugar	\$10 // \$13
LADYBIRD, dessert pizza with vanilla mascarpone, nutella, cookie butter, crushed speculoos cookies, powdered sugar	\$10 // \$13
JUJU, dessert cocktail with lockwood bourbon cream, frangelico, kahlua, nutella, caramel, speculoos cookie rim 🕇	\$10

CANE ROSSO GOES TO THE DOGS

DID YOU KNOW that in 2014, we officially started our very own 501(c)(3) non-profit organization, CANE ROSSO RESCUE? With the aim of supporting local dog rescue groups, creating a network of foster homes, providing access to housing and medical care, and ultimately finding homes for abandoned or homeless dogs across Texas, Cane Rosso Rescue has since helped place HUNDREDS of dogs in new homes (really). A portion of sales from all Cane Rosso restaurants is donated to support Cane Rosso Rescue every month, so know that with every slice of pizza, you are helping us save more dogs' lives. We could not do this without the generous support of our communities and volunteers. For more info or to find other ways to help, please visit www.canerossorescue.com."

