

ANTIPASTI

Soup Di Giorno	Cup 3	Bowl 4
Garlic Bread 4	
Baked French Onion Soup 4	
Bruschetta 5	
<i>Chopped Tomato salad served with garlic toasted rounds.</i>		
Tomato Bread 6	
<i>Homemade Italian bread with Roma tomatoes and a blend of cheeses. (add pepperoni, mushrooms, olives, onions, sweet peppers or hot peppers. .50 per topping)</i>		
Mozzarella Sticks 6	
<i>Served with Mrs. C's Sauce.</i>		
Portabella Calabrese 7	
<i>Broiled Portobello Mushroom stuffed with Gorgonzola, artichoke hearts, tomatoes, sautéed with garlic and wine.</i>		
Chicken Fingers 7	
<i>Served with a side of horseradish sauce.</i>		

Clams Casino 8	
<i>Baked clams topped with chopped onions, peppers, bread crumbs and bacon.</i>		
Fried Calamari 8	
<i>A Cantone's tradition. Fresh Calamari lightly breaded, served with marinara.</i>		
Mussels Marinara 8	
<i>Tender Mussels simmered in homemade marinara served with garlic bread.</i>		
Buffalo Wings 8	
<i>Served with Bleu cheese and celery.</i>		
Italian Antipasto Platter 8	
<i>Cappicola ham, salami, pepperoni, provolone, olives, and imported peppers.</i>		
Steamed Clams 9	
Homemade Stromboli 10	
<i>Genoa salami, cappicola, american cheese, and roasted peppers, served with Mrs. C's meat sauce on the side.</i>		

SALAD DRESSINGS: Italian, Parm Peppercorn, Ranch, Raspberry Vinaigrette, Balsamic Vinaigrette, Sun-Dried Tomato Vinaigrette or 1000 Island. Homemade Bleu Cheese dressing for an extra .75

INSALADA

Served with a roll and butter

Caesar Salad	<i>(crisp Romaine lettuce tossed with our Caesar dressing and homemade croutons sprinkled with Parmesan.)</i> 5
Feta Cheese Salad	<i>(fresh mixed greens, topped with tomatoes, calamata and black olives, feta and purple onions served with Greek dressing.)</i> 8
Pittsburgh Steak Salad	<i>(fresh mixed greens with grilled Tenderloin, mixed with tomatoes, cucumbers and carrots, topped with cheddar cheese and fries.)</i> 13

Sesame Chicken Salad	<i>Chicken encrusted with sesame grilled and accompanied with penne pasta, pine nuts, all served over mixed greens, with Mango Vinaigrette.</i> 12
Spinach Salad	<i>Fresh baby spinach, mushrooms, bacon, onions, tomato wedges, carrots and croutons.</i> 8
Salad additions:		
Grilled Shrimp 7	Tenderloin Tips 4
Grilled Chicken 4	Grilled Portabella 3

Dressings: Sun-Dried Tomato Vinaigrette, House Italian, Oil & Vinegar, Raspberry Vinaigrette, Ranch, Pepper Parmigiana, Homemade Bleu Cheese - \$.75 extra

SANDWICHES

Grilled Cheese Sandwich with fries 4	
Tuna Melt 5	
<i>(delicious combo of tuna & melted cheese)</i>		
Tuna Salad Sandwich 5	
Hot Sicilian Sandwich	<i>(cappacolla, bacon, imported pepperoni & mozzarella, served on a grilled roll)</i> 6
Ham & Cheese or Hot Ham & Cheese 5	
Ham & Cheese Club 6	
Grilled Reuben 7	
<i>(New York Kosher style corned beef on Jewish rye)</i>		
Italian Sausage Hoagie	<i>(hot or sweet)</i> 11
<i>(South Philly's Tony Maglio's finest)</i>		
Italian Meat Ball Hoagie 11	
<i>(My Mom's Very Own packed in a hoagie roll)</i>		

Italian Steak Hoagie	<i>(sliced steak with a unique blend of sautéed onions & herbs, topped with Mrs. C's spaghetti sauce & provolone cheese)</i> 11
South Philly "Dago" Hoagie	<i>(imported Italian cuts, Genoa salami, cappacolla, provolone cheese, with lettuce & tomatoes, oil & oregano - served "Billy Martin" style under the broiler with "hot peppers")</i> 11
Half 6	
Crabcake Sandwich with Fries 13	
<i>(100% lump crab meat, broiled or fried)</i>		
Tenderloin "Stake" Sandwich with Fries 13	
<i>(6 oz. Filet Mignon served on a roll)</i>		
French Fries 2	
French Fries with Cheese 3	
Onion Rings 2	

HOMEMADE STROMBOLI

(genoa salami, cappacolla, American cheese, Piggy-backed & blended with red and green pepper strips)

Half 6 Whole 10

(you HAVE to dip Mrs. C's sauce)

BURGERS

All burgers served with fries or onion rings.

Bacon Cheddar Burger 8
<i>6 oz. Chargrilled Angus ground beef, smothered with cheddar cheese, topped with hickory smoked bacon on a Kaiser roll.</i>	
Bleu Burger 8
<i>6 oz. Chargrilled Angus ground beef, topped with creamy Blue cheese, on a Kaiser roll.</i>	

Cajun Cheese Burger 8
<i>6 oz. Chargrilled Angus ground beef, spiked with Cajun seasoning topped with American cheese on a Kaiser roll.</i>	
Mushroom Swiss Burger 8
<i>6 oz. Chargrilled Angus ground beef, smothered with swiss, topped with sautéed mushrooms on a Kaiser roll.</i>	
California Burger 8
<i>6 oz. Chargrilled Angus ground beef, topped with American cheese, lettuce, tomato, raw onion. Served with mayo on the side.</i>	

PASTA • POLLO • VITELLO

Served with a small house salad

Spaghetti and Meatball 8	
Penne Spinaci 9	
<i>(spinach, mushrooms, onions, garlic and sun dried tomatoes sautéed in olive oil with penne pasta)</i>		
Baked Caponata	<i>(eggplant, green pappers, onions, fettuccini, sautéed in olive oil and garlic baked in a burgundy wine, marinara sauce & topped with Romano cheese)</i> 9
Cheese Ravioli & Meatball 9	
Penne Ham & Asparagus 9	
<i>(sautéed ham & asparagus in a light cream sauce)</i>		
Penne Ala Vodka 9	
<i>(ham and peas sauteed in a vodka marinara cream sauce)</i>		
Eggplant Parmigiana with Spaghetti 9	
Manicotti & Meatball 9	

Homemade Baked Lasagna 10	
Linguini	<i>(Linguini w/ white or red clam sauce)</i> 12
Lobster Ravioli	<i>(in a light shrimp cream sauce)</i> 13
Chicken Cerubi	<i>(breast of chicken, Italian sausage, snow peas, mushrooms & onions, sautéed in garlic butter)</i> 13
Pollo di Nicola	<i>(breast of chicken, artichoke hearts, mushrooms, sautéed in butter and white wine)</i> 13
Chicken Parmigiana	<i>(with spaghetti)</i> 13
Veal Piccata 15	
<i>(sautéed with mushroom in a white wine-lemon butter sauce)</i>		
Veal Parmigiana	<i>(with spaghetti)</i> 15
Veal Atlantic City	<i>(sautéed in Madeira wine, accompanied w/ peppers, onions, potatoes & egg)</i> 15

BEVERAGES

SEASONED VETERAN
Nick's Famous Bloody Mary 4.75

Draft Beer

Budweiser • Bud Light • Michelob Ultra
Yuengling Lager • Coors Light
Guinness Stout • Sam Adams • Stella Artois

Soft Drinks

Seven-Up 1.95
Ginger Ale 1.95
Pepsi 1.95
Diet Pepsi 1.95
Coffee 1.25
Tea 1.25

Freshly Brewed Ice Tea 1.50
Cranberry, Pineapple, Orange, Grapefruit Apple Juice 1.50
Orange Juice 1.50
Milk 1.25
S. Pellegrino (Italy) 1.50
Panna Natural Spring Water (Italy) (1 liter) 5.00
Hank's Root Beer 2.25

Cappuccino and Espresso

Cappuccino and Espresso
HOUSE POLICY -
Groups of 8 or more = 1 check
+ 20% gratuity added.

FOR THE LITTLE ONES

Grilled cheese sandwich w/fries 4
Spaghetti w/melted butter 4
Cheese Ravioli 5
Hamburger or cheeseburger w/fries 5
Spaghetti w/meatball 5
Chicken fingers w/fries 5

Cantone's

Southern Italian Restaurant

LUNCH



1929

Cantone, Uncle Louis Magaro (in auto), Nick Cantone, Pauline Magaro, Uncle Vincent Salerno, Gabe Salerno



gela Jovine & Uncle

Mike Carricato
ala Calamari Mike
Nick's Gumbati (Godfather)



Early 1900's



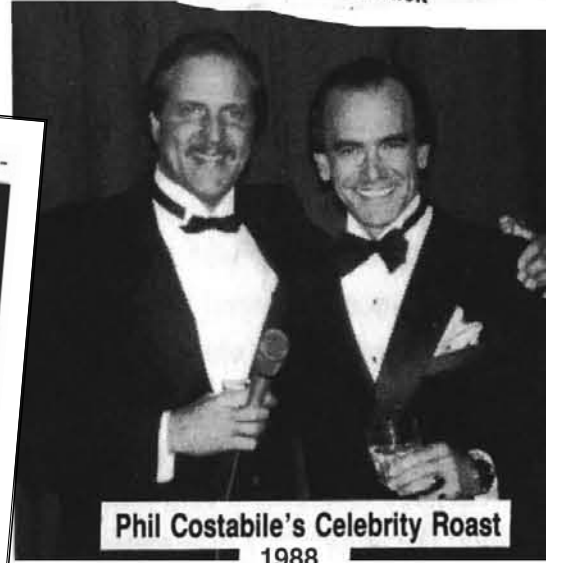
1997



Nick & Mick



1979



Phil Costabile's Celebrity Roast
1988

Thursday, March 29, 2007

L. PAXTON TWP.

Cantone's restaurant matriarch dies at 88

Her recipes, hospitality reigned for 28 years

BY JERRY L. GLEASON
Of The Patriot-News

Ann Cantone would be up before the sun, preparing her signature Sicilian cassata cake or peanut butter pie.

She would take the baked desserts to Cantone's Southern Italian Cuisine Restaurant, owned by her son Nick, where they were a customer favorite for nearly 28 years.

Often, she would take samples of the desserts or other dishes from table to table at the Lower Paxton Twp. restaurant, welcoming guests and making them feel at home.

Ann Cantone died March 2 at the age of 88, leaving behind a large family and a tradition of good food and good company. She produced many of the recipes that helped Cantone's make the transition from one of the area's first sports taverns into a full-service restaurant known as much for its spaghetti and homemade sauces.



CANTONE

- CATERING - CATERING
Website www.cantones.net
at (717) 652-6500.

KEYNOTE
MAGAZINE



1987 Cantone's: It's the top tavern and, bar none



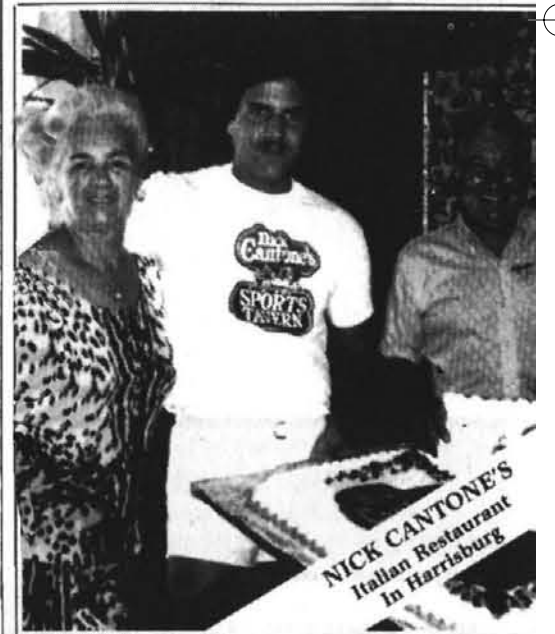
the Days



Cantone's in Sicily

CB: One final question. You and your restaurant have become some what of an institution in the Harrisburg area. What does Nick Cantone think about Harrisburg?

Cantone: Looking back after having been born and raised in this community, having worked for the last twenty years here and raising three kids here I think it's a great place. I love the Susquehanna River, and what Steve Reed's done with center city. He's reached on



NICK CANTONE'S
Italian Restaurant
In Harrisburg

July 5 - August 5 1983



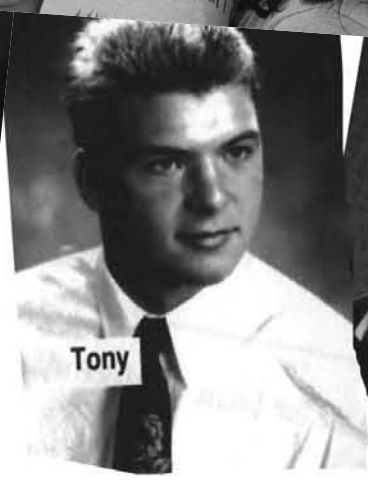
ories



Noah and Nicole



Alexis



Tony



Nick

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