



# CHANTA

AUTHENTIC EUROPEAN CUISINE

**Welcome to a passionate, unique and home made cooking adventure in  
the heart of Tampa!**

**The Chanta family invites you to our home, where we will offer you  
authentic European food, hospitality and warmth!**

**We are thankful and grateful to offer you a glimpse into our European  
cuisine! We started our restaurant business in Romania, over 12 years  
ago and we have three restaurants there. This is our first restaurant in  
the States, which opened in June 2020. Our restaurant is fully family-  
owned. You will meet the grandma and the whole family, who's cooking  
everyday at the restaurant, who's deeply passionate for the finest and  
freshest ingredients and brings a piece of Europe on our plates.**

**Enjoy your journey!**

**Consuming raw or undercooked food may increase your risk of food borne illness.**

**Food allergies? Please let us know!**

**For parties of 6 or more, an auto gratuity of 20% will be added to your check.**

# STARTERS

## *Hot*

### Frittura Mista 18

Jumbo shrimp, fried calamari, fried polenta

### Placinta 13

Three cheese bread- sourdough bread freshly filled with fine cheese

### Bruschetta 11

Toasted Tuscan bread topped with garlic, cherry tomatoes, basil

### Polpo Alla Griglia 25

Grilled octopus, gourmet cheese, cherry tomatoes, Italian parsley

### Ciuperchi 10

Mushrooms stuffed with cheese, baked to perfection

### Cozze Chanta 16

Fresh mussels sauteed in white wine, cherry tomatoes and garlic, served with homemade bread

### Zucchini & Eggplant 11

Deep fried zucchini and eggplant, served with garlic sauce

## *Cold*

### Vinete 11

Eggplant spread, bread, tomatoes and feta cheese

### Burrata 16

Fresh burrata cheese imported from Italy, topped with heirloom cherry tomatoes, extra virgin olive oil and basil

### Prosciutto&Mozzarella 22

Prosciutto crude & mozzarella, all imported from Italy

### Bresaola 24

Cured northern Italian beef with arugula, fresh lemon juice, extra virgin olive oil, shaved Grana Padano cheese

### Salumi e Formaggi 25

Fine mixed cheeses, meats and olives imported from Italy

# SALAD

Caesar 6

Romanian 6

Greek 6

House salad 4.5

Rucola & parmigiano 4.5

*Add Chicken (8), Shrimp (12), Salmon (14), Half lobster tail (18)*

# GOURMET PIZZA

Margherita 19

Imported Italian sauce, fresh mozzarella, fresh basil

Prosciutto -Rucola-Parmigiano 24

Imported Italian sauce, fresh mozzarella, rucola, parmigiano, prosciutto crudo

Quattro Formaggi 20

Fresh mozzarella, Gorgonzola, Parmigiano, Ricotta

# SIDES 5

Polenta

Hand cut fries

Yellow rice with vegetables

Grilled vegetables

Sauteéd mushrooms

Creamy mushrooms

# CHEF SPECIALTIES

## Lamb Specialty 165

*Available for preorder only. Portion for 4 people*

## Hungarian Goulash 25

Tender chunks of beef soup, with vegetables, made from our grandma's secret recipe.

It comes with a home-made bread and some spicy paste. You will feel the authentic taste and fall in love with soups as much as we, Europeans do, after trying Goulash.

*Chef suggests: Bob de Luna Feteasca Neagra, Romania*

## Romanian Stew 25

You won't find this delicious specialty anywhere else! The combination between the pork stew, the polenta (made out of corn), the fried egg and the feta cheese on top is to die for! This is a must try.

*Chef suggests: Epiphane Feteasca Neagra, Romania*

## Chicken Paprikas 25

One of the most famous and beloved of all Hungarian dishes, this authentic recipe features tender chicken breast in an unforgettably rich, flavorful and creamy paprika-infused sauce, served with polenta.

*Chef suggests: Crooked Path Cabernet Sauvignon, California*

## Lamb Rack 46

Grilled lamb rack marinated with bacon wrapped asparagus, rice with wild mushrooms, spring mix salad and homemade horseradish sauce.

*Chef suggests: Bauer Cabernet Sauvignon, Romania*

## Pilze Wiener/ Schweine Schnitzel 22

Homemade breaded chicken breast/ pork cutlet, served with creamy mushrooms

*Chef suggests: Cartino Merlot, Italy*

## Schweine Schnitzel 22

Homemade breaded pork cutlet, served with fresh mashed potatoes/ rice and salad

*Chef suggests: Don Genaro Malbec, Argentina*

## Wiener Schnitzel 22

Homemade breaded chicken breast, served with fresh mashed potatoes/ rice and salad

*Chef suggests: Don Genaro Malbec, Argentina*

## Romanian Mititei 18

Housemade sausages with fresh french fries

*Chef suggests: Ribo Cabernet, Italy*

## Sarma 15

Cabbage roll served with polenta and sour cream

*Chef suggests: Princiar Feteasca Neagra, Romania*

## Salmone Champagne 38

Salmon in a champagne sauce enhanced with black caviar and sliced strawberries

*Chef suggests: Sinello Montepulciano, Italy*

## Filetto Gorgonzola 49

8oz certified Black Angus center cut filet mignon sautéed in a creamy Gorgonzola sauce

*Chef suggests: Nikolas Dobrogea, Romania*

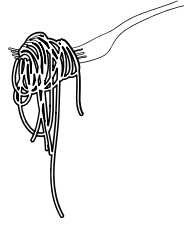
## Costata Fiorentina 49

14oz certified Black Angus center cut ribeye sautéed in a creamy Gorgonzola sauce

## Coaste 20

Tender ribs with a pinch of red pepper, mashed potatoes, sautéed spinach and Gorgonzola sauce

*Chef suggests: Prince Matei merlot, Romania*



# CHEF PASTA

## Pappardelle Bolognese 24

Egg pasta pappardelle with Bolognese meat ragu and Parmigiano-Reggiano

*Chef suggests: Budureasca Cabernet Sauvignon, Romania*

## Linguine alle Vongole 28

Linguine tossed with baby clams, sauteed in light white wine sauce

*Chef suggests: Terra Pinot Grigio, Italy*

## Saccottini Vanessa 30

Purse homemade fresh pasta filled with three cheese and fresh truffle with mushroom, pancetta, onions, heavy cream and Italian Brandy.

*Chef suggests: Guidi Chianti Classico, Italy*

## Pappardelle al Salmone 28

Egg pasta with fresh Scottish salmon with pink vodka sauce, heavy cream, onions and cherry tomatoes

*Chef suggests: Olivia chardonnay, Italy*

## Ravioli Aragosta 40

Homemade ravioli filled with chunk lobster meat, pink vodka sauce, shrimp and half Maine lobster tail.

*Chef suggests: Noble five Budureasca, Romania*

## Pappardelle Zucchini Gamberi 28

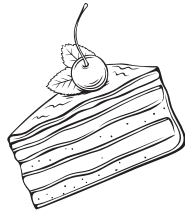
Egg pasta pappardelle with shrimp, sautéed zucchini with Parmigiano-Reggiano sauce

*Chef suggests: Stingray Bay Sauvignon Blanc, New Zealand*

## Gnocchi 20

Homemade gnocchi served in a house made tomato basil sauce and mozzarella

*Chef suggests: Olivia chardonnay, Italy*



## DESSERTS

### Papanashi 12

Freshly made Romanian doughnuts, topped with cream and a choice of berry house jam or Nutella

### Profiterole 10

Vanilla puffs topped with chocolate and vanilla ice cream, whipped cream and chocolate syrup

### Tiramisu 10

### Apple Cake 10

### Homemade Cannolo 9

### Limoncello cake 12

### Transylvanian delight 10

#### COFFEE

Cappuccino 7

Latte 6

Coffee 5

Esspresso 5

#### DRINKS

Soda 5

Sparkling water 6

Iced tea 5

Hot tea 5

Lemonade 7

Aqua Panna 1L 9

Exotic lemonade 8

No free refills