



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, alongside the Italian award winning
executive Chef **Ciro Mancini**, who's deeply passionate for the finest and
freshest ingredients and brings a piece of Italy 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 11

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

Ciuperci 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 9

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 45

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 20

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 Ciro 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 Ciro 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 Ciro 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 Ciro suggests: Bauer Cabernet Sauvignon, Romania

Pilze Wiener/ Schweine Schnitzel 22

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

Chef Ciro suggests: Cartino Merlot, Italy

Schweine Schnitzel 22

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

Chef Ciro suggests: Don Genaro Malbec, Argentina

Wiener Schnitzel 22

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

Chef Ciro suggests: Don Genaro Malbec, Argentina

Romanian Mititei 18

Housemade sausages with fresh french fries

Chef Ciro suggests: Ribo Cabernet, Italy

Sarma 15

Cabbage roll served with polenta and sour cream

Chef Ciro suggests: Princiar Feteasca Neagra, Romania

Salmone Champagne 38

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

Chef Ciro suggests: Sinello Montepulciano, Italy

Filetto Gorgonzola 49

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

Chef Ciro suggests: Nikolas Dobrogea, Romania

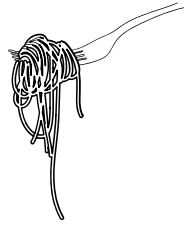
Costata Fiorentina 49

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 Ciro suggests: Prince Matei merlot, Romania



CHEF PASTA

Pappardelle Bolognese 24

Egg pasta pappardelle with Bolognese meat ragu and Parmigiano-Reggiano

Chef Ciro suggests: Budureasca Cabernet Sauvignon, Romania

Linguine alle Vongole 28

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

Chef Ciro 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 Ciro 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 Ciro suggests: Olivia chardonnay, Italy

Ravioli Aragosta 40

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

Chef Ciro suggests: Noble five Budureasca, Romania

Pappardelle Zucchini Gamberi 28

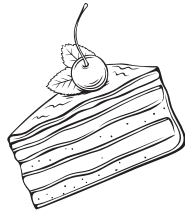
Egg pasta pappardelle with shrimp, sautéed zucchini with Parmigiano-Reggiano sauce

Chef Ciro suggests: Stingray Bay Sauvignon Blanc, New Zealand

Gnocchi 20

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

Chef Ciro 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

Crepes 10

Transylvanian delight 10

COFFEE

Cappuccino 7

Latte 6

Coffee 5

Espresso 5