

Antipasti

<u>Homemade Chicken Soup</u>	\$ 6.50
Nonna's Classic with Hand Pulled Shredded Chicken	
<u>Pasta e Fagioli</u>	\$ 6.75
A Simple Tuscan White Bean Soup with Pasta & Extra Virgin Olive Oil	
<u>Stuffed Meatballs</u>	\$8.95
With Fresh Ricotta & Melted Imported Provolone Cheese, Served with Marinara Sauce & a Slice of Toasted Calandra's Bread	
<u>Grilled Calamari</u>	\$ 9.75
Over Arugula with a Reduced Balsamic Honey Glaze	
<u>Stuffed Pepper</u>	\$ 9.75
Filled with Chopped Meat, Rice, Seasonings, Extra Virgin Olive Oil, a Touch of Marinara Sauce & Topped with Seasoned Calandra's Baked Bread Crumbs	
<u>A Baked Stuffed Artichoke</u>	Market Price
Stuffed with Seasoned Calandra's Baked Breadcrumbs, Oregano & Garlic, Drizzled with Extra Virgin Olive Oil	
<u>Calamari Fritti</u>	\$12.25
Crispy & Tender Fried Calamari Rings Served with Hot or Sweet Marinara Sauce	
<u>Mussels Provencale</u>	\$12.25
With Smoked Andouille Sausage & Hot Cherry Peppers, Served in Marinara Sauce with Fresh Herbs & a Hint of Fresh Lemon	
<u>Caprese</u>	\$12.25
Homemade Fresh Mozzarella, Prosciutto di Parma, Sliced Ripe Tomatoes & Roasted Peppers Drizzled with Extra Virgin Olive Oil & Topped with Fresh Chopped Basil	
<u>Broccoli Rabe, Sliced Sausage &amp; Roasted Potatoes</u>	\$12.25
All Sautéed Together with Garlic & Extra Virgin Olive Oil, Served in its Own Natural Broth & Sprinkled with Parmesan Cheese & a Slice of Toasted Calandra's Bread	
<u>Seared Jumbo Lump Crab Cake</u>	\$13.95
Seared Jumbo Lump Crab Cakes Served with a Mixed Green Salad Tossed with a Lemon Vinaigrette & Horseradish-Lemon Sauce on the Side	

Family Style Appetizers

<u>Cold Antipasto Della Casa</u> "All Served on a Family Style Platter" - Serves 2, 4 or 6 People"	\$15.50 for 2
Prosciutto di Parma, Genoa Salami, Capicola, Bocconcini, Artichoke Hearts, Chunks of Parmigiano, Provolone Cheese & Calamata Olives	\$31.95 for 4
	\$43.95 for 6
<u>Hot Antipasto Della Casa</u> "All Served on a Family Style Platter" - Serves 2, 4 or 6 People"	\$21.95 for 2
Clams Oreganato, Shrimp Scampi, Eggplant Rollatini, Mozzarella in Carrozza & Vegetable Stuffed Mushrooms	\$46.95 for 4
	\$58.95 for 6

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Insalata

<u>Cucina Garden Salad</u>	\$ 7.50
Iceberg Lettuce with Grape Tomatoes , Cucumbers, Carrots & Red Onions, Tossed with a Red Wine Vinaigrette, Topped with Shaved Parmigiano Reggiano	
<u>Insalata Della Casa</u>	\$ 7.75
Arugula, with Red Onions, Tomatoes, Pine Nuts & House Vinaigrette Dressing	
<u>Blue Luna Salad</u>	\$ 7.75
Iceberg Lettuce, Sliced Cucumbers & Radishes, Tossed with Homemade Bleu Cheese Dressing, Topped with Crumbled Crispy Bacon	
<u>Traditional Caesar Salad</u>	\$ 7.75
- Add Chicken	\$13.95
- Add Shrimp	\$15.50
- Add Steak	\$16.50
<u>Yellow Beet Salad</u>	\$10.45
Sliced Yellow Beets Mixed with Crumbled Goat Cheese, Sliced Almonds & Black Currants, Tossed in a Lemon Vinaigrette Dressing	

Main Course Insalata

<u>Southern Courtyard Salad</u>	\$17.75
A Wonderful Combination of Grilled Chicken, Fresh Tomatoes, Asparagus, Red & Yellow Peppers, Green Beans, Fresh Mozzarella & Mixed Greens Tossed with Parmigiano Cheese & House Vinaigrette	
<u>Marinated Grilled Tuna</u>	\$19.25
Served "Rare" over Chopped Romaine with String Beans, Tomatoes, Onions, Chopped Peppers & Black Beans, Tossed with a Lime-Cilantro Vinaigrette	
<u>Scallop Salad</u>	\$24.95
Pan Seared Scallops Served over a Mixed Greens Salad with Sliced Fresh Mango, Shaved Fennel & Grilled Portobello Mushrooms, Tossed with Aged White Balsamic-Ginger Vinaigrette	

Personal Size Thin Crust Pizza

Baked in our Own Custom Made Stone Deck Wood Burning Oven

* <u>Thin Crust Pizza</u>	\$10.45
Extra Toppings, Pepperoni, Meatballs, Sausage, Mushrooms, Onions \$1.00 per item	
* <u>Thin Crust Pizza Margherita</u>	\$13.50
Fresh Tomatoes, Homemade Fresh Mozzarella & Basil	
* <u>Thin Crust Pizza Bianco</u>	\$13.95
Topped with Ricotta Cheese, Chopped Fresh Mozzarella, Imported Provolone, Sliced Tomatoes, Artichoke Hearts, Black Olives & Pecorino Romano	

Calzonetto "Calzone"

Baked in our Stone Deck Wood Burning Oven

* <u>Pollo Calzonetto</u>	\$12.95
Baked Calzone with Marinated Chicken, Tomatoes, Spinach, Mozzarella & Herb Cheese,	
* <u>Sweet Italian Sausage Calzonetto</u>	\$12.95
Baked Calzone with Sweet Italian Sausage, Roasted Red Onions & Seasoned Ricotta Cheese,	
* <u>Eggplant Parmigiana Calzonetto</u>	\$12.95
Baked Calzone with Fresh Ricotta, Mozzarella, Parmigiano Cheese, Eggplant, Tomato Sauce & Fresh Basil	

All our Pizzas & Calzones are made with a Rustic Whole Grain Semolina Wheat Flour**\*Whole Grain Whole Wheat Can be Substituted for any Pizza or Calzone**

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## Flatbreads & Bruschetta

Dinner-Rev 04/11

Baked in our Stone Deck Wood Burning Oven

All Flatbreads are made with a Whole Grain Semolina Crust, Seasoned with Extra Virgin Olive Oil, Salt & Pepper Served on Wooden Peel

Homemade Sweet Sausage Bruschetta \$11.50

With Melted Imported Provolone Cheese & Fresh Basil, Drizzled with Rosemary-Roasted Garlic Oil

Jumbo Butterflied Shrimp Bruschetta \$13.50

With a Garlic, White Wine-Lemon Sauce

Sliced Steak Bruschetta \$13.50

Gorgonzola Cheese, Charred Tomatoes & Shaved Parmigiano Reggiano Drizzled with Tuscan Italian Vinaigrette

Vegetariano Flatbread \$13.95

A Crispy Crust Spread with Basil-Pignoli Pesto, Topped with Grilled Green & Yellow Zucchini, Eggplant Portobello Mushrooms & Red Bell Peppers with Crumbled Goat Cheese

Fig & Prosciutto Flatbread \$13.95

A Crispy Rosemary Crust, Fresh Figs, Balsamic Jam, Prosciutto di Parma & Gorgonzola Cheese

Turkey Flatbread \$13.95

With Provolone Cheese, Honey Roasted Turkey Breast, Chopped Tomatoes, Crispy Bacon & Pesto Basil

Calandra's Bruschetta Quattro \$14.75

A Sampling of our Four Homemade Bruschetta Served on a "Wooden Peel"

## Fresh Pastas

Pasta Fatta in Casa (Made with Semolina Whole Grain)

Capellini Pomodoro \$16.75

Capellini Served with Fresh Tomato & Basil Sauce

Whole Wheat Fettuccine Primavera \$18.25

Fettuccine with Garden Fresh Vegetables, Tossed with Extra Virgin Olive Oil & Roasted Garlic

Lasagna of the Day \$18.95

Gnocchi di Sorrento \$18.95

Light Potato Dumpling Pasta, Pink Pomodoro Sauce, Twice Baked with our own Homemade Fresh Mozzarella

Pasta alla Norma \$18.95

Penne with Grilled Eggplant, Fresh Plum Tomatoes & Sweet Basil Topped with Aged Ricotta Cheese

Rigatoni with Peas & Prosciutto in a Vodka Sauce \$18.95

Fusilli Calabrese \$18.95

Sautéed with Chopped Fresh Tomatoes, Roasted Garlic, Fresh Basil & Melted Homemade Mozzarella

Fettuccine with Chicken \$19.50

Wild Mushrooms, Sun-dried Tomatoes, Arugula, Garlic & Extra Virgin Olive Oil

Linguini with White or Red Manilla Clam Sauce "Not Discounted on Tuesday Pasta Night" \$19.95

Cavatelli Giulia \$19.95

Homemade Ricotta Cavatelli, Sautéed with Andouille Sausage, Cherry Tomatoes, Chickpeas, Cauliflower, Raisins, Roasted Garlic & Extra Virgin Olive Oil, Topped with Seasoned Bread Crumbs & Baked

Shrimp & Calamari Arrabbiata \$25.75

Sautéed Jumbo Shrimp & Calamari in a Fra Diavolo Sauce Served over Linguini

Zuppa Di Pesce "Not Discounted on Tuesday Pasta Night" \$31.95

Lobster, Clams, Scallops & Shrimp Served in Garlic White Wine Sauce Accented with a Fresh Tomato & Basil Sauce, Tossed with Angel Hair Pasta

**\*Whole Grain Whole Wheat Pasta Can be Substituted for any Pasta except Lasagna**

**\*\*All our Pasta's (except Lasagna & Zuppa di Pesce) are Available in ½ Portions**

Secondi Piatti  
(Entrees)

Dinner-Rev 04/11

<u>Chopped Sirloin Burger</u>	\$13.25
With or without Provolone Cheese, Tomato & Lettuce on a Lightly Toasted & Buttered Calandra Italian Brioche Roll " <u>USDA Choice</u> "	
<u>Pollo Parmigiano</u>	\$19.95
Breaded Free Range Chicken Cutlet Topped with Tomato Sauce, Sweet Basil, Mozzarella & Parmigiano Cheese	
<u>Cotoletta di Vitello Italiano</u>	\$22.95
Breaded Veal Cutlets, Tomatoes, Shaves of Parmigiano Cheese, Served Over a Bed of Arugula with Extra Virgin Olive Oil & Aged Balsamico Vinegar	
<u>Pork Chop</u>	\$23.50
Grilled & Served with Sautéed Vidalia Onions, Crispy Italian Sweet Sausage, Diced Potatoes, Hot Cherry Peppers, Bell Peppers & Mushrooms, in a Tangy Sauce	
<u>Rollatini di Vitello</u>	\$23.95
Veal Rolled with Parma Prosciutto & Mozzarella Cheese, Served in a Marsala & Porcini Mushroom Sauce	
<u>Veal Saltimbocca</u>	\$23.95
With Fresh Sage, Prosciutto di Parma & Melted Mozzarella, Served over Sautéed Spinach, Accompanied with Seasonal Vegetables & Roasted Potatoes	
<u>Chicken &amp; Shrimp Scampi</u>	\$23.95
Pan Seared Chicken Breast, Jumbo Shrimp, Artichoke Hearts, Diced Fresh Tomatoes & Roasted Garlic in a White Wine-Lemon Sauce	
<u>*Fresh Tilapia &amp; Tomatoes</u>	\$24.95
Sautéed Plum & Crushed Tomatoes, Served over Spinach with Sautéed Olives, Capers & Garlic in Extra Virgin Olive Oil, with a Slice of Toasted Calandra Panella Bread for "La Scarpetta"	
<u>Tilapia Oreganato</u>	\$24.95
Served over Sautéed Spinach & Drizzled with a Citrus Sauce Nap with Fresh Chopped Braised Tomatoes	
<u>*Salmone Alla Griglia</u>	\$24.95
Fresh Atlantic Salmon Fillet, Wood-Roasted with a Spiced Honey Glaze, Lightly Topped with Flavored Butter	
<u>*Fillet of Sole</u>	\$24.95
Egg Battered Fillet Served with Artichoke Hearts, Asparagus Tips, Sun-Dried Tomatoes & Pignoli Nuts, Served in a Scampi Sauce	
<u>Porcini Dusted Sea Scallops</u>	\$25.95
Served over a Lemon-Vegetable Risotto	
<u>Filet Mignon</u>	\$28.95
Eight Ounce Filet, Seared & Grilled, Served over Baked Polenta, Drizzled with a Port Wine & Mushroom Demi Glaze	

Side Orders

Idaho Baked Potato with Drawn Butter	\$ 4.95
Sliced Seasoned Italian Fries	\$ 4.95
Sautéed Portobello Mushrooms	\$ 6.50
Broccoli Rabe Sautéed in Extra Virgin Olive Oil with Chipped Garlic	\$ 8.25

\*Naturally Low in Mercury

Health Note: All of our Cooking is with Imported Extra Virgin Sicilian Olive Oil, not Butter

**\*\*\$4.00 Fee for Plate Sharing (Entrees Only)\*\***

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