

Antipasti

<u>Homemade Chicken Soup</u> Nonna's Classic with Hand Pulled Shredded Chicken	\$ 6.25
<u>Pasta e Fagioli</u> A Simple Tuscan White Bean Soup with Orecchiette Pasta & Extra Virgin Olive Oil	\$ 7.00
<u>Mozzarella in Carozza</u> Egg Battered Sliced White Bread Layered with Mozzarella, Pan-Fried & Coupled with Marinara Sauce	\$ 7.75
<u>Grilled Calamari</u> Over Arugula Salad with a Reduced Balsamic Honey Glaze	\$ 9.25
<u>Stuffed Pepper</u> Filled with Chopped Meat, Rice, Seasonings, Extra Virgin Olive Oil, a Touch of Marinara Sauce & Topped with Seasoned Calandra's Baked Bread Crumbs	\$ 9.50
<u>Broccoli Rabe, Sliced Sausage & Roasted Potatoes</u> All Sautéed Together with Garlic & Extra Virgin Olive Oil, Served in its Own Natural Broth & Sprinkled with Parmigiano Cheese	\$ 9.75
<u>Caprese "Italian Style"</u> Homemade Fresh Mozzarella, Prosciutto di Parma, Roasted Peppers & Sliced Ripe Tomatoes, Drizzled with Extra Virgin Olive Oil & Topped with Fresh Chopped Basil	\$11.50
<u>Calamari Fritti</u> Crispy & Tender Fried Calamari Rings Served with Hot or Sweet Marinara Sauce	\$11.50
<u>Insalata</u>	
<u>Insalata Della Casa</u> Arugula, with Red Onions, Tomatoes, Toasted Pine Nuts & House Vinaigrette	\$ 7.50
<u>Traditional Caesar Salad</u> Crisp Romaine Lettuce	\$ 7.25
<u>Cucina Garden Salad</u> Iceberg Lettuce with Grape Tomatoes, Cucumbers, Carrots & Red Onions, Tossed with a Red Wine Vinaigrette, Topped with Shaved Parmigiano Reggiano	\$ 7.25
<u>Blue Luna Salad</u> Iceberg Lettuce, Sliced Cucumbers & Radishes, Tossed with Homemade Bleu Cheese Dressing, Topped with Crumbled Crispy Bacon	\$ 7.50
<u>Yellow Beet Salad</u> Chopped & Diced Yellow Beets Mixed with Crumbled Goat Cheese, Sliced Almonds & Black Currants, Tossed in a Lemon Vinaigrette	\$10.50

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Main Course Salad

<u>Crispy Co-Co Salad</u>	\$11.50
Hearts of Romaine, with Crispy Bacon, Red Onions, Avocado, Cucumbers, Kalamata Olives, Shredded Carrots, Ripe Tomatoes, Chickpeas & Hard Boiled Eggs, Finished with Lemon Vinaigrette, Herb Baked Croutons & Crumbled Feta Cheese	
<u>Blackened Mignons of Salmon Fillet</u>	\$15.25
Over a Bed of Baby Spinach, Mushrooms, Chopped Red Onions & Dried Cranberries, Topped with Crumbled Gorgonzola & Toasted Almonds, Tossed in a Balsamic Rose Wine Italian Vinaigrette	
<u>Southern Courtyard Salad</u>	\$16.75
A Wonderful Combination of Grilled Chicken, Fresh Tomatoes, Asparagus, Red Bell Peppers, Green Beans, Fresh Buffalo Mozzarella & Mixed Greens Tossed with Parmigiano Cheese & House Vinaigrette	

Personal Size Thin Crust Pizza

Baked in our Own Custom Made Stone Deck Wood Burning Oven

* <u>Keith's Pizza</u>	\$10.95
A Crispy Crust Spread with Light Tomato Sauce, Topped with Shredded Melted Mozzarella	
* <u>Thin Crust Pizza</u>	\$11.50
Extra Toppings, Pepperoni, Meatballs, Sausage, Mushrooms, Onions \$1.00 per item	
* <u>Thin Crust Pizza Margherita</u>	\$12.95
Fresh Tomatoes, Homemade Fresh Mozzarella & Basil	

Calzonetto "Calzone"

Baked in our Stone Deck Wood Burning Oven

* <u>Pollo Calzonetto</u>	\$11.75
Baked Calzone with Marinated Chicken, Tomatoes, Spinach, Mozzarella & Seasoned Ricotta Cheese, Served Folded & Sliced	
* <u>Sweet Italian Sausage Calzonetto</u>	\$11.75
Baked Calzone with Sweet Italian Sausage, Roasted Red Onions & Seasoned Ricotta Cheese, Served Folded & Sliced	

*All our Pizzas & Calzones are Made with a Rustic Whole Grain Semolina Wheat Flour

Flatbreads & Bruschetta

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 a Small Wooden Peel

<u>Homemade Sweet Sausage Bruschetta</u>	\$10.50
With Melted Imported Provolone Cheese & Fresh Basil, Drizzled with Rosemary-Roasted Garlic Oil	
<u>Fig & Prosciutto Flatbread</u>	\$12.75
A Crisp Rosemary Crust, Fresh Figs, Balsamic Jam, Prosciutto di Parma & Gorgonzola Cheese	
<u>Jumbo Butterflied Shrimp Bruschetta</u>	\$13.25
With a Garlic, White Wine-Lemon Sauce	
<u>Sliced Steak Bruschetta</u>	\$13.25
Topped with Creamy Gorgonzola Cheese, Charred Ripe Tomatoes & Shaved Parmigiano Reggiano Drizzled with a Tuscan Italian Vinaigrette	
<u>Calandra's Bruschetta Quattro</u>	\$13.50
A Sampling of our Four Homemade Bruschetta Served on a "Wooden Peel"	
<u>Vegetariano Flatbread</u>	\$13.75
A Crisp Crust Spread with Basil-Pignoli Pesto, Topped with Grilled Green & Yellow Zucchini, Eggplant, Portobello Mushrooms & Red Bell Peppers with Crumbled Goat Cheese	

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Pastas

Pasta Fatta in Casa

(Made with Enriched Semolina Whole Wheat)

<u>*Capellini Pomodoro</u>	\$13.95
Capellini Served with Fresh Tomato & Basil Sauce	
<u>Lasagna of the Day</u>	\$14.50
Ask your Server	
<u>Whole Wheat Fettuccine Primavera</u>	\$14.95
Fettuccine with Garden Fresh Vegetables, Tossed with Extra Virgin Olive Oil & Roasted Garlic	
<u>Gnocchi di Sorrento</u>	\$16.25
Light Potato Dumpling Pasta, Pink Pomodoro Sauce, Twice Baked with our own Homemade Fresh Mozzarella	
<u>Rigatoni with Peas & Prosciutto in a Vodka Sauce</u>	\$16.25
<u>Fusilli Calabrese</u>	\$16.50
Sautéed with Chopped Fresh Tomatoes, Roasted Garlic, Fresh Basil & Melted Homemade Mozzarella	
<u>Fettuccine with Chicken</u>	\$17.50
Wild Mushrooms, Sundried Tomatoes, Arugula, Garlic & Extra Virgin Olive Oil	
*Whole Grain Whole Wheat Fettuccine Pasta Can be Substituted for any Pasta Entree	
All Pastas (except Lasagna) are Available in $\frac{1}{2}$ Portions	

Secondi Piatti

(Entrees)

<u>Pollo Parmigiano</u>	\$16.75
Breaded Chicken Cutlet Topped with Tomato Sauce, Mozzarella, Parmigiano Cheese & Sweet Basil	
<u>Grilled Organic Farm Raised Chicken Breast</u>	\$16.75
Marinated with Lemon, Oregano and Extra Virgin Olive Oil, Served over Sautéed Broccoli Rabe	
<u>Cotoletta di Vitello Italiano</u>	\$19.95
Breaded Veal Cutlets, Tomatoes, Shaves of Parmigiano Cheese, Served Over a Bed of Arugula with Extra Virgin Olive Oil & Aged Balsamico Vinegar	
<u>*Fresh Tilapia & Tomatoes</u>	\$20.95
Sautéed with Plum & Crushed Tomatoes, Served over Spinach with Sautéed Olives, Capers & Garlic with Extra Virgin Olive Oil, with a Slice of Toasted Calandra Panella Bread for "La Scarpetta"	
<u>*Salmone alla Griglia</u>	\$21.95
Fresh Atlantic Salmon Filet, Wood-Roasted with a Spiced Honey Glaze, Lightly Topped with Flavored Butter	

* Naturally Low in Mercury

Side Orders

Idaho Baked Potato with Drawn Butter	\$ 4.95
Sliced Seasoned Hand Cut Italian Fries	\$ 4.95
Sautéed Portobello Mushrooms	\$ 6.50
Broccoli Rabe Sautéed in Extra Virgin Olive Oil with Chipped Garlic	\$ 7.95

Gourmet Over-Stuffed Sandwiches

<u>Tuna Wrap</u>	\$ 9.75
Homemade Tuna Salad with Chopped Celery & Red Onions, Served on a Tuscany Wrap	
<u>Chicken Caesar Wrap</u>	\$ 9.95
Grilled Chicken with Romaine Lettuce & Parmigiano Cheese Tossed with a Caesar Dressing, Served on a Tuscany Wrap	
<u>Roasted Turkey</u>	\$ 9.95
Wood-Oven Roasted Thick Sliced Turkey Breast, Roasted to Perfection, with Fresh Tomatoes, Basil, Pesto & Pancetta on an Italian Roll	
<u>Grilled Eggplant</u>	\$ 9.95
Grilled Italian Eggplant, Roasted Red Peppers, Red Onion, Melted Mozzarella, Garlic Aioli on our Toasted Split Roll	
<u>Grilled Chicken</u>	\$ 9.95
Open Flame Grilled Free Range Chicken Breast with Fontina Cheese, Tomato, Arugula & Extra Virgin Olive Oil	
<u>Caprese</u>	\$ 9.95
Sliced Homemade Mozzarella, Fresh Tomatoes & Romaine Lettuce, Drizzled with Italian Vinaigrette, Served on Ciabatta Bread	
<u>Chicken Parmigiana</u>	\$11.50
Topped with Sliced Eggplant, Melted Mozzarella & Marinara Sauce, Served on a Calandra Split Roll	
<u>Grilled Steak Adriana</u>	\$13.95
Thinly Sliced Grilled NY Sirloin Steak, Sautéed Onions & Peppers, Melted Mozzarella on a Italian Roll	

*All of the Above Sandwiches are served on Either a Calandra Stone Ground Whole Grain Whole
Wheat Split Roll or a White Grain Calandra Split Roll

Pressed Grilled Hot Panini

Served on White or Whole Wheat

<u>Cordon Bleu</u>	\$ 9.95
Breaded Chicken Cutlet & Ham Topped with Melted Muenster Cheese, with Honey Mustard Dressing, Served on a Split Roll	
<u>Grilled Italian Sausage</u>	\$ 9.95
Sausage Patty, Sautéed Broccoli Rabe, Roasted Garlic Spread & Melted Asiago Cheese, Served on Artisan Whole Grain Flatbread	
<u>Parma Pietro</u>	\$11.50
Imported Parma di Prosciutto, Sliced Roasted Portobello, Homemade Fresh Mozzarella, Drizzled with Italian Balsamic Vinaigrette, Served an Rosemary Focaccia	

Burgers

<u>Chopped Sirloin Burger</u>	\$12.95
With or without Provolone Cheese, Tomato & Lettuce on Lightly Toasted & Buttered Kaiser Roll	
<u>Double Burger</u>	\$14.75
Caramelized Onions, Grilled Red Pepper, Melted Cheddar Cheese with a Chipotle Aioli, Served on a Grilled Sesame Bun	

Additional Toppings: Mushrooms, Bacon & Grilled Onions \$1.50 Extra per Item

"All of the above Sandwiches & Burgers Served with Homemade Hand Sliced Italian Fries"