

# CUCINA CALANDRA

## Dinner Menu

### - ZUPPE -

**ZUPPA DI POLLO**  
*Chicken and vegetables* 8.99

**PASTA E FAGIOLI**  
*A simple tuscan white bean soup with pasta and extra virgin olive oil* 8.99

### - ANTIPASTI -

**POLPETTE DI CARNE**  
*Meatballs, fresh ricotta and melted imported provolone cheese, served with marinara sauce* 10.95

**ARANCINI** *Arborio rice, ground meat, green peas, homemade mozzarella and parmigiano cheese rolled and breaded, served with marinara sauce* 10.95

**BROCCOLI RABE, SALSICCIA E PATATE**  
*Broccoli rabe, sausage and potatoes sautéed with garlic and extra virgin olive oil, sprinkled with parmigiano cheese* 13.95

**COZZE E VONGOLE**  
*PEI mussels and clams in lemongrass, roasted tomato broth.* 13.95

**BURRATA** *Served with arugula, ripe tomato, red onions, kalamata olives, roasted peppers, and balsamic vinaigrette* 14.95

**CALAMARI FRITTI**  
*Crispy, tender fried calamari served with hot or sweet marinara sauce* 14.95

**CAPELANTE** *Grilled large sea scallops basted with orange-ginger glaze, sprinkled with toasted sesame seeds over a tomato and mango-avocado salsa* 15.95

**ASSAGGI DI MARE**  
*Shrimp, scallops, PEI mussels, clams and calamari with a roasted tomato blue crab broth* 16.95

### - INSALATE -

**INSALATA DELLA CASA**  
*Iceberg lettuce, grape tomatoes, cucumbers, carrots and red onions with house vinaigrette and shaved parmigiano* 10.25

**INSALATA DI CESARE**  
**CARDINI** *Caesar salad* 10.25

**INSALATA DI ARUGULA**  
*Grape tomatoes, shaved parmigiano cheese, red onions and toasted pignoli nuts tossed with lemon-balsamic vinaigrette* 10.95

**INSALATA DI PERE** *Mixed greens, dry cranberries, porto wine poached pears, avocado, walnuts and crumbled gorgonzola cheese tossed with roasted fig vinaigrette* 11.95

**INSALATA DI RAPA GIALLA**  
*Golden beets, mixed greens with red wine vinaigrette, crumbled goat cheese, toasted almonds and raisins* 12.25

### - GOURMET INSALATE -

**POLLO AL PICCANTE**  
*Blackened chicken, ripe tomatoes, hand-torn basil, red onion, roasted peppers, herb croutons, and Italian vinaigrette* 17.95

**INSALATA CON BISTECCA**  
*Grilled flank steak, baby arugula, radicchio, endive, diced tomatoes, cucumbers, red onion, fennel, toasted cashews, balsamic vinaigrette, basil oil* 19.95

**TONNO AI SESAMI**  
*Sesame seed crusted yellow-fin tuna steak over mango, avocado, black beans and quinoa salad, tossed with cilantro-lime vinaigrette and drizzled with soy-ginger-honey glaze* 27.95

### - PIZZA / FLATBREAD -

**THIN CRUST PIZZA**  
*Plum tomatoes and mozzarella* 14.95  
**EXTRA TOPPINGS:** Pepperoni, meatballs, sausage, mushrooms, onions, olives - 1.75 per item

**PIZZA QUATTRO FORMAGGI**  
*Thin crust pizza with gorgonzola, provolone, parmigiano and mozzarella cheese* 15.95

**PIZZA MARGHERITA**  
*Sliced tomatoes, homemade mozzarella and basil* 15.95

**FIG PROSCIUTTO**  
**FLATBREAD** *A crispy rosemary crust, sliced figs, balsamic glaze, prosciutto di Parma and crumbled gorgonzola cheese* 15.95

**TRICOLORE FLATBREAD**  
*Whipped ricotta cheese, sliced fresh tomato, baby arugula and shredded parmigiano cheese, drizzled with basil oil* 15.95

**VINEYARD FLATBREAD**  
*Caramelized onions, mascarpone and gorgonzola cheese, baby arugula, walnuts and pears, drizzled with "vino cotto" glaze* 15.95

## FAMILY STYLE

### ANTIPASTO DI SALUMI E FORMAGGI

Serves 2, 4 or 6 People

*Prosciutto di Parma, genoa salami, soppressata, fresh mozzarella, parmigiano and provolone cheese, marinated artichokes, sundried tomatoes, mushrooms and olives*

(2) 19.95 ~ (4) 36.95 ~ (6) 55.95

### ANTIPASTO CALDO

Serves 2, 4 or 6 People

*Mini crab cakes, shrimp scampi, eggplant rollatini, mozzarella in carrozza and vegetable stuffed mushrooms*

(2) 23.95 ~ (4) 45.95 ~ (6) 65.95

"All Served on a Family Style Platter"

Pizza and pasta available gluten free

## - PASTA FATTA IN CASA -

**RIGATONI ALLA VODKA**  
Prosciutto and green peas in a pink cream sauce **22.50**

**GNOCCHI SORRENTO**  
Potato dumplings with melted mozzarella in a pink sauce **22.50**

**FUSILLI CALANDRA**  
Roasted garlic, filetto di pomodoro, soft ricotta cheese and basil pesto topped with toasted pignoli nuts **22.50**

**PENNE ALLA NORMA**  
Baked eggplant, tomatoes and basil, with aged ricotta **22.50**

**RAVIOLI DI FUNGHI** Sage brown butter parmigiano sauce, pignoli nuts, shredded asiago cheese and truffle oil with a hint of cream **22.50**

**SCIALATIELLI AL VERDE**  
Kale, spinach, parsley, basil, arugula, walnuts and parmigiano cheese pesto sauce with a hint of lemon, with shaved parmigiano cheese **22.50**

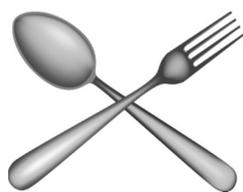
**ORECCHIETTE BARESI**  
Chopped broccoli rabe, seasoned bread crumbs and pecorino romano in a roasted garlic extra virgin olive oil sauce **22.95**

**LINGUINI ALLE VONGOLE**  
Fresh clams in a red or white sauce "Not Discounted on Tuesday Pasta Night" **23.95**

**SPAGHETTI CHITARRA**  
Shrimp, cherry tomatoes, spinach and cannellini beans in garlic and oil "Not Discounted on Tuesday Pasta Night" **26.95**

**BRODETTO ALLO SCOGLIO**  
Shrimp, lump crab meat and scallops with roasted tomato broth over linguini "Not Discounted on Tuesday Pasta Night" **28.95**

*Lasagna of the Day 22.50*



*The Calandra  
Family Welcomes  
You to Their  
Cucina*

## - PESCE -

**SAN PIETRO GRIGLIATO**  
Grilled tilapia fillet, over broccoli rabe, fresh plum tomatoes and a touch of lemon, with roasted garlic and olives **26.95**

**SALMONE ALL'ARANCIA**  
Pan seared atlantic salmon fillet crusted with pecans, served over cinnamon traced baked sweet potato medallions, surrounded with a blood orange gran marnier reduction **27.95**

**DENTICE ALLA GRIGLIA**  
Grilled red snapper fillet, with tomatoes bruschetta, drizzled with basil oil and balsamic glaze, over roasted potatoes and spinach **27.95**

**CAPELANTE E GAMBERI**  
Large sea scallops sauteed in a mushroom roasted garlic sauce over vegetable risotto **28.95**

**CIOPPINO**  
Lobster tail, shrimp, sea scallops, clams, calamari and PEI mussels served over spaghetti chitarra "Not Discounted on Tuesday Pasta Night" **37.95**

## - CARNE -

**POLLO PARMIGIANA**  
Breaded chicken cutlet, pan fried, with marinara sauce, basil, mozzarella and parmigiano cheese, over linguini **23.95**

**POLLO MILANESE**  
Pan fried, bread and parmigiano cheese encrusted chicken breast, with chopped garden salad coupled with tomato bruschetta and mozzarella, drizzled with basil oil **23.95**

**POLLO TIERRA**  
Chicken breast oregano style, topped with melted fresh mozzarella and chopped tomato bruschetta with hand-cut fries and Italian long peppers **24.50**

**POLLO AL BALSAMICO**  
Chicken breast, with roasted garlic, rosemary, Italian sausage, portobello mushrooms and balsamic vinegar **24.95**

**COSTATA DI MAIALE**  
Grilled pork chop, served with gorgonzola mashed potatoes and asparagus with a brown mushroom sauce **26.95**

**COSTOLETTA DI VITELLO** Grilled veal chop over mashed potatoes and sautéed spinach surrounded with a sage and shallot veal demi-glaze **36.95**

**BISTECCA**  
Sirloin steak over roasted potatoes and portobello cap with roasted garlic, balsamic rosemary sauce **36.95**

\$4.00 fee for plate sharing (entrees only)

## SIDES

**ITALIAN  
HAND CUT FRIES**  
**6.95**

**CANNELLINI BEANS**  
Sauteed in garlic & olive oil with fresh rosemary  
**7.95**

**FRIED ZUCCHINI**  
**8.95**

**SAUTEED  
VEGETABLES**  
or steamed  
**7.95**

**SAUTEED SPINACH**  
or steamed  
**8.95**

**SAUTEED  
BROCCOLI RABE**  
**10.95**

*Please send us your comments  
and suggestions to  
cucinacalandra@aol.com  
Visit us at [www.calandras.net](http://www.calandras.net)*