

Pre-Antipasti

<u>Sliced Chunks of Aged Parmigiana-Reggiano</u>	\$ 9.00
Drizzled with an Aged Balsamico Glaze, Surrounded by Roasted Cinnamon Walnuts, Served Family Style, 6 Pieces	

Antipasti

<u>Olive Fritte</u>	\$ 6.95
Deep Fried Sicilian Green Olives Stuffed with Gorgonzola & Walnuts Drizzled with Fig Infused Balsamico Glaze	

<u>Pasta E Fagioli</u>	\$ 6.95
A Simple Tuscan White Bean Soup with Pecorino Raviolini & Extra Virgin Olive Oil	

<u>Southern Style Chicken Soup</u>	\$ 6.95
Tubbettini Pasta, Carrots, Onions Celery & Seasonings in Chicken Broth	

<u>Italiano Peppers & Potatoes</u>	\$ 7.99
Sweet Long Finger Peppers, Italian Sliced Deep Fried Potatoes with Garlic, Oil & Seasonings	

<u>Broccoli Rabe, Sliced Sausage & Pre Roasted Potatoes</u>	\$ 9.25
All Sautéed Together with Garlic & Olive Oil, Served in its Own Natural Broth & Sprinkled With Parmesan Cheese	

<u>Beef Carpaccio</u>	\$ 9.99
USDA Choice Dry Aged Raw Sirloin with Capers, Parmesan Cheese, Arugula & Extra Virgin Olive Oil & Homemade Fresh Mozzarella	

<u>Grilled Portobello Mushrooms</u>	\$11.75
Topped with Wilted Spinach, a Grilled Tomato Slice, Goat Cheese & Aged Balsamic Extract & a Splash of Olive Oil	

<u>Clams Casino</u>	\$ 9.99
Baked Top Neck Clams on the Half Shell Stuffed with Bacon, Peppers & Onions	

<u>Grilled Calamari</u>	\$ 8.99
Over Arugula with a Balsamic Glaze	

Family Style Appetizers

"All on an Oversized Colorful Dish - Serves 2, 4 or 6 People"

<u>Cold Antipasto Della Casa</u>	\$14.50 for 2
Prosciutto, Salami, Buffalo Mozzarella, Sun-Dried Tomatoes, Stuffed Mushrooms, Peppers,	\$29.99 for 4
Tomatoes, Olives, Provolone & Artichoke Hearts	\$39.00 for 6

<u>Hot Antipasto Della Casa</u>	\$19.50 for 2
Grilled Calamari, Clams Casino, Shrimp Scampi, Eggplant Rollatini & Mozzarella In Carrozza	\$39.00 for 4
	\$55.00 for 6

Insalata

<u>Insalata Della Casa</u>	\$ 6.25
Arugula, with Red Onions, Tomatoes, Pine Nuts & House Vinaigrette Dressing	
<u>Insalata de Spinaci con Semi di Sesamo, Gorgonzola & Prosciutto Croccante</u>	\$ 8.25
Baby Spinach Salad with Walnuts, Sesame Seeds, Gorgonzola & Crispy Prosciutto Bits	
<u>Traditional Caesar Salad</u>	\$ 6.99
<u>Tomato & Onion Salad a "Traditional Southern Italian Delight"</u>	\$ 6.75
With Cucumbers, Oil, Vinegar, Oregano & Fresh Basil	

Oversized Main Course Insalata

<u>Southern Courtyard Salad</u>	\$15.75
A Wonderful Combination of Grilled Chicken, Fresh Tomatoes, Asparagus, Red & Yellow Peppers, Green Beans, Fresh Buffalo Mozzarella & Mixed Greens Tossed with Parmesan Cheese & Vinaigrette Dressing	
<u>Orzo Rice Salad with Tilapia, Roasted Vegetables & Tomatoes</u>	\$17.95
Warm Tilapia Filets with Olive Oil, Garlic, Green Onions, Feta Cheese, Yellow & Green Peppers & Baked Walnuts, Over Orzo Rice	
<u>Grilled Salmon over Mixed Greens with a Mustard Dill Dressing</u>	\$16.50
<u>Warm Lobster & Shrimp Salad</u>	\$20.95
Warm Chunks of Lobster & Butterfly Shrimp, Cold String Beans & Sliced Chunks of Boiled Potatoes, Served over a Bed of Field Greens & Lettuce with a Balsamic Vinaigrette Dressing	

Personal Size Pizza

<u>Sicilian Pizza</u>	\$ 9.25
A Traditional Thick Crusted Pan Pizza, Served for Hundreds of Years in Southern Italy, Baked on a Stone Deck Wood Burning Oven with Plum Tomato Sauce, Parmesan Cheese & Extra Virgin Olive Oil. Extra Toppings Available: Sausage, Mushrooms, Sliced Tomatoes or Prosciutto, \$1.00 Extra per item	

Calzonetto "Calzone"

Baked in our Stone Deck Wood Burning Oven

<u>Pollo Calzonetto</u>	\$11.50
Baked Calzone with Marinated Chicken, Tomatoes, Spinach, Mozzarella & Herb Cheese, Served Folded & Sliced.	
<u>Calzonetto Siciliano</u>	\$12.50
Baked Calzone with Sausage, Broccoli Rabe, Onions, Mozzarella & Herb Cheese, Served Folded & Sliced	

Flatbreads

Baked in our Stone Deck Wood Burning Oven

A Flat Thin Crust, Seasoned with Olive Oil, Salt & Pepper Served on a Small Wooden Peel

Fig & Prosciutto \$12.25

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

Cucina Classic \$10.50

Plum Tomatoes, Fresh Mozzarella & Fresh Sweet Basil

BBQ Chicken \$12.50

With Pesto, Shredded Mozzarella, Provolone & Chopped Scallions

PastasCapellini Pomodoro \$13.00

Capellini Served with Fresh Tomato & Basil Sauce

Spaghetti Aglio e Olio \$13.00

Pasta with Garlic & Oil "A Real Southern Italian Entrée"

Pasta with Chick Peas \$14.00

Ditalini Pasta with Chick Peas, Garlic & Extra Virgin Olive Oil, in a Light Tomato Broth

Lasagna of the Week \$16.50

Ask your Waiter

Cavatelli with Sausage in a Marinara Sauce \$14.99Gnocchi di Sorrento \$15.50

Light Potato Dumpling Pasta, Pink Pomodoro Sauce, Re-baked with Mozzarella

Whole Wheat Fettuccine Primavera \$15.95

Fettuccine with Garden Fresh Vegetables in Garlic & Oil

Pasta alla Norma \$15.95

Penne with Grilled Eggplant, Fresh Plum Tomatoes & Sweet Basil

Topped with Aged Ricotta Cheese

Fettuccine with Chicken \$15.99

Wild Mushrooms, Sundried Tomatoes, Arugula, Garlic & Oil

Rigatoni with Peas & Prosciutto in a Vodka Sauce \$15.95Farfallette Con Pollo Asparaghi, E Speck \$15.99

Bowtie Pasta with Chicken, Asparagus, Fresh Tomatoes & Speck Ham in Garlic & Oil

Zuppa Di Pesce \$26.99

Lobster, Clams, Scallop & Shrimp Served in a Garlic White Wine Sauce Accented in a Fresh Plum Tomato & Basil, Tossed with Angel Hair "Not Discounted on Pasta Night"

Secondi Piatti

(Entrees)

<u>Pollo Parmigiano</u>	\$15.99
Breaded Chicken Cutlet Topped with Tomato Sauce, Sweet Basil, Mozzarella & Parmesan Cheese	
<u>Grilled Organic Farm Raised Chicken Breast</u>	\$15.99
Marinated with Lemon, Oregano and Extra Virgin Olive Oil, Served over Broccoli Rabe	
<u>Cotoletta di Vitello Italiano</u>	\$18.50
Breaded Veal Cutlets, Tomatoes, Shaves of Parmigiano Cheese, Served Over a Bed of Arugula with Oil & Aged Balsamico Vinegar	
<u>Vitello Siciliano</u>	\$18.50
Sautéed Veal Scaloppini, Mozzarella Cheese, Black Olives, Fresh Tomato & White Wine	
<u>Salmone Alla Griglia</u>	\$20.99
Fresh Atlantic Salmon Filet, Wood-Roasted with a Spiced Honey Glaze, Lightly Topped with Flavored Butter	
<u>Fresh Tilapia</u>	\$22.95
Sautéed with Plum & Crushed Tomatoes, Served over Spinach with Sautéed Olives, Garlic, Onions & Capers with Extra Virgin Olive Oil	
<u>Rollatini di Vitello</u>	\$20.99
Veal Rolled with Parma Ham & Mozzarella Cheese, Served in a Marsala & Porcini Mushroom Sauce	
<u>Braciola Over Cavatelli</u>	\$23.99
A Pork Scaloppini, Rolled with Garlic, Pecorino Cheese & Fresh Parsley, Braised in a Rich Tomato Sauce, Served over Cavatelli "Not Discounted on Pasta Night"	
<u>Grilled Dry-Aged Black Angus Rib-Eye</u>	\$32.99
"Our House Specialty" with Sautéed Mushrooms on a Side Pan	
<u>Grilled "Sliced" Dry Aged Black Angus Rib-Eye with a Rich Barolo Wine Sauce "Family Style"</u>	\$ 54.95 for 2
Served over Toasted Calandra's Garlic Bread with a Barolo Wine Sauce. Served	
on an Oversized Plate, Family Style.	\$109.95 for 4
	\$180.00 for 6

All of the beef that Cucina Calandra uses is top rated for cut and selection. The beef that we serve is Black Angus and is rated in the top 6% of all cuts in the United States & our USDA prime meats are in the top 4% of all cuts of beef in this country." We only purchase the best here at Calandra's".

CALANDRA'S BEEF AGING PROCESS

Our dry aged steak is aged on the bone for 15 days following 3 weeks of wet aging. During this period the sirloins undergo enzymatic changes that intensify the flavor, deepen the color & tenderize the meat by softening the connective tissues. We then grill our steaks on an custom made open wood mesquite grill for a flavor only available at Calandra's.

Side Orders

Idaho Baked Potato with Drawn Butter	\$4.99
Spinach Sautéed in Extra Virgin Olive Oil with Chipped Garlic	\$5.99
Sautéed Mushrooms "Served in a Cooking Pan"	\$5.99
Sliced Seasoned Italian Fries	\$5.99
Broccoli Rabe Sautéed in Extra Virgin Olive Oil with Chipped Garlic	\$7.50