

Antipasti

<u>Homemade Chicken Soup</u> Nonna's Classic	\$ 5.95
<u>Pasta e Fagioli</u> A Simple Tuscan White Bean Soup with Mini Pecorino Raviolini & Extra Virgin Olive Oil	\$ 6.45
<u>Italiano Peppers &amp; Potatoes</u> Sweet Long Finger Peppers, Italian Sliced Roasted Potatoes with Garlic, Extra Virgin Olive Oil & Seasonings	\$ 7.20
<u>Clams Casino</u> Baked Top Neck Clams on the Half Shell Stuffed with Bacon, Peppers & Onions	\$ 9.25
<u>Grilled Calamari</u> Over Arugula with a Reduced Balsamic Honey Glaze	\$ 8.25
<u>Sliced Portobello Mushrooms over Baked Polenta</u> Pan-Seared with Garlic in Extra Virgin Olive Oil, Seasoned with Salt & Pepper	\$ 8.95
<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	\$ 8.95
<u>Broccoli Rabe, Sliced Sausage &amp; Pre Roasted Potatoes</u> All Sautéed Together with Garlic & Extra Virgin Olive Oil, Served in its Own Natural Broth & Sprinkled with Parmigiano Cheese	\$ 8.95
<u>Polpette Con Ricotta e Mozzarella</u> The Classic Pork & Beef Meatball Stuffed with Ricotta & Mozzarella in a Rich Tomato Sauce	\$ 8.95

Insalata

<u>Insalata Della Casa</u> Arugula, with Red Onions, Tomatoes, Pine Nuts & House Vinaigrette Dressing	\$ 6.70
<u>Traditional Caesar Salad</u>	\$ 6.95
<u>Cucina's Garden Salad</u> A Medley of Warm Sautéed Mixed Vegetables, Topped with a Fresh Mesculin Salad, in a Light Warm Lemon Vinaigrette Dressing	\$ 7.95
<u>Yellow Beet Salad</u> Chopped & Diced Yellow Beets Mixed with Crumbled Goat Cheese, Sliced Almonds & Black Currants, Tossed in a Lemon Vinaigrette Dressing	\$ 8.95

E-Mail Us Your Comments & Suggestions at:

[cucinacalandra@aol.com](mailto:cucinacalandra@aol.com)

[www.cucinacalandra.com](http://www.cucinacalandra.com)

Oversized Main Course Insalata

Insalata Con Pere

Baby Green Salad with Poached Pears, Dried Cranberries & Gorgonzola Cheese in a Vinaigrette Dressing \$13.95

Southern Courtyard Salad

A Wonderful Combination of Grilled Chicken, Fresh Tomatoes, Asparagus, Red & Yellow Peppers, Green Beans, Fresh Buffalo Mozzarella & Mixed Greens Tossed with Parmigiano Cheese & Vinaigrette Dressing \$ 15.45

Personal Size One-Half Inch Thick Traditional Sicilian Pan Pizza  
Baked in our Own Custom Made Stone Deck Wood Burning Oven

\*Traditional

With Tomato Wedges, Tomato Sauce, Mozzarella, Parmigiano Cheese & Extra Virgin Olive Oil \$10.95

\*Traditional with Spinach

Our Traditional Sicilian Pizza Topped with Spinach \$10.95

Calzonetto "Calzone"

Baked in our Stone Deck Wood Burning Oven

\*Pollo Calzonetto

Baked Calzone with Marinated Chicken, Tomatoes, Spinach, Mozzarella & Herb Cheese, Served Folded & Sliced \$10.95

\*Sweet Italian Sausage Calzonetto

Baked Calzone with Sweet Italian Sausage, Roasted Red Onions & Seasoned Ricotta Cheese, Served Folded & Sliced \$10.95

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

Flatbreads

Baked in our Stone Deck Wood Burning Oven

A Flat Thin Whole Grain Semolina Crust, Seasoned with Extra Virgin Olive Oil, Salt & Pepper Served on a Small Wooden Peel

Cucina Classic

Roasted Plum Tomatoes, Fresh Mozzarella & Sweet Basil \$11.95

Fig & Prosciutto

A Crispy Rosemary Crust, Fresh Figs, Balsamic Jam, Prosciutto di Parma & Gorgonzola Cheese \$11.95

Portobello

Wild Mushroom Puree, Herb-Roasted Portobello Mushrooms, Red Onions, Fontina Cheese, White Truffle Oil \$12.95

Pastas

(Made with Enriched Semolina Durham Wheat)

* <u>Capellini Pomodoro</u> Capellini Served with Fresh Tomato & Basil Sauce	\$12.35
<u>Lasagna of the Day</u> Ask your Server	\$12.35
<u>Orecchiette Siciliano</u> Orecchiette Pasta Tossed with Garlic & Extra Virgin Olive Oil Served with Cauliflower, Spicy Italian Sausage & Toasted Calandra's Seasoned Baked Bread Crumbs	\$13.95
<u>Gnocchi di Sorrento</u> Light Potato Dumpling Pasta, Pink Pomodoro Sauce, Twice Baked with our own Homemade Fresh Mozzarella	\$14.40
<u>Whole Wheat Fettuccine Primavera</u> Fettuccine with Garden Fresh Vegetables, Tossed with Extra Virgin Olive Oil & Roasted Garlic	\$13.35
<u>Fettuccine with Chicken</u> Wild Mushrooms, Sundried Tomatoes, Arugula, Garlic & Extra Virgin Olive Oil	\$15.45
<u>Rigatoni with Peas &amp; Prosciutto in a Vodka Sauce</u>	\$14.40
<u>Homemade Fettuccine</u> Manila Clams, Diced Tomatoes, Fresh Arugula & Capers, Sautéed with Extra Virgin Olive Oil (Pasta Made with Fresh Eggs)	\$18.95
<b>*Whole Grain Whole Wheat Fettuccine Pasta Can be Substituted for any Pasta Entree</b>	
All Pastas (except Lasagna) are Available in $\frac{1}{2}$ Portions	

Secondi Piatti  
(Entrees)

<u>Pollo Parmigiano</u> Breaded Chicken Cutlet Topped with Tomato Sauce, Sweet Basil, Mozzarella & Parmigiano Cheese	\$15.45
<u>Grilled Organic Farm Raised Chicken Breast</u> Marinated with Lemon, Oregano and Extra Virgin Olive Oil, Served over Sautéed Broccoli Rabe	\$15.45
<u>Cotoletta di Vitello Italiano</u> Breaded Veal Cutlets, Tomatoes, Shaves of Parmigiano Cheese, Served Over a Bed of Arugula with Extra Virgin Olive Oil & Aged Balsamico Vinegar	\$18.55
* <u>Salmon Alla Griglia</u> Fresh Atlantic Salmon Filet, Wood-Roasted with a Spiced Honey Glaze, Lightly Topped with Flavored Butter	\$19.00
* <u>Fresh Tilapia &amp; Tomatoes</u> 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"	\$19.95

\* Naturally Low in Mercury

Over-Stuffed Panini

<u>Turkey Breast &amp; Provolone Sandwich</u> Wood-Oven Roasted Thick Sliced Turkey Breast, Roasted to Perfection, with Fresh Tomatoes, Basil, Pesto & Pancetta on an Italian Roll	\$ 7.99
<u>Classic Egg Salad Sandwich</u> With Capers, Herbs, Romaine Lettuce & Tomato on Calandra Bread	\$ 7.95
<u>Grilled Eggplant Sandwich</u> Grilled Italian Eggplant, Roasted Red Peppers, Red Onion, Melted Mozzarella, Garlic Aioli on our Toasted Split Roll	\$ 8.99
<u>Open Flame Grilled Free Range Chicken Breast Sandwich</u> With Fontina Cheese, Tomato, Arugula & Extra Virgin Olive Oil	\$ 8.99
<u>Sausage Sandwich</u> Sweet Italian Sausage, Sautéed Broccoli Rabe & Sharp Provolone Cheese on an Italian Roll	\$11.25
<u>Italian Cheese Steak</u> Thinly Sliced Grilled Black Angus Steak Sautéed with Onions & Peppers, Finished with Mozzarella	\$13.25
<u>Cucina Dip</u> Sliced Hand Carved Hot Roast Beef on Toasted, Lightly Buttered Calandra's Panella Bread, with a Beef Au Jus Dipping	\$13.75

\*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, Served with Hand Sliced Italian Fries

Burger

<u>Ground Chuck Grilled Burger</u> With Provolone Cheese, Tomato & Lettuce on Lightly Toasted & Buttered Calandra Italian Brioche Roll	\$ 9.95
<u>Portobello Burger</u> USDA Beef Patty, Grilled Sliced Portobello Mushrooms, Grilled Roasted Sweet Red Bell Peppers & Fresh Mozzarella, Served on an Calandra Toasted Italian Brioche Roll	\$10.95

Additional Toppings: Mushrooms, Bacon & Grilled Onions \$1.00 Extra per Item

"All Burgers Served with Homemade Hand Sliced Italian Fries"

Side Orders

Idaho Baked Potato with Drawn Butter	\$3.00
Sliced Seasoned Hand Cut Italian Fries	\$5.00
Baby String Beans Almandine, Cooked with Extra Virgin Olive Oil & Garlic with Toasted Almonds	\$6.95
Broccoli Rabe Sautéed in Extra Virgin Olive Oil with Chipped Garlic	\$9.95

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