

Antipasti

<u>Homemade Chicken Soup</u>	\$ 6.95
Nonna's Classic with Hand Pulled Shredded Chicken	
<u>Pasta e Fagioli</u>	\$ 6.95
A Simple Tuscan White Bean Soup with Orecchiette Pasta & Extra Virgin Olive Oil	
<u>Italian Peppers & Potatoes</u>	\$ 7.99
Sweet & Hot Long Peppers, Italian Sliced Roasted Potatoes with Garlic, Extra Virgin Olive Oil & Seasonings	
<u>Grilled Calamari</u>	\$ 8.99
Over Arugula with a Reduced Balsamic Honey Glaze	
<u>Stuffed Pepper</u>	\$ 8.99
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>Zuppa di Clams</u>	\$ 9.99
Little Neck Clams Sautéed with White Wine, Garlic & Basil	
<u>Prosciutto Wrapped Asparagus</u>	\$10.25
Asparagus & Fresh Mozzarella Wrapped with Parma Prosciutto, Coated with Calandra's Seasoned Bread Crumbs & Grated Parmigiano Cheese, Lightly Pan Seared, Served with a Lemon Wedge.	
<u>Caprese "Italian Style"</u>	\$10.95
Homemade Fresh Mozzarella & Sliced Ripe Tomatoes, Drizzled with Extra Virgin Olive Oil & Topped with Fresh Chopped Basil	
<u>Broccoli Rabe, Sliced Sausage & Roasted Potatoes</u>	\$10.99
All Sautéed Together with Garlic & Extra Virgin Olive Oil, Served in its Own Natural Broth & Sprinkled with Parmesan Cheese	

Family Style Appetizers

<u>Cold Antipasto Della Casa "All Served on a Family Style Platter" - Serves 2, 4 or 6 People"</u>	\$14.50	for 2
Prosciutto, Salami, Fresh Mozzarella, Sun-Dried Tomatoes, Marinated Mushrooms, Peppers, Tomatoes, Olives, Provolone & Artichoke Hearts	\$29.99	for 4
	\$39.00	for 6
<u>Hot Antipasto Della Casa "All Served on a Family Style Platter" - Serves 2, 4 or 6 People"</u>	\$19.50	for 2
Grilled Calamari, Clams Oreganato, Shrimp Scampi, Eggplant Rollatini & Mozzarella in Carrozza	\$39.00	for 4
	\$55.00	for 6

E-Mail Us Your Comments & Suggestions at:

calandras@aol.com

www.cucinacalandra.com

Insalata

<u>Insalata Della Casa</u>	\$ 5.99
Arugula, with Red Onions, Tomatoes, Pine Nuts & House Vinaigrette Dressing	
<u>Traditional Caesar Salad</u>	\$ 7.50
<u>Italian Mixed Bean Salad</u>	\$ 8.95
Roasted Beets, Diced Tomatoes, Cannellini Beans, Chick Peas, Red Beans, Ice Berg Lettuce, Romaine Lettuce & Red Onions, Topped with Crumbled Goat Cheese, in Italian Vinaigrette	
<u>Yellow Beet Salad</u>	\$ 9.50
Sliced Yellow Beets Mixed with Crumbled Goat Cheese, Sliced Almonds & Black Currants, Tossed in a Lemon Vinaigrette Dressing	

Main Course Insalata

<u>Seared Jumbo Lump Crab Cake</u>	\$13.95
Seared Jumbo Lump Crab Cake Served over Grilled Red Bell Peppers, Zucchini, Asparagus & Portobello Mushrooms, Drizzled with a Lemon-Caper Sauce	
<u>Insalata Con Pere</u>	\$14.95
Baby Greens with Poached Pears, Dried Cranberries & Gorgonzola Cheese in a Raspberry Vinaigrette	
<u>Southern Courtyard Salad</u>	\$16.25
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>Scallop Salad</u>	\$22.95
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 One-Half Inch Thick Traditional Sicilian Pan Pizza

Baked in our Own Custom Made Stone Deck Wood Burning Oven

* <u>Traditional Sicilian Pizza</u>	\$ 9.25
With Tomato Wedges, Tomato Sauce, Mozzarella, Parmigiano Cheese & Extra Virgin Olive Oil	
* <u>Thin Crust Pizza Margherita</u>	\$12.95
Fresh Tomatoes, Mozzarella & Basil	

Calzonetto "Calzone"

Baked in our Stone Deck Wood Burning Oven

* <u>Pollo Calzonetto</u>	\$11.95
Baked Calzone with Marinated Chicken, Tomatoes, Spinach, Mozzarella & Herb Cheese, Served Folded & Sliced	
* <u>Sweet Italian Sausage Calzonetto</u>	\$11.95
Baked Calzone with Sweet Italian Sausage, Roasted Red Onions & Seasoned Ricotta Cheese, Served Folded & Sliced	
* <u>Cheese & Ham Calzonetto</u>	\$12.95
Fresh Ricotta Cheese, Shredded Asiago Cheese & Imported Ravagnati Ham	

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

E-Mail Us Your Comments & Suggestions at:

www.calabake.comwww.calandrasbakery.com

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>Cucina Classic</u>	\$11.00
Roasted Plum Tomatoes, Fresh Mozzarella & Sweet Basil	
<u>Fig & Prosciutto</u>	\$12.95
A Crispy Rosemary Crust, Fresh Figs, Balsamic Jam, Prosciutto di Parma & Gorgonzola Cheese	
<u>Vegetariano</u>	\$12.95
A Crispy Crust Spread with Basil-Pignoli Pesto, Topped with Grilled Green & Yellow Zucchini, Eggplant Portobello Mushrooms & Red Bell Peppers with Crumbled Goat Cheese	
<u>Roasted Red Bell Pepper & Fresh Mozzarella Bruschetta</u>	\$10.50
With Fresh Basil with a Modena Balsamic Dressing	
<u>Homemade Sweet Sausage Bruschetta</u>	\$ 9.95
With Melted Imported Provolone Cheese & Fresh Basil, Drizzled with Rosemary-Roasted Garlic Oil	
<u>Jumbo Butterflied Shrimp Bruschetta</u>	\$11.95
With a Garlic, White Wine-Lemon Sauce	
<u>Sliced Steak Bruschetta</u>	\$11.95
Gorgonzola Cheese, Charred Tomatoes & Shaved Parmigiano Reggiano Drizzled with a Tuscan Italian Vinaigrette	
<u>Calandra's Bruschetta Quattro</u>	\$12.95
A Sampling of our Four Homemade Bruschetta Served on a "Wooden Peel"	
<u>Pastas</u>	
Pasta Fatta in Casa (Made with Semolina Whole Wheat)	
<u>Capellini Pomodoro</u>	\$15.50
Capellini Served with Fresh Tomato & Basil Sauce	
<u>Whole Wheat Fettuccine Primavera</u>	\$16.85
Fettuccine with Garden Fresh Vegetables, Tossed with Extra Virgin Olive Oil & Roasted Garlic	
<u>Lasagna of the Day</u>	\$17.85
Ask your Server	
<u>Gnocchi di Sorrento</u>	\$17.85
Light Potato Dumpling Pasta, Pink Pomodoro Sauce, Twice Baked with our own Homemade Fresh Mozzarella	
<u>Pasta alla Norma</u>	\$17.85
Penne with Grilled Eggplant, Fresh Plum Tomatoes & Sweet Basil Topped with Aged Ricotta Cheese	
<u>Fettuccine with Chicken</u>	\$17.85
Wild Mushrooms, Sundried Tomatoes, Arugula, Garlic & Extra Virgin Olive Oil	
<u>Rigatoni with Peas & Prosciutto in a Vodka Sauce</u>	\$17.85
<u>Tortelloni alla Panna</u>	\$19.95
Parmigiano Reggiano & Ricotta Stuffed Tortelloni Tossed with Julienne of Crispy Ravagnati Ham & Green Peas, Served in a Light Cream Sauce	
<u>Shrimp & Calamari Arrabbiata</u> <u>"Not Discounted on Tuesday Pasta Night"</u>	\$22.95
Sautéed Jumbo Shrimp & Calamari in a Fra Diavolo Sauce Served over Linguini	
<u>Capellini with Shrimp</u> <u>"Not Discounted on Tuesday Pasta Night"</u>	\$22.95
Sautéed Shrimp, Spinach, Cannellini Beans in an Extra Virgin Olive Oil & Garlic Sauce	
<u>Zuppa Di Pesce</u> <u>"Not Discounted on Tuesday Pasta Night"</u>	\$29.50
Lobster, Clams, Scallops & Shrimp Served in a Garlic White Wine Sauce Accented in 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 $\frac{1}{2}$ Portions**

Secondi Piatti
(Entrees)

Dinner-Rev 4/09

<u>Chopped Sirloin Burger</u>	\$ 9.95
With or without Provolone Cheese, Tomato & Lettuce on Lightly Toasted & Buttered Calandra Italian Brioche Roll " <u>USDA Choice</u> "	
<u>Pollo Parmigiano</u>	\$17.50
Breaded Free Range Chicken Cutlet Topped with Tomato Sauce, Sweet Basil, Mozzarella & Parmigiano Cheese	
<u>Cotoletta di Vitello Italiano</u>	\$21.65
Breaded Veal Cutlets, Tomatoes, Shaves of Parmigiano Cheese, Served Over a Bed of Arugula with Extra Virgin Olive Oil & Aged Balsamico Vinegar	
<u>Rollatini di Vitello</u>	\$22.95
Veal Rolled with Parma Prosciutto & Mozzarella Cheese, Served in a Marsala & Porcini Mushroom Sauce	
<u>Scaloppine di Vitello</u>	\$22.95
"Italian Style Veal Saltimbocca" Topped with Fresh Sage & Parma Prosciutto, Served with White Wine-Brown Sauce Veal Demi-Glaze, Accompanied with Seasonal Vegetables & Roasted Potatoes	
* <u>Salmone Alla Griglia</u>	\$23.75
Fresh Atlantic Salmon Filet, Wood-Roasted with a Spiced Honey Glaze, Lightly Topped with Flavored Butter	
* <u>Fresh Tilapia & Tomatoes</u>	\$23.95
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>Fresh Tilapia over Risotto</u>	\$25.95
Pan Seared Farm Raised Tilapia over a Bed of Sautéed Asparagus, Mushrooms & Risotto, Drizzled with Extra Virgin Olive Oil	
<u>Grilled Dry-Aged Black Angus Rib-Eye Cowboy Steak "On the Bone"</u>	\$37.95
"Our House Specialty" with Sautéed Mushrooms on a Side Pan"	

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 our sirloins undergo enzymatic changes that intensify their flavor, deepen the color & tenderize the meat by softening the connective tissues. We then grill our steaks on a custom made open wood mesquite grill for a flavor only available at Calandra's

Side Orders

Idaho Baked Potato with Drawn Butter	\$ 4.50
Braised Escarole & Hand Crushed Potatoes with Extra Virgin Olive Oil & Garlic	\$ 7.95
Sliced Seasoned Italian Fries	\$ 5.99
Broccoli Rabe Sautéed in Extra Virgin Olive Oil with Chipped Garlic	\$ 9.95

*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)****

E-Mail Us Your Comments & Suggestions at:
calandras@aol.com
www.cucinacalandra.com