

Antipasti

<u>Homemade Chicken Soup</u>	\$ 6.25
Nonna's Classic with Hand Pulled Shredded Chicken	
<u>Pasta e Fagioli</u>	\$ 6.50
A Simple Tuscan White Bean Soup with Pasta & Extra Virgin Olive Oil	
<u>String Beans & Beet Salad</u>	\$ 9.25
Tossed in a Pesto Sauce with Toasted Sliced Almonds, Topped with Crumbled Goat Cheese	
<u>Grilled Calamari</u>	\$ 9.25
Over Arugula with a Reduced Balsamic Honey Glaze	
<u>Stuffed Pepper</u>	\$ 9.25
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>	\$10.50
Little Neck Clams Sautéed with White Wine, Garlic & Basil	
<u>Italian Fries & Sausage</u>	\$11.25
Andouille Sausage Sautéed with Onions, Sweet & Hot Peppers with Extra Virgin Olive Oil & Roasted Garlic	
<u>Caprese</u>	\$11.95
Homemade Fresh Mozzarella, Prosciutto di Parma, Sliced Ripe Tomatoes & Roasted Peppers Drizzled with Extra Virgin Olive Oil & Topped with Fresh Chopped Basil	
<u>Broccoli Rabe, Sliced Sausage & Roasted Potatoes</u>	\$11.95
All Sautéed Together with Garlic & Extra Virgin Olive Oil, Served in its Own Natural Broth & Sprinkled with Parmesan Cheese	
<u>Seared Jumbo Lump Crab Cake</u>	\$13.95
Seared Jumbo Lump Crab Cakes Served with a Mixed Green Salad Tossed with a Lemon Vinaigrette & Horseradish-Lemon Sauce on the Side	

Family Style Appetizers

<u>Cold Antipasto Della Casa "All Served on a Family Style Platter" - Serves 2, 4 or 6 People"</u>	\$14.95 for 2
Prosciutto di Parma, Genoa Salami, Capicola, Bocconcini, Artichoke Hearts, Chunks of	\$31.95 for 4
Parmigiano, Provolone Cheese & Calamata Olives	\$41.95 for 6
<u>Hot Antipasto Della Casa "All Served on a Family Style Platter" - Serves 2, 4 or 6 People"</u>	\$20.50 for 2
Clams Oreganato, Shrimp Scampi, Eggplant Rollatini, Mozzarella in Carrozza & Vegetable	\$44.95 for 4
Stuffed Mushrooms	\$55.95 for 6

Insalata

<u>Insalata Della Casa</u>	\$ 7.25
Arugula, with Red Onions, Tomatoes, Pine Nuts & House Vinaigrette Dressing	
<u>Cucina Garden Salad</u>	\$ 6.95
Iceberg Lettuce with Grape Tomatoes , Cucumbers, Carrots & Red Onions, Tossed with a Red Wine Vinaigrette, Topped with Shaved Parmigiano Reggiano	
<u>Traditional Caesar Salad</u>	\$ 6.95
- Add Chicken	\$13.50
- Add Shrimp	\$14.95
- Add Steak	\$15.95
<u>Yellow Beet Salad</u>	\$ 9.95
Sliced Yellow Beets Mixed with Crumbled Goat Cheese, Sliced Almonds & Black Currants, Tossed in a Lemon Vinaigrette Dressing	

Main Course Insalata

<u>Southern Courtyard Salad</u>	\$16.95
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>Sesame Tuna Salad</u>	\$17.25
"Rare" Sesame Crusted Tuna, Mixed Greens, Toasted Almonds, Mango, Tomatoes & Onions, Tossed in a Toasted Sesame Ginger Vinaigrette	
<u>Scallop Salad</u>	\$23.95
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 Thin Crust Pizza

Baked in our Own Custom Made Stone Deck Wood Burning Oven

<u>*Thin Crust Pizza</u>	\$ 9.95
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	
<u>*BBQ Chicken Pizza</u>	\$12.95
Shredded Mozzarella & Grilled BBQ Chicken	

Calzonetto "Calzone"

Baked in our Stone Deck Wood Burning Oven

<u>*Pollo Calzonetto</u>	\$12.50
Baked Calzone with Marinated Chicken, Tomatoes, Spinach, Mozzarella & Herb Cheese,	
<u>*Sweet Italian Sausage Calzonetto</u>	\$12.50
Baked Calzone with Sweet Italian Sausage, Roasted Red Onions & Seasoned Ricotta Cheese,	
<u>*Eggplant Parmigiana Calzonetto</u>	\$12.50
Baked Calzone with Fresh Ricotta, Mozzarella, Parmigiano Cheese, Eggplant, Tomato Sauce & Fresh Basil	

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 calandra's@aol.com
 Visit us on the web at calandras.net

Flatbreads & Bruschetta

Dinner-Rev 3/10

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 Wooden Peel

Homemade Sweet Sausage Bruschetta \$10.75

With Melted Imported Provolone Cheese & Fresh Basil, Drizzled with Rosemary-Roasted Garlic Oil

Roasted Red Bell Pepper & Fresh Mozzarella Bruschetta \$11.95

With Fresh Basil with a Modena Balsamic Dressing

Spinach & Ricotta Flatbread \$12.95

Topped with Tomato Bruschetta, Shredded Parmigiano & Mozzarella Cheese

Jumbo Butterflied Shrimp Bruschetta \$12.95

With a Garlic, White Wine-Lemon Sauce

Sliced Steak Bruschetta \$12.95

Gorgonzola Cheese, Charred Tomatoes & Shaved Parmigiano Reggiano Drizzled with a Tuscan Italian Vinaigrette

Vegetariano \$13.25

A Crispy Crust Spread with Basil-Pignoli Pesto, Topped with Grilled Green & Yellow Zucchini, Eggplant Portobello Mushrooms & Red Bell Peppers with Crumbled Goat Cheese

Fig & Prosciutto \$13.50

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

Calandra's Bruschetta Quattro \$13.95

A Sampling of our Four Homemade Bruschetta Served on a "Wooden Peel"

Fresh Pastas

Pasta Fatta in Casa

(Made with Semolina Whole Wheat)

Capellini Pomodoro \$15.95

Capellini Served with Fresh Tomato & Basil Sauce

Whole Wheat Fettuccine Primavera \$17.25

Fettuccine with Garden Fresh Vegetables, Tossed with Extra Virgin Olive Oil & Roasted Garlic

Lasagna of the Day \$18.50

Ask your Server

Gnocchi di Sorrento \$18.50

Light Potato Dumpling Pasta, Pink Pomodoro Sauce, Twice Baked with our own Homemade Fresh Mozzarella

Pasta alla Norma \$18.50

Penne with Grilled Eggplant, Fresh Plum Tomatoes & Sweet Basil Topped with Aged Ricotta Cheese

Rigatoni with Peas & Prosciutto in a Vodka Sauce \$18.50

Cheese Tortelloni Alfredo \$18.50

"Original Recipe from Alfredo's in Rome"

Fettuccine with Chicken \$18.95

Wild Mushrooms, Sundried Tomatoes, Arugula, Garlic & Extra Virgin Olive Oil

Risotto Milanese \$19.95

Arborio Rice, Saffron, Wild Mushrooms & Crumbled Italian Sausage

Shrimp & Calamari Arrabbiata **"Not Discounted on Tuesday Pasta Night"** \$23.95

Sautéed Jumbo Shrimp & Calamari in a Fra Diavolo Sauce Served over Linguini

Zuppa Di Pesce **"Not Discounted on Tuesday Pasta Night"** \$31.95

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 ½ Portions**

Secondi Piatti
(Entrees)

Dinner-Rev 3-10

<u>Chopped Sirloin Burger</u>	\$12.50
With or without Provolone Cheese, Tomato & Lettuce on a Lightly Toasted & Buttered Calandra Italian Brioche Roll " <u>USDA Choice</u> "	
<u>Pollo Parmigiano</u>	\$17.95
Breaded Free Range Chicken Cutlet Topped with Tomato Sauce, Sweet Basil, Mozzarella & Parmigiano Cheese	
<u>Cotoletta di Vitello Italiano</u>	\$21.95
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>Veal Saltimbocca</u>	\$22.95
With Fresh Sage, Prosciutto di Parma & Melted Mozzarella, Served over Sautéed Spinach, Accompanied with Seasonal Vegetables & Roasted Potatoes	
* <u>Fresh Tilapia & Tomatoes</u>	\$22.95
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>	\$23.95
Fresh Atlantic Salmon Fillet, Wood-Roasted with a Spiced Honey Glaze, Lightly Topped with Flavored Butter	
* <u>Fillet of Sole</u>	\$24.95
Egg Battered Fillet Served with Artichoke Hearts, Asparagus Tips, Sun-Dried Tomatoes & Pignoli Nuts, Served in a Scampi Sauce	
<u>Porcini Dusted Sea Scallops</u>	\$25.95
Served over a Lemon-Vegetable Risotto	
<u>Pan Seared Blackened Tuna</u>	\$26.95
Served over Sautéed Spanish Sausage, Chopped Broccoli Rabe & Cannellini Beans	
<u>Grilled Dry-Aged Black Angus Rib-Eye Cowboy Steak "On the Bone"</u>	\$43.95
"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	\$ 4.95
Sliced Seasoned Italian Fries	\$ 4.95
Baked Zucchini Oreganato Topped with Seasoned Breadcrumbs	\$ 6.95
Broccoli Rabe Sautéed in Extra Virgin Olive Oil with Chipped Garlic	\$ 7.95

*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 calandra's@aol.com
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