



Antipasti

Homemade Chicken Soup \$ 5.95  
Nonna's Classic with Hand Pulled Shredded Chicken

Pasta e Fagioli \$ 6.55  
A Simple Tuscan White Bean Soup with Orecchiette Pasta & Extra Virgin Olive Oil

Italian Peppers & Potatoes \$ 7.50  
Sweet & Hot Long Peppers, Italian Sliced Roasted Potatoes with Garlic & Extra Virgin Olive Oil

Grilled Calamari \$ 8.25  
Over Arugula Salad with a Reduced Balsamic Honey Glaze

Sliced Portobello Mushrooms over Baked Polenta \$ 8.95  
Pan-Seared with Roasted Garlic in Extra Virgin Olive Oil, Salt & Pepper

Stuffed Pepper \$ 8.95  
Filled with Chopped Meat, Rice, Seasonings, Extra Virgin Olive Oil, a Touch of Marinara Sauce & Topped with Seasoned Calandra's Baked Bread Crumbs

Broccoli Rabe, Sliced Sausage & Roasted Potatoes \$ 8.95  
All Sautéed Together with Garlic & Extra Virgin Olive Oil, Served in its Own Natural Broth & Sprinkled with Parmigiano Cheese

Caprese "Italian Style" \$ 9.95  
Homemade Fresh Mozzarella & Sliced Ripe Tomatoes, Drizzled with Extra Virgin Olive Oil & Topped with Fresh Chopped Basil

Insalata

Insalata Della Casa \$ 6.75  
Arugula, with Red Onions, Tomatoes, Toasted Pine Nuts & House Vinaigrette

Traditional Caesar Salad \$ 6.95  
Crisp Romaine Lettuce

Italian Mixed Bean Salad \$ 7.95  
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

Yellow Beet Salad \$ 8.95  
Chopped & Diced Yellow Beets Mixed with Crumbled Goat Cheese, Sliced Almonds & Black Currants, Tossed in a Lemon Vinaigrette

Main Course Salad

<u>Insalata Con Pere</u> Baby Greens with Poached Pears, Dried Cranberries & Gorgonzola Cheese in Raspberry Vinaigrette	\$13.95
<u>Southern Courtyard Salad</u> A Wonderful Combination of Grilled Chicken, Fresh Tomatoes, Asparagus, Red & Yellow Peppers, Green Beans, Fresh Buffalo Mozzarella & Mixed Greens Tossed with Parmigiano Cheese & House Vinaigrette	\$15.45

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

* <u>Traditional</u> With Tomato Wedges, Tomato Sauce, Mozzarella, Parmigiano Cheese & Extra Virgin Olive Oil	\$10.95
* <u>Traditional with Spinach</u> Our Traditional Sicilian Pizza Topped with Fresh Spinach	\$10.95

Calzonetto "Calzone"  
Baked in our Stone Deck Wood Burning Oven

* <u>Pollo Calzonetto</u> Baked Calzone with Marinated Chicken, Tomatoes, Spinach, Mozzarella & Seasoned Ricotta Cheese, Served Folded & Sliced	\$10.95
* <u>Sweet Italian Sausage Calzonetto</u> 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 & 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> Roasted Plum Tomatoes, Fresh Mozzarella & Sweet Basil	\$11.95
<u>Fig &amp; Prosciutto</u> A Crisp Rosemary Crust, Fresh Figs, Balsamic Jam, Prosciutto di Parma & Gorgonzola Cheese	\$11.95
<u>Vegetariano</u> A Crisp Crust Spread with Basil-Pignoli Pesto, Topped with Grilled Green & Yellow Zucchini, Eggplant, Portobello Mushrooms & Red Bell Peppers with Crumbled Goat Cheese	\$12.95
<u>Roasted Red Bell Pepper &amp; Fresh Mozzarella Bruschetta</u> With Fresh Basil with a Modena Balsamic Dressing	\$ 9.75
<u>Homemade Sweet Sausage Bruschetta</u> With Melted Imported Provolone Cheese & Fresh Basil, Drizzled with Rosemary-Roasted Garlic Oil	\$ 9.25
<u>Jumbo Butterflied Shrimp Bruschetta</u> With a Garlic, White Wine-Lemon Sauce	\$11.25
<u>Sliced Steak Bruschetta</u> Topped with Creamy Gorgonzola Cheese, Charred Ripe Tomatoes & Shaved Parmigiano Reggiano Drizzled with a Tuscan Italian Vinaigrette	\$11.25
<u>Calandra's Bruschetta Quattro</u>	\$12.25

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

Pastas

Cucina-Lunch  
Rev 3/10

Pasta Fatta in Casa

(Made with Enriched Semolina Whole Wheat)

* <u>Capellini Pomodoro</u> Capellini Served with Fresh Tomato & Basil Sauce	\$12.50
<u>Lasagna of the Day</u> Ask your Server	\$12.75
<u>Penne Trevigiane</u> Homemade Penne Sautéed with Imported Pancetta, Radicchio & Smoked Mozzarella, Splashed with Sherry Wine & Served with Filetto di Pomodoro	\$13.95
<u>Gnocchi di Sorrento</u> Light Potato Dumpling Pasta, Pink Pomodoro Sauce, Twice Baked with our own Homemade Fresh Mozzarella	\$14.50
<u>Whole Wheat Fettuccine Primavera</u> Fettuccine with Garden Fresh Vegetables, Tossed with Extra Virgin Olive Oil & Roasted Garlic	\$13.50
<u>Fettuccine with Chicken</u> Wild Mushrooms, Sundried Tomatoes, Arugula, Garlic & Extra Virgin Olive Oil	\$15.50
<u>Rigatoni with Peas &amp; Prosciutto in a Vodka Sauce</u>	\$14.50

**\*Whole Grain Whole Wheat Fettuccine Pasta Can be Substituted for any Pasta Entree**

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, Mozzarella, Parmigiano Cheese & Sweet Basil	\$15.50
<u>Grilled Organic Farm Raised Chicken Breast</u> Marinated with Lemon, Oregano and Extra Virgin Olive Oil, Served over Sautéed Broccoli Rabe	\$15.50
<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	\$18.75
* <u>Salmone 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

Side Orders

Idaho Baked Potato with Drawn Butter	\$3.00
Sliced Seasoned Hand Cut Italian Fries	\$5.00
Baked Sweet Potatoes with a Trace of Cinnamon	\$5.95
Broccoli Rabe Sautéed in Extra Virgin Olive Oil with Chipped Garlic	\$9.95

Gourmet Over-Stuffed Sandwiches

<u>Roasted Turkey</u>	\$ 8.99
Wood-Oven Roasted Thick Sliced Turkey Breast, Roasted to Perfection, with Fresh Tomatoes, Basil, Pesto & Pancetta on an Italian Roll	
<u>Grilled Eggplant</u>	\$ 8.99
Grilled Italian Eggplant, Roasted Red Peppers, Red Onion, Melted Mozzarella, Garlic Aioli on our Toasted Split Roll	
<u>Grilled Chicken</u>	\$ 8.99
Open Flame Grilled Free Range Chicken Breast with Fontina Cheese, Tomato, Arugula & Extra Virgin Olive Oil	
<u>Italian Sub</u>	\$11.95
"Italian Sub" Layered with Ravagnati Ham, Genoa Salami, Imported Sopressata & Swiss Cheese, Served on Pressed Panini Bread, Drizzled with Italian Vinaigrette	
<u>Grilled Steak</u>	\$13.25
Thinly Sliced Grilled Black Angus Steak Sautéed with Onions & Peppers, Finished with Mozzarella	
<u>Caprese</u>	\$10.99
Sliced Homemade Mozzarella, Prosciutto, Fresh Tomatoes & Roasted Peppers, Drizzled with Basil-Pignoli Pesto, Served on Calandra's Ciabatta Bread	
<u>Pastrami</u>	\$ 9.95
Slow Cooked Pastrami Sliced & Topped with Melted Swiss Cheese, Cole Slaw & Russian Dressing on Calandra's Grilled Rye Bread	
<u>Tuna Wrap</u>	\$ 8.95
Homemade Tuna Salad Served on a Tuscany Wrap	
<u>Chicken Caesar Wrap</u>	\$ 8.95
Grilled Chicken with Romaine Lettuce & Parmigiano Cheese Tossed with a Caesar Dressing, Served on a Tuscany Wrap	

\*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

Pressed Grilled Hot Panini

Served on White or Whole Wheat

<u>Vegetarian</u>	\$10.95
Grilled Seasonal Vegetables, Served on Focaccia Bread Spread with a Basil Pignoli Pesto	
<u>Breast of Chicken</u>	\$11.95
Herb Breaded Breast of Chicken, Layered with Sliced Tomatoes, Romaine Lettuce & Homemade Mozzarella, Drizzled with Italian Vinaigrette, Served on Ciabatta Bread	
<u>Cordon Bleu</u>	\$ 8.99
Breaded Chicken Cutlet & Ham Topped with Melted Muenster Cheese, with Honey Mustard Dressing on a Calandra Split Roll	

Burgers

<u>Chopped Sirloin Burger</u>	\$11.99
With or without Provolone Cheese, Tomato & Lettuce on Lightly Toasted & Buttered Calandra Kaiser Roll	
<u>Pizza Burger</u>	\$12.50
Chopped Sirloin Beef Topped with Tomato Sauce and Melted Mozzarella Cheese	

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

"All of the above Sandwiches & Burgers Served with Homemade Hand Sliced Italian Fries"