

Antipasti

<u>Homemade Chicken Soup</u> Nonna's Classic with Hand Pulled Shredded Chicken	\$ 5.95
<u>Pasta e Fagioli</u> A Simple Tuscan White Bean Soup with Orecchiette Pasta & Extra Virgin Olive Oil	\$ 6.55
<u>Italian Peppers & Potatoes</u> Sweet & Hot Long Peppers, Italian Sliced Roasted Potatoes with Garlic & Extra Virgin Olive Oil	\$ 7.50
<u>Grilled Calamari</u> Over Arugula Salad with a Reduced Balsamic Honey Glaze	\$ 8.25
<u>Sliced Portobello Mushrooms over Baked Polenta</u> Pan-Seared with Roasted Garlic in Extra Virgin Olive Oil, 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 & 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>Caprese "Italian Style"</u> Homemade Fresh Mozzarella & Sliced Ripe Tomatoes, Drizzled with Extra Virgin Olive Oil & Topped with Fresh Chopped Basil	\$ 9.95

Insalata

<u>Insalata Della Casa</u> Arugula, with Red Onions, Tomatoes, Toasted Pine Nuts & House Vinaigrette	\$ 6.75
<u>Traditional Caesar Salad</u> Crisp Romaine Lettuce	\$ 6.95
<u>Italian Mixed Bean Salad</u> 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	\$ 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	\$ 8.95

Main Course Salad

<u>Insalata Con Pere</u>	\$13.95
Baby Greens with Poached Pears, Dried Cranberries & Gorgonzola Cheese in Raspberry Vinaigrette	
<u>Southern Courtyard Salad</u>	\$15.45
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	

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

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

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

<u>*Pollo Calzonetto</u>	\$10.95
Baked Calzone with Marinated Chicken, Tomatoes, Spinach, Mozzarella & Seasoned Ricotta Cheese, Served Folded & Sliced	
<u>*Sweet Italian Sausage Calzonetto</u>	\$10.95
Baked Calzone with Sweet Italian Sausage, Roasted Red Onions & Seasoned Ricotta Cheese, Served Folded & Sliced	

*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>	\$11.95
Roasted Plum Tomatoes, Fresh Mozzarella & Sweet Basil	
<u>Fig & Prosciutto</u>	\$11.95
A Crisp Rosemary Crust, Fresh Figs, Balsamic Jam, Prosciutto di Parma & Gorgonzola Cheese	
<u>Vegetariano</u>	\$12.95
A Crisp 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>	\$ 9.75
With Fresh Basil with a Modena Balsamic Dressing	
<u>Homemade Sweet Sausage Bruschetta</u>	\$ 9.25
With Melted Imported Provolone Cheese & Fresh Basil, Drizzled with Rosemary-Roasted Garlic Oil	
<u>Jumbo Butterflied Shrimp Bruschetta</u>	\$11.25
With a Garlic, White Wine-Lemon Sauce	
<u>Sliced Steak Bruschetta</u>	\$11.25
Topped with Creamy Gorgonzola Cheese, Charred Ripe Tomatoes & Shaved Parmigiano Reggiano Drizzled with a Tuscan Italian Vinaigrette	
<u>Calandra's Bruschetta Quattro</u>	\$12.25
A Sampling of our Four Homemade Bruschetta Served on a "Wooden Peel"	

Pastas

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 & 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 $\frac{1}{2}$ PortionsSecondi 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>*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 & 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-Loaded Sandwiches

<u>Tacchino e Provolone</u>	\$ 7.99
Wood-Oven Roasted Thick Sliced Turkey Breast, Roasted to Perfection, with Fresh Tomatoes, Basil, Pesto & Pancetta on an Italian Roll	
<u>Melanzane Grigliate</u>	\$ 8.99
Grilled Italian Eggplant, Roasted Red Peppers, Red Onion, Melted Mozzarella, Garlic Aioli on our Toasted Split Roll	
<u>Pollo Grigliato</u>	\$ 8.99
Open Flame Grilled Free Range Chicken Breast with Fontina Cheese, Tomato, Arugula & Extra Virgin Olive Oil	
<u>Salsiccia e Broccoli di Rape</u>	\$11.25
Sweet Italian Sausage, Sautéed Broccoli Rabe & Sharp Provolone Cheese on an Italian Roll	
<u>Piadina Romagnola</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>Bistecca Grigliata e Mozzarella</u>	\$13.25
Thinly Sliced Grilled Black Angus Steak Sautéed with Onions & Peppers, Finished with Mozzarella	
<u>Manzo Arrosto e Gruyere</u>	\$13.25
Thinly Sliced Roast Beef, Romaine Lettuce & Gruyere Cheese with a Horseradish Mayonnaise	

*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, Along with Hand Sliced Italian Fries

Pressed Grilled Hot Panini

<u>Vegetariano</u>	\$10.95
Grilled Seasonal Vegetables, Served on Focaccia Bread Spread with a Basil Pignoli Pesto	
<u>Alpino</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>Nordico</u>	\$12.95
Imported Creamy Gorgonzola Cheese, Parma Prosciutto & Figs Layered on a Rosemary Focaccia, Drizzled with a Modena Balsamic-Fig Glaze	

All of the Above Served with Hand Sliced Italian Fries

Burger

<u>Chopped Sirloin Burger</u>	\$ 9.95
With or without Provolone Cheese, Tomato & Lettuce on Lightly Toasted & Buttered Calandra Italian Brioche Roll	
<u>Portobello Burger</u>	\$10.95
USDA Beef Patty, Grilled Sliced Portobello Mushrooms, Grilled Roasted Sweet Red Bell Peppers & Fresh Mozzarella, Served on an Calandra Toasted Italian Brioche Roll	

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

"All Burgers Served with Homemade Hand Sliced Italian Fries"

E-Mail Us Your Comments & Suggestions at:
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