

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 | \$ 6.75 |
| <u>Grilled Calamari</u> Over Arugula Salad with a Reduced Balsamic Honey Glaze | \$ 8.75 |
| <u>Sliced Portobello Mushrooms over Baked Polenta</u> Pan-Seared with Roasted Garlic in Extra Virgin Olive Oil, Salt & Pepper | \$ 8.95 |
| <u>Italiano Sweet Peppers & Potatoes</u> Long Finger Peppers, Italian Sliced Deep Fried Potatoes with Garlic, Olive Oil & Seasonings | \$ 8.25 |
| <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 | \$ 9.25 |
| <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 | \$ 7.25 |
| <u>Traditional Caesar Salad</u> Crisp Romaine Lettuce | \$ 6.95 |
| <u>Cucina Garden Salad</u> Iceberg Lettuce with Grape Tomatoes, Cucumbers, Carrots & Red Onions, Tossed with a Red Wine Vinaigrette, Topped with Shaved Parmigiano Reggiano | \$ 6.95 |
| <u>Yellow Beet Salad</u> Chopped & Diced Yellow Beets Mixed with Crumbled Goat Cheese, Sliced Almonds & Black Currants, Tossed in a Lemon Vinaigrette | \$ 9.95 |

Main Course Salad

Southern Courtyard Salad

\$16.25

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 Thin Crust Pizza

Baked in our Own Custom Made Stone Deck Wood Burning Oven

*Thin Crust Pizza

\$10.95

Extra Toppings, Pepperoni, Meatballs, Sausage, Mushrooms, Onions \$1.00 per item

*Thin Crust Pizza Margherita

\$12.95

Fresh Tomatoes, Homemade Fresh Mozzarella & Basil

Calzonetto "Calzone"

Baked in our Stone Deck Wood Burning Oven

*Pollo Calzonetto

\$11.50

Baked Calzone with Marinated Chicken, Tomatoes, Spinach, Mozzarella & Seasoned Ricotta Cheese, Served Folded & Sliced

*Sweet Italian Sausage Calzonetto

\$11.50

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

Homemade Sweet Sausage Bruschetta

\$ 9.75

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

Roasted Red Bell Pepper & Fresh Mozzarella Bruschetta

\$ 9.95

With Fresh Basil with a Modena Balsamic Dressing

Fig & Prosciutto

\$12.50

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

Jumbo Butterflied Shrimp Bruschetta

\$12.95

With a Garlic, White Wine-Lemon Sauce

Sliced Steak Bruschetta

\$12.95

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

Calandra's Bruschetta Quattro

\$12.95

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

Vegetariano

\$13.50

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

Pastas

Pasta Fatta in Casa

(Made with Enriched Semolina Whole Wheat)

| | |
|--|---------|
| <u>*Capellini Pomodoro</u> | \$13.25 |
| Capellini Served with Fresh Tomato & Basil Sauce | |
| <u>Lasagna of the Day</u> | \$13.95 |
| Ask your Server | |
| <u>Whole Wheat Fettuccine Primavera</u> | \$14.25 |
| Fettuccine with Garden Fresh Vegetables, Tossed with Extra Virgin Olive Oil & Roasted Garlic | |
| <u>Cheese Tortelloni Alfredo</u> | \$14.95 |
| "Original Recipe from Alfredo's in Rome" | |
| <u>Gnocchi di Sorrento</u> | \$15.50 |
| Light Potato Dumpling Pasta, Pink Pomodoro Sauce, Twice Baked with our own Homemade Fresh Mozzarella | |
| <u>Rigatoni with Peas & Prosciutto in a Vodka Sauce</u> | \$15.50 |
| <u>Fettuccine with Chicken</u> | \$16.25 |
| Wild Mushrooms, Sundried Tomatoes, Arugula, Garlic & Extra Virgin Olive Oil | |
| *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> | \$15.95 |
| Breaded Chicken Cutlet Topped with Tomato Sauce, Mozzarella, Parmigiano Cheese & Sweet Basil | |
| <u>Grilled Organic Farm Raised Chicken Breast</u> | \$15.95 |
| Marinated with Lemon, Oregano and Extra Virgin Olive Oil, Served over Sautéed Broccoli Rabe | |
| <u>Cotoletta di Vitello Italiano</u> | \$19.25 |
| Breaded Veal Cutlets, Tomatoes, Shaves of Parmigiano Cheese, Served Over a Bed of Arugula with Extra Virgin Olive Oil & Aged Balsamico Vinegar | |
| <u>*Salmone alla Griglia</u> | \$19.50 |
| Fresh Atlantic Salmon Filet, Wood-Roasted with a Spiced Honey Glaze, Lightly Topped with Flavored Butter | |
| <u>*Fresh Tilapia & Tomatoes</u> | \$21.95 |
| 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" | |

* Naturally Low in Mercury

Side Orders

| | |
|---|---------|
| Idaho Baked Potato with Drawn Butter | \$ 4.95 |
| Sliced Seasoned Hand Cut 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 |

Gourmet Over-Stuffed Sandwiches

| | |
|---|---------|
| <u>Tuna Wrap</u> | \$ 9.25 |
| Homemade Tuna Salad with Chopped Celery & Red Onions, Served on a Tuscany Wrap | |
| <u>Chicken Caesar Wrap</u> | \$ 9.50 |
| Grilled Chicken with Romaine Lettuce & Parmigiano Cheese Tossed with a Caesar Dressing, Served on a Tuscany Wrap | |
| <u>Roasted Turkey</u> | \$ 9.50 |
| Wood-Oven Roasted Thick Sliced Turkey Breast, Roasted to Perfection, with Fresh Tomatoes, Basil, Pesto & Pancetta on an Italian Roll | |
| <u>Grilled Eggplant</u> | \$ 9.50 |
| Grilled Italian Eggplant, Roasted Red Peppers, Red Onion, Melted Mozzarella, Garlic Aioli on our Toasted Split Roll | |
| <u>Grilled Chicken</u> | \$ 9.50 |
| Open Flame Grilled Free Range Chicken Breast with Fontina Cheese, Tomato, Arugula & Extra Virgin Olive Oil | |
| <u>Pastrami</u> | \$10.50 |
| Slow Cooked Pastrami Sliced & Topped with Melted Swiss Cheese, Cole Slaw & Russian Dressing on Grilled Rye Bread | |
| <u>Caprese</u> | \$11.25 |
| Sliced Homemade Mozzarella, Prosciutto, Fresh Tomatoes & Roasted Peppers, Drizzled with Basil-Pignoli Pesto, Served on Ciabatta Bread | |
| <u>Italian Sub</u> | \$12.50 |
| Layered with Ravagnati Ham, Genoa Salami, Imported Sopressata & Swiss Cheese, Served on Pressed Panini Bread, Drizzled with Italian Vinaigrette | |
| <u>Grilled Steak</u> | \$13.95 |
| Thinly Sliced Grilled Black Angus Steak Sautéed with Onions & Peppers, Finished with Mozzarella | |
| *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 | |
| <u>Pressed Grilled Hot Panini</u> Served on White or Whole Wheat | |
| <u>Cordon Bleu</u> | \$ 9.50 |
| Breaded Chicken Cutlet & Ham Topped with Melted Muenster Cheese, with Honey Mustard Dressing, Served on a Split Roll | |
| <u>Vegetarian</u> | \$11.50 |
| 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>Burgers</u> | |
| <u>Chopped Sirloin Burger</u> | \$12.50 |
| With or without Provolone Cheese, Tomato & Lettuce on Lightly Toasted & Buttered Kaiser Roll | |
| <u>Pizza Burger</u> | \$12.95 |
| Chopped Sirloin Beef Topped with Tomato Sauce and Melted Mozzarella Cheese, Served on a Kaiser Roll | |

Additional Toppings: Mushrooms, Bacon & Grilled Onions \$1.50 Extra per Item

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