

**ANTIPASTI
(APPETIZER)**

<u>FRESH ASPARAGUS</u>	7.95
SAUTEED WITH GARLIC AND EXTRA VIRGIN OLIVE OIL AND TOPPED WITH MELTED PARMESAN CHEESE SEASONED WITH SALT AND PEPPER	
<u>POLENTA PARMIGIANO</u>	7.25
SQUARE PIECES OF POLENTA TOPPED WITH A TOMATO SAUCE, MOZZARELLA, SHAVEN PARMESAN CHEESE, PIGNOLI NUTS AND A PESTO SAUCE	
<u>GRATINATO DI NAPOLI</u>	7.00
MASHED POTATOES WITH HAM, MOZZARELLA CHEESE, TWICE BAKED AND TOPPED WITH PARMESAN CHEESE, SERVED IN A GRATIN COOKING DISH FOR ONE	
<u>RICE CROQUETTES ALLA SICILIANA</u>	8.50
MINIATURE CROQUETTES STUFFED WITH FRESH MOZZARELLA, GROUND BEEF AND PARMESAN CHEESE, SERVED WITH MARINARA SAUCE	
<u>CALAMARI</u>	8.99
LIGHTLY BATTERED AND FRIED TO A TENDER CRISP, GOLDEN BROWN	
<u>CALAMARI CHINO</u>	10.95
FRIED CALAMARI TOPPED WITH FRESH TOMATOES & SCALLIONS IN A GINGER SAUCE	
<u>CAPRESE</u>	11.95
BUFFALO MOZZARELLA, VINE RIPENED TOMATOES, IMPORTED EXTRA VIRGIN OLIVE OIL, PROSCIUTTO DI PARMA AND SUN-DRIED TOMATOES	
<u>INSALATA FRUTTI DI MARE</u>	11.95
CALAMARI, SHRIMP, CLAMS, EXTRA VIRGIN OLIVE OIL, POTATOES, CELERY, AND PARSLEY SERVED COLD	
<u>SIRLOIN BRUSCHETTA</u>	12.50
SEVERAL TOASTED GARLIC FRENCH BRUSHETTA BREADS, EACH TOPPED WITH A SLICE OF COOKED BLACK ANGUS SIRLOIN, WITH GRATED PARMESAN CHEESE, DICED TOMATOES AND PARSLEY, SERVED COLD	

**ZUPPA
(SOUP)**

	<u>CUP</u>	<u>BOWL</u>
<u>COUNTRY ITALIAN MINESTRONE</u> A BOWL OF HEARTY HOMEMADE VEGETABLE SOUP	4.75	6.25
<u>ZUPPA DEL GIORNO</u> (SOUP OF THE DAY)	4.99	6.50

e-mail us your comments
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www.calandrasbakery.com

INSALATA (SALAD)

<u>INSALATA DELLA CASA</u> HOUSE SALAD	6.25
<u>HEARTS OF ROMAINE CAESAR SALAD</u> SHAVEN PARMESAN CHEESE OVER FULL HEARTS OF ROMAINE	7.50
<u>PORTABELLO CAESAR SALAD</u> CHOPPED CAESAR SALAD WITH GRILLED SLICES OF PORTABELLO MUSHROOMS AND SHAVEN PARMESAN CHEESE	9.25
<u>MEDITERRANEAN SALAD</u> BABY GREENS, TOASTED WALNUTS, PEARS AND GORGONZOLA CHEESE IN A WALNUT VINAIGRETTE	9.25

BRICK OVEN BAKED PERSONAL PIZZA “INDIVIDUAL SIZE” Authentic, Northern Italian Thin Crust Rustic Pizza Baked in Our Wood Burning Stone Deck Oven

<u>PIZZA MARGHERITA</u> FRESH SLICED TOMATO, MOZZARELLA, PESTO OIL AND BASIL	9.75
<u>PIZZA TUSCANO</u> GREEN OLIVES, INFUSED EXTRA VIRGIN OLIVE OIL, RED ONIONS, SEASONED BREAD CRUMBS, PECORINO ROMANO CHEESE AND SLICED TOMATOES	9.75
<u>PIZZA MEDITERRANEAN</u> TOMATO SAUCE AND BASIL, COVERED WITH MOZZARELLA, ROASTED RED PEPPERS, SAUTEED SPINACH AND CHOPPED GARLIC, TOPPED WITH GOAT CHEESE	11.95
<u>MAKE YOUR OWN PIZZA</u> TOPPINGS: PEPPERONI * SAUSAGE * PEPPERS * MUSHROOMS * HAM	10.75

PIZZA ON THE GRILL

<u>OPEN FLAME GRILLED VEGETARIANA PIZZA</u> A THIN, CRISPY, SMOKEY PIZZA DOUGH GRILLED OVER AN OPEN FLAME TOPPED WITH SWEET AND SHARP VEGETABLES SUCH AS FRESH SLICED TOMATOES, ONIONS, SWEET PEPPERS AND FRESH ARUGULA, SPRINKLED WITH PARMESAN CHEESE, SALT AND PEPPER	11.25
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ALL OF OUR PIZZA FLOUR IS SPECIALLY MADE FOR CALANDRA'S AND CONSISTS OF A RUSTIC BLEND OF
SPECIALTY IMPORTED WHEATS

MAIN COURSE INSALATA (LARGE MAIN COURSE SALAD)

<u>CAESAR CON POLLO</u> RED ROMAINE TOSSED WITH CAESAR DRESSING, SOURDOUGH CALANDRA CROUTONS AND GRILLED CHICKEN WITH FRESHLY GRATED PARMESAN CHEESE	14.95
<u>HERB CRUSTED SALMON SALAD</u> OUR WONDERFUL FRESH HERB-CRUSTED SALMON SERVED HOT OVER COLD BABY GREENS, VEGETABLES AND TOMATOES, TOSSED IN OUR BALSAMIC VINAIGRETTE	15.25
<u>SAUTEED BROCCOLI RABE WITH CANNELLINI BEANS</u> AN OVERSIZED DISH OF BROCCOLI RABE AND BEANS, SAUTEED IN IT'S OWN NATURAL JUICES WITH EXTRA VIRGIN OLIVE OIL, GARLIC, A LITTLE CHICKEN BROTH, SEASONED WITH SALT AND PEPPER	15.95

PASTA (WITH MADE TO ORDER SAUCES)

<u>CAVATAPPI AFFUMICATI</u> CAVATAPPI PASTA SERVED WITH FRESH PLUM TOMATOES, BASIL SMOKED MOZZARELLA AND EGGPLANT	14.95
<u>RAVIOLI ALLA POMODORO</u> HOMEMADE RAVIOLI STUFFED WITH SPINACH AND RICOTTA CHEESE SERVED IN A LIGHT TOMATO – BASIL SAUCE WITH ROMANO CHEESE	13.99
<u>RIGATONI BOLOGNESE</u> RIGATONI PASTA SERVED WITH A HOMEMADE BOLOGNESE MEAT SAUCE AND A SPOONFUL OF RICOTTA CHEESE ON TOP	14.50
<u>PENNETTE CALANDRA</u> PENNE PASTA SERVED WITH GARLIC AND OIL, FRESH SPINACH, A SPRINKLE OF PARMESAN CHEESE, SLICED PORTOBELLO MUSHROOMS, SUN-DRIED TOMATOES AND PIGNOLI NUTS	15.25
<u>LINGUINI CON RAPINI PESTO</u> BROCCOLI RABE, PINE NUTS, GARLIC AND EXTRA VIRGIN OLIVE OIL TOSSED WITH A LIGHT PESTO	14.99
<u>LINGUINI CON VONGOLE BIANCO O ROSSO</u> LINGUINI WITH FRESH CLAMS SERVED WITH WHITE WINE SAUCE OR RED TOMATO SAUCE	17.50
<u>WHOLE WHEAT PASTA ALLA CUCINA</u> A WHOLE GRAIN WHOLE WHEAT PASTA SERVED WITH CHICKEN SAUSAGE, PINE NUTS, SUN-DRIED TOMATOES, ARUGULA, GARLIC AND EXTRA VIRGIN OLIVE OIL	16.95
<u>PENNE ALLA CARBONARA</u> CLASSIC OF SHIRRED EGGS, PANCETTA WITH PECORINO ROMANO AND PARMIGIANO CHEESES	14.50

SECONDI PIATTI

(ENTREES)

FEATURING OUR OPEN WOOD BURNING GRILL & STONE DECK WOOD BURNING OVEN

<u>BURGER (GRILLED ON OUR OPEN WOOD FLAME GRILL)</u>	9.50
8 OZ. BLACK ANGUS SEASONED GROUND BEEF ON TOASTED CALANDRA BUTTERED PANNELLA BREAD WITH LETTUCE, TOMATO AND GRILLED RED ONION, WITH OR WITHOUT PROVOLONE CHEESE	
<u>PETIT di POLLO</u>	15.75
BONELESS, SKINLESS CHICKEN BREAST GRILLED WITH FRESH LEMON AND EXTRA VIRGIN OLIVE OIL	
<u>PORK TENDERLOIN</u>	20.95
WITH DRIED CHERRIES AND A PORT WINE REDUCTION SAUCE	
<u>SCALOPPINI DI VITELLO ALLA GRIGLIA</u>	18.99
GRILLED VEAL SCALOPPINI TOPPED WITH ARUGULA, FRESH TOMATO AND RED ONIONS	
<u>ROLLATINI DI VITELLO CON SALSICIA E PORCINI</u>	21.95
A SCRUMPTIOUS VEAL ROAST STUFFED WITH SAUSAGE, PORCINI MUSHROOMS, AND HERBS IN A MARSALA SAUCE	
<u>GRILLED SIRLOIN STEAK</u>	23.75
GRILLED, AGED BLACK ANGUS NY STEAK SERVED IN A PORT WINE REDUCTION WITH ROASTED GARLIC MASHED POTATOES	
<u>A SEARED TUNA MEDALION</u>	23.95
PAN SEARED WITH EXTRA VIRGIN OLIVE OIL AND ENCRUSTED WITH BLACK AND WHITE SESAME SEEDS OVER GREENS	
<u>DOVER SOLE ALMONDINE</u>	24.99
A FILET OF DOVER SOLE, WITH A LIGHT LEMON-BUTTER SAUCE TOPPED WITH COOKED SLICED ALMONDS	
<u>GRILLED CHILEAN SEA BASS OVER CANNELLINI BEANS</u>	26.95
GRILLED CHILEAN SEA BASS OVER A RAGOUT OF CANNELLINI BEANS	
<u>MEDITERRANEAN GRILLED SAMPLER DISH</u>	27.95
A SAMPLER PLATTER WITH TWO BABY LAMB CHOPS, A SLICE OF AGED BLACK ANGUS STEAK, GRILLED SHRIMP AND GRILLED SAUSAGE WITH MASHED POTATOES AND A MUSHROOM DIPPING SAUCE ON THE SIDE	

VERDURE

(VEGETABLES)

<u>BUTTERED GARLIC MASHED POTATOES</u>	3.75
<u>SIDE ORDER RED LEAF LETTUCE SALAD</u>	5.00
<u>BROCCOLI RABE</u>	6.50
SAUTEED WITH CHIPPED GARLIC AND EXTRA VIRGIN OLIVE OIL	
<u>FRESH ASPARAGUS</u>	7.95
SAUTEED WITH CHIPPED GARLIC AND EXTRA VIRGIN OLIVE OIL AND TOPPED WITH MELTED PARMESAN CHEESE SEASONED WITH SALT AND PEPPER	

There will be a \$4 plate charge for splitting an Entrée.

There is no charge for splitting an Appetizer.