

Antipasti

<u>Pasta Fagioli Soup</u>	\$ 6.25
A Simple Tuscan White Bean Soup with Mini Pecorino Raviolini & Extra Virgin Olive Oil	
<u>Southern Style Chicken Soup</u>	\$ 5.99
Tubettini Pasta, Carrots, Onions Celery & Seasonings in a Light Chicken Broth	
<u>Italiano Sweet Peppers &amp; Potatoes</u>	\$ 6.99
Long Finger Peppers, Italian Sliced Deep Fried Potatoes with Garlic, Olive Oil & Seasonings	
<u>Broccoli Rabe, Sliced Sausage &amp; Pre Roasted Potatoes</u>	\$ 7.99
All Sautéed Together with Garlic & Extra Virgin Olive Oil, Served in its Own Natural Broth & Sprinkled with Parmesan Cheese	
<u>Grilled Calamari</u>	\$ 7.99
Over Arugula with a Balsamic Glaze	
<u>Beef Carpaccio</u>	\$ 8.75
USDA Choice Aged Raw Sirloin with Capers, Parmesan Cheese, Arugula & Extra Virgin Olive Oil & Fresh Mozzarella	
<u>Grilled Portobello Mushrooms</u>	\$ 8.75
Topped with Wilted Spinach, a Grilled Tomato Slice, Goat Cheese, Aged Balsamic Extract & a Splash of Extra Virgin Olive Oil	
<u>Clams Casino</u>	\$ 8.99
Baked Top Neck Clams on the Half Shell Stuffed with Bacon, Peppers & Onions	

Insalata

<u>Insalata Della Casa</u>	\$ 6.50
Arugula, with Red Onions, Tomatoes, Pine Nuts & House Vinaigrette Dressing	
<u>Traditional Caesar Salad</u>	\$ 6.75
<u>Insalata di Spinaci Con Semi Di Sesamo, Gorgonzola &amp; Pezzetini di Prosciutto Crocante</u>	\$ 6.99
Baby Spinach with Walnuts, Sesame Seeds, Gorgonzola Cheese & Crispy Prosciutto Bits	

Main Course Insalata

<u>Orzo Rice Salad with Tilapia, Roasted Vegetables &amp; Tomatoes</u>	\$14.99
Warm Tilapia Chunks with Extra Virgin Olive Oil, Garlic, Green Onions, Feta Cheese, Yellow & Green Peppers & Baked Walnuts, over Orzo Rice	
<u>Grilled Salmon over Mixed Greens with a Mustard Dill Dressing</u>	\$ 14.99
<u>Southern Courtyard Salad</u>	\$ 14.99
A Wonderful Combination of Grilled Chicken, Fresh Tomatoes, Asparagus, Red & Yellow Peppers, Green Beans, Fresh Buffalo Mozzarella & Lettuce Tossed with Parmesan Cheese & Vinaigrette Dressing	

Personal Size Pizza

<u>Sicilian Pizza</u>	\$ 9.99
A Traditional Thick Crusted Pan Pizza, Served for Hundreds of Years in Southern Italy, Baked on a Stone Deck Wood Burning Oven with Plum Tomato Sauce, Parmesan Cheese & Extra Virgin Olive Oil. Extra Toppings Available, Sausage, Mushrooms, Sliced Tomatoes or Prosciutto, \$1.00 per item	

Calzonetto "Calzone"

Baked in our Stone Deck Wood Burning Oven

<u>Pollo Calzonetto</u>	\$10.25
Baked Calzone Stuffed with Marinated Chicken, Tomatoes, Spinach, Mozzarella & Herb Cheese. Served Folded & Sliced	
<u>Calzonetto Siciliano</u>	\$10.25
Baked Calzone Stuffed with Sausage, Broccoli Rabe, Onions, Mozzarella & Herb Cheese. Served Folded & Sliced	

Flatbreads

Baked in our Stone Deck Wood Burning Oven

A Flat Thin Crust, Seasoned with Olive Oil, Salt & Pepper Served on a Small Wooden Peel

<u>Cucina Classic</u>	\$10.99
Plum Tomatoes, Mozzarella, Fresh Sweet Basil	
<u>Fig &amp; Prosciutto "Our House Specialty"</u>	\$10.99
A Crispy Rosemary Crust, Fig Balsamic Jam, Prosciutto di Parma, Gorgonzola Cheese	
<u>BBQ Chicken</u>	\$10.99
With Pesto, Shredded Mozzarella, Provolone & Chopped Scallions	

Flour for our Flatbreads & Sicilian Pies is Imported. It is Specially Made for Calandra's and Consists of a Rustic Blend of Specialty Imported Wheats

Pastas

<u>Capellini Pomodoro</u> Capellini Served with Fresh Plum & Crushed Tomatoes & Basil	\$11.99
<u>Spaghetti Aglio E Olio</u> Pasta with Garlic & Extra Virgin Oil "A Real Southern Italian Entrée"	\$11.99
<u>Pasta with Chick Peas</u> Ditalini Pasta with Chick Peas, Garlic & Extra Virgin Olive Oil in a Light Tomato Broth	\$12.99
<u>Cavatelli with Sausage in a Marinara Sauce</u>	\$13.50
<u>Gnocchi di Sorrento</u> Light Potato Dumpling Pasta, Pink Pomodoro Sauce & Re-Baked with Mozzarella	\$13.99
<u>Whole Wheat Fettuccine Primavera</u> Fettuccine with Garden Fresh Vegetables	\$12.99
<u>Fettuccine with Grilled Chicken</u> Fettuccine with Wild Mushrooms, Sun Dried Tomatoes, Arugula, Garlic & Oil	\$14.99
<u>Rigatoni with Peas &amp; Prosciutto in a Vodka Sauce</u>	\$13.99
<u>Our Lasagna of the Week</u> Ask your Waiter	\$14.99

Secondi Piatti

<u>Pollo Parmigiano</u> Breaded Chicken Cutlet Topped with Tomato Sauce, Sweet Basil, Mozzarella & Parmesan Cheese	\$14.99
<u>Grilled Organic Farm Raised Chicken Breast</u> Marinated with Lemon, Oregano and Extra Virgin Olive Oil, Served over Broccoli Rabe	\$14.99
<u>Sliced Sirloin Steak, USDA Choice</u> Grilled Sliced Sirloin Topped with Sautéed Onions & Mushrooms	\$15.50
<u>Cotoletta di Vitello Italiano</u> Breaded Veal Cutlets, Tomatoes, Sage & Diced Mozzarella Served Over a Bed of Arugula With Olive Oil & Vinegar	\$16.50
<u>Rollatini Di Vitello</u> Veal Rolled with Parma Ham & Mozzarella Cheese, Served in a Marsala & Porcini Mushroom Sauce	\$17.99
<u>Fresh Tilapia</u> Sautéed with Plum & Crushed Tomatoes, Served over Spinach with Sautéed Olives, Garlic, Onions & Capers with Extra Virgin Olive Oil	\$19.50

Over-Stuffed Panini  
(Lunch Sandwiches Served on Our Own Bread)

<u>Grilled Eggplant Sandwich</u>	\$ 8.99
Grilled Italian Eggplant, Roasted Red Peppers, Red Onion, Melted Mozzarella, Garlic Aioli on our Toasted Panella Bread	
<u>Breaded Veal Cutlet Sandwich</u>	\$10.99
With Arugula, Tomato & Melted Mozzarella, Vinegar & Oil	
<u>Turkey Breast &amp; Provolone Sandwich</u>	\$ 7.99
Wood-Oven Roasted Thick Sliced Turkey Breast, Roasted to Perfection, with Fresh Tomatoes, Basil, Pesto & Pancetta on an Italian Roll	
<u>Open Flame Grilled Free Range Chicken Breast Sandwich</u>	\$ 8.99
With Fontina Cheese, Tomato, Arugula & Olive Oil	
<u>Chicken Caesar Salad Panini</u>	\$ 8.99
Grilled Warm Seasoned Free Range Chicken Breast with Melted Parmesan Cheese, Chopped Romaine, Plum Tomato Slices & Caesar Dressing on a Split Roll	
<u>Italian Cheese Steak</u>	\$11.25
Thinly Sliced Grilled Black Angus Steak Sautéed with Onions & Peppers, Finished with Mozzarella	
<u>Panini with Buffalo Mozzarella, White Bean Puree &amp; Shaved Prosciutto Di Parma</u>	\$ 8.99
Topped with Sliced Tomatoes & Roasted Sweet Peppers	

"All of the Above Sandwiches are Served on Either a Calandra Stone Ground Whole Wheat  
Split Roll or a White Calandra Split Roll, Served with Italian Fries"

Burger

<u>Ground Chuck Grilled Burger</u>	\$ 8.99
With Provolone Cheese, Tomato & Lettuce on Toasted Buttered Italian Oversized Panella Bread. Additional Toppings: Mushrooms, Bacon & Grilled Onions \$1.00 Extra per Item	

"All Burgers are Served with Homemade Italian Fries"

Side Orders

Idaho Baked Potato with Drawn Butter on the Side	\$ 4.00
Spinach Sautéed in Extra Virgin Olive Oil with Chipped Garlic	\$ 5.00
Sautéed Mushrooms "Served in a Black Cooking Pan"	\$ 5.00
Sliced Seasoned Italian Fries	\$ 5.00
Broccoli Rabe Sautéed in Extra Virgin Olive Oil with Chipped Garlic	\$ 7.75