

Antipasti

<u>Pasta Fagioli, Bowl</u>	\$ 6.95
A Simple Tuscan White Bean Soup with Pecorino Raviolini & Extra Virgin Olive Oil	
<u>Southern Style Chicken Soup</u>	\$ 6.75
Tubettini Pasta, Carrots, Onions Celery & Seasonings in Chicken Broth	
<u>Italiano Peppers & Potatoes</u>	\$ 7.99
Long Finger Peppers, Italian Sliced Deep Fried Potatoes with Garlic, Oil & Seasonings	
<u>Beef Carpaccio</u>	\$ 8.99
USDA Choice Sirloin with Capers, Parmesan Cheese, Arugula & Extra Virgin Olive Oil	
<u>Sautéed Broccoli di Rabe & Grilled Lucanica Sausage</u>	\$ 8.75
<u>Clams Casino</u>	\$ 9.50
Baked Top Neck Clams on the Half Shell Stuffed with Bacon, Peppers & Onions	
<u>Stuffed Eggplant</u>	\$ 7.99
With Chopped Meat, Breadcrumbs, Finely Diced Mushrooms, Seasoning, Tomato Sauce, Parmesan Cheese Topped with Mozzarella	
<u>Grilled Calamari</u>	\$ 8.50
Over Arugula with a Balsamic Glaze	
<u>Shrimp Scampi</u>	\$12.75
In a White Wine, Lemon and Garlic Sauce	

Family Style Appetizers

“All on a Oversized Colorful Dish – Serves 2, 4 or 6 People”

<u>Cold Antipasto della Casa</u>	\$ 14.00 for 2
Prosciutto, Salami, Buffalo Mozzarella, Eggplant, Peppers, Tomatoes, Olives,	\$ 28.00 for 4
Provolone & Artichoke Hearts	\$ 39.00 for 6
<u>Hot Antipasto Della Casa</u>	\$ 19.00 for 2
Grilled Calamari, Clams Casino, Shrimp Scampi, Eggplant Rollatini & Mozzarella Carrozza	\$ 38.00 for 4
	\$ 54.00 for 6

E-Mail us your Comments & Suggestions
 cucinacalandra@aol.com
 www.calandrasbakery.com

Insalata

<u>Insalata Della Casa</u>	\$ 5.95
Arugula, with Red Onions, Tomatoes, Pine Nuts & House Vinaigrette Dressing	
<u>Spinach Salad</u>	\$ 8.25
With Sprinkled Blue Cheese, Sliced Almonds, & Warm Bacon Dressing	
<u>Traditional Caesar Salad</u>	\$ 6.75
<u>Tomato & Onion Salad a "Traditional Southern Italian Delight"</u>	\$ 6.25
Oil, Vinegar, Cucumbers, Oregano & Fresh Basil	

Main Course Insalata

<u>Caesar Salad with Grilled Chicken or Sirloin</u>	Chicken	\$ 12.75
	Sirloin	\$ 14.99
<u>Grilled Salmon over Mixed Greens with Mustard Dill Dressing</u>		\$ 14.75
<u>Southern Courtyard Salad</u>		\$ 15.25
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>	\$ 8.99
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>Portobello Calzonetto</u>	\$10.50
Baked Calzone with Marinated Portobello Mushrooms, Smoked Mozzarella, Red Onions, Arugula, Roasted Red Pepper & Sun-Dried Tomato, Served Folded & Sliced.	
<u>Pollo Calzonetto</u>	\$10.50
Baked Calzone with Marinated Chicken, Tomatoes, Spinach, 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

Fig & Prosciutto \$ 11.50

A Crispy Rosemary Crust, Fig Balsamic Jam, Prosciutto di Parma & Gorgonzola Cheese

Portobello \$ 11.50

Wild Mushroom Puree, Herb-Roasted Portobello, Onions, Fontina Cheese & White Truffle Oil

Cucina Classic \$ 9.95

Plum Tomatoes, Mozzarella & Fresh Sweet Basil

PastasCapellini Pomodoro \$ 11.75

Capellini Served with Fresh Tomato & Basil Sauce

Penne Pasta with Tomato Sauce & Ricotta \$ 13.50

"A Southern Italian Special"

Lasagna of the Week \$ 15.50

Ask your Waiter

Peas & Pasta ala Napolitano \$ 12.75

Sautéed Onions, Olive Oil & Garlic with Green Peas & Small Elbow Pasta

Cavatelli with Sausage in a Marinara Sauce \$ 13.50Gnocchi di Sorrento \$ 14.50

Light Potato Dumpling Pasta, Pink Pomodoro Sauce & Re-baked with Mozzarella

Fettuccine Primavera \$ 15.95

Fettuccini with Garden Fresh Vegetables

Manicotti \$ 14.95

Stuffed with Ricotta & Spinach in a Fresh Tomato Sauce

Pasta alla Norma \$ 14.95Penne with Grilled Eggplant, Fresh Plum Tomatoes & Sweet Basil
Topped with Aged Ricotta CheeseFettucini with Chicken \$ 14.95

Wild Mushrooms, Sundried Tomatoes, Arugula, Garlic & Oil

Rigatoni with Peas, Prosciutto & Vodka Sauce \$ 14.95Zuppa Di Pesce \$ 23.25Lobster, Clams & Shrimp Served in a Garlic White Wine Sauce Accented
with Fresh Plum Tomato & Basil, Tossed with Angel Hair

Secondi Piatti
(Entrees)

<u>Pollo Parmigiano</u>	\$14.99
Breaded Chicken Cutlet Topped with Tomato Sauce, Sweet Basil, Mozzarella & Parmesan Cheese	
<u>Grilled Organic Farm Raised Chicken Breast</u>	\$14.99
Marinated with Mediterranean Spices with Extra Virgin Olive Oil Served over Broccoli Rabe	
<u>Cotoletta di Vitello Italiano</u>	\$17.25
Breaded Veal Cutlets, Tomatoes, Sage & Diced Mozzarella, Served Over a Bed of Arugula With Oil & Vinegar	
<u>Vitello Siciliano</u>	\$17.55
Sautéed Veal Scaloppini, Mozzarella Cheese, Black Olives, Fresh Tomato & White Wine	
<u>Grilled Veal Chop</u>	\$25.95
With a Fresh Herb & Merlot Demi-Glaze & Porcini Mushroom Drizzled with Porcini Oil	
<u>Salmone Grille</u>	\$19.99
Fresh Wood-Roasted Atlantic Salmon Filet, Glazed with a Spiced Honey Glaze, Lightly Topped with Flavored Butter	
<u>Fresh Grilled Swordfish Steak</u>	\$20.99
Served with Lemon & Mint Pesto	
<u>Broiled African Lobster Tail & Scallops</u>	\$26.99
Served in a Cognac Sauce	
<u>Grilled Double Cut Pork Chop</u>	\$18.99
With Onions, Sweet Peppers & Garlic	
<u>Dry-Aged Black Angus Ribeye</u>	\$31.99
"Our House Specialty" With a Sautéed Mushrooms on a Side Pan	

All the beef that Cucina Calandra uses is top rated for cut and selection. The Black Angus meat that we serve is certified Black Angus meat & is rated in the top 7% of all cuts in the United States & our USDA prime meats are in the top 4% of all cuts of beef in this country. We only purchase the best here at Calandra's.

CALANDRA'S BEEF AGING PROCESS

Our dry age steak is aged on the bone for 15 days following 3 weeks of wet aging. During this period, the sirloins undergo enzymatic changes that intensify the flavor, deepen the color & tenderize the meat by softening the connective tissues. We then grill our steaks on an open wood mesquite grill for a flavor only available at Calandra's.

Side Orders

Sautéed Green Beans	\$ 5.99
Sautéed Mushrooms "Served in a Cooking Pan"	\$ 5.99
Sliced Seasoned Italian Fries	\$ 5.99
Idaho Baked Potato with Drawn Butter	\$ 3.99

