

ANTIPASTI (APPETIZER)

<u>GRATINATO DI NAPOLI</u>	6.50
MASHED POTATOES WITH HAM, MOZZARELLA CHEESE, TWICE BAKED AND TOPED WITH A PARMESAN CHEESE SERVED IN A GRATIN COOKING DISH FOR ONE	
<u>RICE CROQUETTES ALLA SICILIANA</u>	8.25
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>POLENTA PARMIGIANO</u>	6.99
SQUARE PIECES OF POLENTA TOPPED WITH A TOMATO SAUCE, MOZZARELLA, SHAVEN PARMESAN CHEESE, PIGNOLI NUTS AND A PESTO SAUCE	
<u>CAPRESE</u>	11.25
IN HOUSE MADE MOZZARELLA, VINE RIPENED TOMATOES, IMPORTED EXTRA VIRGIN OLIVE OIL, PROSCIUTTO AND SUN-DRIED TOMATOES	

INSALATA (SALAD)

<u>INSALATA DELLA CASA</u>	6.25
HOUSE SALAD	
<u>HEARTS OF ROMAINE CAESAR SALAD</u>	7.25
WITH SHAVEN PARMESAN CHEESE	
<u>MEDITERRANEAN SALAD</u>	9.25
BABY GREENS, TOASTED WALNUTS, PEARS AND GORGONZOLA CHEESE IN A WALNUT VINAIGRETTE	
<u>PORTABELLO CAESAR SALAD</u>	9.50
CHOPPED CAESAR SALAD WITH GRILLED SLICES OF PORTABELLO MUSHROOMS AND SHAVEN PARMESAN CHEESE	

E-mail us your comments and suggestions: calandramedgrill@aol.com
Visit us at: www.calandrasbakery.com

MAIN COURSE INSALATA

Rev 04/06
Lunch

CAESAR CON POLLO

RED ROMAINE TOSSED WITH CAESAR DRESSING, SOURDOUGH CROUTONS
AND GRILLED CHICKEN WITH FRESHLY GRATED PARMESAN CHEESE

14.25

HERB ENCRUSTED SALMON SALAD

OUR WONDERFUL FRESH HERB-ENCRUSTED SALMON SERVED HOT OVER
COLD BABY GREENS, VEGETABLES AND TOMATOES, TOSSED IN A
BALSAMIC VINAIGRETTE

14.99

SAUTEED BROCCOLI RABE WITH CANNELLINI BEANS

AN OVERSIZED DISH OF BROCCOLI RABE AND FRESH SOAKED BEANS,
SAUTEED IN THEIR OWN NATURAL JUICES WITH EXTRA VIRGIN OLIVE OIL,
GARLIC, A LITTLE CHICKEN BROTH, SEASONED WITH SALT AND PEPPER

15.25

PERSONAL PIZZA “INDIVIDUAL SIZE” “AUTHENTIC, NORTHERN EUROPEAN THIN CRUST RUSTIC PIZZA BAKED IN OUR WOOD BURNING STONE DECK OVEN”

PIZZA MARGHERITA

FRESH TOMATO, MOZZARELLA, PESTO OIL AND BASIL

10.25

PIZZA TUSCANO

GREEN OLIVES, INFUSED EXTRA VIRGIN OLIVE OIL, RED ONIONS
SEASONED BREAD CRUMBS, PECORINO ROMANO CHEESE
AND SLICED TOMATOES

9.75

PIZZA MEDITERRANEAN

TOMATO SAUCE AND BASIL, COVERED WITH MOZZARELLA, ROASTED
RED PEPPERS, SAUTEED SPINACH AND CHOPPED GARLIC,
TOPPED WITH GOAT CHEESE

11.00

MAKE YOUR OWN PIZZA

TOPPINGS: PEPPERONI * SAUSAGE * PEPPERS * MUSHROOMS * HAM

10.99

PIZZA ON THE GRILL

OPEN FLAME GRILLED VEGETARIANA PIZZA

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

10.99

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ZUPPA (SOUP)

	<u>CUP</u>	<u>BOWL</u>
<u>COUNTRY ITALIAN MINISTRONE</u> HOMEMADE HEARTY VEGETABLE SOUP	4.75	6.25
<u>ZUPPA DEL GIORNO</u> (SOUP OF THE DAY)	4.99	6.75

“OUR” OVER – STUFFED SANDWICHES

<u>MEDITERRANEAN STYLE TUNA FISH SANDWICH</u> THE CLASSIC TUNA FISH SALAD WITH A MEDITERRANEAN FLAIR, WITH CHOPPED CELERY, CHOPPED GREEN ONION, MAYONAISE, FRESH DILL AND SLICED TOMATO ON A CALANDRA SPLIT ROLL	8.50
<u>THE FRESH MOZZARELLA PANINO</u> HOMEMADE FRESH MOZZARELLA WITH BASIL AND TOMATO ON A LONG CALANDRA SPLIT ROLL WITH SHAVED PROSCIUTTO DI PARMA	9.50
<u>PANINO CON POLLO E PANCETTA</u> OPEN FLAME GRILLED CHICKEN BREAST WITH SMOKED BACON, TOMATO, ARUGULA AND GARLIC AIOLI ON A CALANDRA SPLIT ROLL	8.99
<u>ROASTED PORTABELLO SANDWICH</u> A ROASTED PORTABELLO SANDWICH WITH FRIED SWEET ITALIAN FINGER PEPPERS AND AGED PROVOLONE	9.50
<u>ITALIAN MEATBALL PARMIGIANO SANDWICH</u> WITH TOMATO SAUCE ON MELTED SMOKED MOZZARELLA ON A CALANDRA SPLIT ROLL	7.95
<u>MEDITERRANEAN STEAK SANDWICH</u> GRILLED, SLICED BLACK ANGUS STEAK TOPPED WITH SAUTEED ONIONS, SWEET PEPPERS AND MUSHROOMS, WITH OR WITHOUT PROVOLONE CHEESE, SERVED ON A LIGHTLY BUTTERED CALANDRA SPLIT ROLL	12.95
<u>GRILLED TUNA CLUB</u> A SLICED FRESH GRILLED TUNA WITH BACON, AVOCADOS, SMOKED JALAPENO PEPPER AND AIOLI ON FACACCIA BREAD	12.95

“All of the above Sandwiches are served on either a Calandra Stone Ground Whole Wheat “Whole Grain” Split Roll or a Calandra White Wheat Split Roll, All Served with Homemade Italian Fries”

<u>BURGER (GRILLED ON OUR WOOD BURNING OPEN FLAME GRILL)</u> 8 OZ. BLACK ANGUS SEASONED GROUND BEEF ON TOASTED, BUTTERED CALANDRA’S PANELLA BREAD WITH LETTUCE, TOMATO AND GRILLED RED ONION, WITH OR WITHOUT PROVOLONE CHEESE	8.75
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Lunch

PASTA (WITH MADE TO ORDER SAUCES)

<u>RAVIOLI ALLA POMODORO</u> HOMEMADE RAVIOLI STUFFED WITH SPINACH AND RICOTTA CHEESE SERVED IN A LIGHT TOMATO – BASIL SAUCE WITH ROMANO CHEESE	12.99
<u>DOUBLE BAKED ITALIAN MACARONI AND CHEESE</u> ITALIAN PASTA DOUBLE BAKED WITH ITALIAN CHEESE THROUGHOUT AND ON TOP, SERVED IN A SINGLE SERVING CROCK PAN FOR ONE	12.99
<u>RIGATONI BOLOGNESE</u> RIGATONI PASTA SERVED WITH A HOMEMADE BOLOGNESE MEAT SAUCE AND A SPOONFUL OF RICOTTA CHEESE ON TOP	13.99
<u>PENNETTE CALANDRA</u> PENNE PASTA SERVED WITH GARLIC AND OIL, FRESH SPINACH, A SPRINKLE OF PARMESAN CHEESE, SLICED PORTABELLO MUSHROOMS, SUN-DRIED TOMATOES AND PIGNOLI NUTS	14.95
<u>WHOLE WHEAT PASTA ALLA CUCINA</u> A WHOLE GRAIN WHOLE WHEAT PASTA SERVED WITH CHICKEN SAUSAGE, PIGNOLI NUTS, SUN-DRIED TOMATOES, ARUGULA, GARLIC AND EXTRA VIRGIN OLIVE OIL	15.99
<u>CAVATAPPI AFFUMICATI</u> CAVATAPPI PASTA SERVED WITH FRESH PLUM TOMATOES, BASIL, SMOKED MOZZARELLA AND EGGPLANT	14.50

SECONDI PIATTI (ENTREES)

FEATURING OUR OPEN WOOD BURNING GRILL & OVEN

<u>ITALIAN FRITATTA</u> 3 EGG FRITATTA WITH SUN-DRIED TOMATOES, MUSHROOMS, POTATOES AND SWEET PEPPERS, “A SICILIAN OMELETTE”	8.99
<u>FOCACCIA CON POLLO</u> TUSCAN STYLE FOCACCIA TOPPED WITH GRILLED CHICKEN, MOZZARELLA AND OLIVE PESTO, GARNISHED WITH TOMATO	14.25
<u>PETIT DI POLLO</u> BONELESS, SKINLESS CHICKEN BREAST GRILLED WITH FRESH LEMON AND EXTRA VIRGIN OLIVE OIL	14.99
<u>SCALOPPINI DI VITELLO ALLA GRIGLIA</u> GRILLED VEAL SCALOPPINI TOPPED WITH ARUGULA, FRESH TOMATO AND RED ONIONS	18.95
<u>PORK TENDERLOIN</u> ROASTED PORK TENDERLOIN SERVED WITH DRIED CHERRIES AND A PORT WINE REDUCTION SAUCE	19.75

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