

ANTIPASTI - APPETIZER

EGGPLANT ROLLATINI	8.25
SERVED WITH A FRESH PLUM TOMATO SUACE ON A BED OF SAUTÉED SPINACH	
RICE CROQUETTES ALLA SICILIANA	9.95
MINIATURE CROQUETTES STUFFED WITH FRESH MOZZARELLA, GROUND BEEF, AND PARMESAN CHEESE. SERVED WITH MARINARA SAUCE	
ITALIAN FRIES	9.95
WITH SPICY ANDOUILLE SAUSAGE, ONIONS, HOT AND SWEET PEPPERS, SERVED IN A GARLIC AND EXTRA VIRGIN OLIVE OIL SAUCE	
MOZZARELLA BRUSCHETTA	9.95
TOASTED GARLIC FRENCH BREAD, TOPPED WITH A SLICE OF FRESH MOZZARELLA, TOMATO BRUSCHETTA, AND GRATED PARMESAN CHEESE.	
GRILLED PORTOBELLO	10.50
TOPPED WITH SMOKED MOZZARELLA WITH A TOUCH OF BALSAMIC GLAZE OVER SAUTÉED BROCCOLI RABE	
CALAMARI	12.25
LIGHTLY BATTERED AND FRIED TO A TENDER, CRISP, GOLDEN BROWN	
CALAMARI FRA DIAVOLO	12.50
SAUTÉED CALAMARI WITH CHERRY PEPPERS IN A SPICY TOMATO SAUCE TOPPED WITH MELTED PARMESAN CHEESE	
CAPRESE	14.25
HOMEMADE MOZZARELLA, VINE RIPENED TOMATOES, EXTRA VIRGIN OLIVE OIL, PROSCIUTTO, AND SUN DRIED TOMATOES	
CRAB CAKE	14.95
HOMEMADE JUMBO LUMP CRAB CAKE SERVED OVER SPINACH SAUTÉED IN GARLIC AND EXTRA VIRGIN OLIVE OIL	
GRILLED SHRIMP	15.75
THREE JUMBO SHRIMP SERVED OVER SAUTÉED BROCCOLI RABE AND CANELINNI BEANS WITH ROASTED GARLIC AND EXTRA VIRGIN OLIVE OIL	

ZUPPA - SOUP

	CUP	BOWL
COUNTRY ITALIAN MINISTRONE	5.75	7.25
HOMEMADE HEARTY VEGETABLE SOUP		
ZUPPA DEL GIORNO	VARIES	VARIES
SOUP OF THE DAY		

INSALATA - SALAD

INSALATA DELLA CASA	7.75
HOUSE SALAD	
ROMAINE CAESAR SALAD	9.75
ROMAINE HEARTS IN A CAESAR DRESSING TOPPED WITH CALANDRA'S SOURDOUGH CROUTONS AND SHAVED PARMESAN CHEESE	
AVOCADO SALAD	11.95
AVOCADO, BABY SPINACH, ONIONS, AND TOMATES IN A WHITE BALSAMIC VINAIGRETTE	
MEDITERRANEAN SALAD	12.25
BABY GREENS, TOASTED WALNUTS, PEARS, AND GORGONZOLA CHEESE IN A WALNUT VINAIGRETTE	

PERSONAL PIZZA

Authentic northern European thin crust pizza baked in our wood burning stone deck oven.

PIZZA CALANDRA	11.75
A TRADITIONAL PIZZA MADE WITH MOZZARELLA, TOMATO SAUCE, BASIL, AND PESTO	
GLUTEN FREE PIZZA CALANDRA	12.50
TRADITIONAL, BUT GLUTEN FREE PIZZA WITH TOMATO SAUCE AND MOZZARELLA CHEESE	
PIZZA MARGHERITA	12.50
FRESH WHOLE SLICED TOMATOES, MOZZARELLA, BASIL, AND PESTO	
PIZZA AMERICANA	12.95
PEPPERONI AND MUSHROOMS	
PIZZA FRA DIAVOLO	13.25
SPICY ANDOUILLE SAUSAGE, SWEET PEPPERS, AND SMOKED MOZZARELLA	
PIZZA PARMIGIANA	13.95
STRIPS OF BREADED CHICKEN, MOZZARELLA, AND TOMATO SAUCE	
PIZZA WHOLE WHEAT	13.95
EGGPLANT, ZUCCHINI, RED PEPPERS, BLACK OLIVES, RED ONIONS, AND FETA CHEESE	
PIZZA CON CARNE	14.75
A TRADITIONAL PIZZA WITH CRUMBLED ITALIAN SAUSAGE AND CRUMBLED MEATBALLS	
PIZZA MEDITERRANEAN	14.75
MOZZARELLA, ROASTED RED PEPPERS, SAUTÉED SPINACH, CHOPPED GARLIC, AND BASIL. TOPPED WITH GOAT CHEESE	
CREATE YOUR OWN PIZZA	11.75
TOPPINGS \$1.00 EACH: PEPPERONI * SAUSAGE * PEPPERS * MUSHROOMS * HAM* VEGETABLES	

All of our pizza flour is custom made for Calandra's and consists of a rustic blend of imported whole grain semolina flour or whole wheat flour.

Upon request, any of our pizzas can be made with gluten free flour.

MAIN COURSE SALAD

CHICKEN MILANESE SALAD	18.25
TRI COLOR SALAD WITH OUR HOUSE DRESSING TOPPED WITH TOMATOES, STRIPS OF BREADED CHICKEN, AND FRESHLY SHAVED PARMESAN CHEESE	
CAESAR CON POLLO	18.25
ROMAINE LETTUCE TOSSED WITH CAESAR DRESSING, CALANDRA'S SOURDOUGH CROUTONS, AND GRILLED CHICKEN WITH FRESHLY SHAVED PARMESAN CHEESE SHRIMP OR SLICED SIRLOIN STEAK MAY BE SUBSTITUTED FOR AN ADDITIONAL \$5.95	
FLANK STEAK SALAD	18.95
GRILLED FLANK STEAK, SLICED AND SERVED OVER MIXED GREENS WITH GORGONZOLA CHEESE, TOMATOES, AND RED ONIONS IN A WHITE BALSAMIC VINAIGRETTE	
PORK SCALOPPINI SALAD	21.50
PAN SEARED WITH BUTTER AND GARLIC, AND SERVED WITH TOMATOES, RED ONIONS, AND FRESHLY SHAVED PARMESAN CHEESE OVER BABY ARUGULA IN A BALSAMIC DEMI GLAZE	
HERB ENCRUSTED SALMON SALAD	22.95
FRESH HERB ENCRUSTED SALMON SERVED HOT OVER COLD BABY GREENS, VEGETABLES, AND TOMATOES, TOSSED IN A WHITE BALSAMIC VINAIGRETTE	

PASTA FATTA IN CASA - HOMEMADE PASTA

Half portions are available for all pasta dishes except for items with seafood.
Homemade whole wheat penne and fettuccine and homemade gluten free penne and fettuccine may be substituted for any dish.

PENNE FILETO DI POMODORO	16.95
PENNE PASTA SERVED WITH PROSCIUTTO, ONIONS, AND FRESH BASIL IN A MARINARA SAUCE	
PAPPARDELLE VODKA	16.95
PAPPARDELLE PASTA SERVED WITH MUSHROOMS, ONIONS, PEAS, AND CHERRY TOMATOES IN A PINK VODKA SAUCE	
SPINACH RAVIOLI AL POMODORO	17.25
HOMEMADE RAVIOLI STUFFED WITH SPINACH AND RICOTTA CHEESE, SERVED IN A LIGHT TOMATO BASIL SAUCE WITH PECORINO ROMANO	
RIGATONI BOLOGNESE	17.75
RIGATONI PASTA SERVED WITH OUR HOMEMADE BOLOGNESE MEAT SAUCE AND TOPPED WITH A SPOONFUL OF RICOTTA CHEESE	
ORECCHIETTE TRIESTE	17.95
SMALL PASTA SHELLS SERVED WITH BABY SHRIMP, ASPARAGUS, AND SUN DRIED TOMATOES IN A CREAMY PESTO SAUCE	
WHOLE WHEAT FETTUCCINE ALFREDO	17.95
WHOLE WHEAT FETTUCCINE SERVED WITH CHICKEN SAUSAGE, PIGNOLI NUTS, SUN DRIED TOMATOES, AND ARUGULA IN AN ALFREDO SAUCE	
CHICKEN RAVIOLI	18.75
RAVIOLI STUFFED WITH CHICKEN, RICOTTA CHEESE, PIGNOLI NUTS, AND PESTO. SERVED WITH ARUGULA AND CHERRY TOMATOES IN A GARLIC AND OIL SAUCE AND TOPPED WITH PECORINO ROMANO	
SPAGHETTI ITALIANO	18.95
SPAGHETTI PASTA SERVED WITH MEAT BALLS, SPICY ANDOUILLE SAUSAGE, AND BASIL IN A MARINARA SAUCE	
PENNETTE CALANDRA	18.95
PENNE PASTA SERVED WITH GARLIC AND OIL, FRESH SPINACH, A SPRINKLE OF PARMESAN CHEESE, SLICED PORTOBELLO MUSHROOMS, SUN DRIED TOMATOES, AND PIGNOLI NUTS	
DUCK RAVIOLI	19.95
RAVIOLI STUFFED WITH DUCK, POTATOES, AND ONIONS AND SERVED WITH MUSHROOMS IN A SHERRY WINE DEMI GLAZE	
LINGUINI CON VONGOLE (BIANCO O ROSSO)	21.25
LINGUINI WITH FRESH CLAMS SERVED WITH A WHITE WINE SAUCE OR RED TOMATO SAUCE	
SHRIMP SCAMPI RAVIOLI	21.95
RAVIOLI STUFFED WITH SHRIMP AND RICOTTA CHEESE, SERVED WITH BABY SHRIMP AND SUN DRIED TOMATOES IN A BUTTER AND GARLIC SAUCE	
LINGUINI CRISTINA	25.25
LINGUINI WITH LITTLE NECK CLAMS, SAUTÉED SHRIMP, CHERRY TOMATOES, AND SPINACH IN AN EXTRA VIRGIN OLIVE OIL AND GARLIC WINE SAUCE	

SECONDI PIATTI - ENTRÉES

CHEESEBURGER	12.50
GRILLED 8 OZ. USDA BLACK ANGUS SEASONED GROUND BEEF SERVED ON LIGHTLY BUTTERED, TOASTED CALANDRA'S CIABATTA BREAD WITH LETTUCE, TOMATO, GRILLED RED ONIONS, AND PROVOLONE CHEESE	
CHICKEN MILANESE SANDWICH	14.75
BREADED CHICKEN, FRESH MOZZARELLA, LETTUCE, AND TOMATO ON TOASTED CALANDRA'S CIABATTA BREAD	
PETTO DI POLLO	19.50
BONELESS, SKINLESS CHICKEN BREAST, GRILLED WITH FRESH LEMON AND EXTRA VIRGIN OLIVE OIL	
POLLO SCARPARELLO	21.50
ROASTED CHICKEN BREAST WITH ITALIAN SAUSAGE, MUSHROOMS, SPICY CHERRY PEPPERS, AND BLACK OLIVES IN A SCAMPI SAUCE	
TILAPIA ITALIANA	23.95
SAUTÉED TILAPIA FILET SERVED WITH A FRESH PLUM TOMATO SAUCE OVER SPINACH SAUTÉED IN GARLIC AND EXTRA VIRGIN OLIVE OIL	
PORK OSSO BUCO	24.95
PORK SHANK SLOWLY COOKED WITH CARROTS, CELERY, AND ONION STEW AND SERVED WITH MASHED POTATOES AND VEGETABLES	
ROLLATINI DI VITELLO CON SALSICCIA E PORCINI	25.95
A VEAL ROAST STUFFED WITH SAUSAGE, PORCINI MUSHROOMS, AND HERBS IN A MARSALA SAUCE	
VITELLO SICILIANO	25.95
SAUTÉED VEAL SCALOPPINI WITH BLACK OLIVES AND CAPERS TOPPED WITH MELTED FRESH MOZZARELLA IN A LIGHT MARINARA SAUCE	
SOGLIOLA ALLA FRANCESE	26.25
EGG BATTERED FILET OF SOLE, SEARED AND SERVED WITH A LEMON BUTTER WHITE WINE SAUCE	
GROUPE ALLA GRIGLIA	26.95
GRILLED GROUPE FILET, SERVED WITH MUSHROOMS, SPINACH, AND CHERRY PEPPERS IN A GARLIC AND EXTRA VIRGIN OLIVE OIL SAUCE	
SHRIMP MEDITERRANEAN	27.95
SAUTÉED SHRIMP WITH MOROCCAN SPICES SERVED OVER VEGETABLE RISOTTO	
GRILLED SIRLOIN STEAK	31.50
GRILLED BLACK ANGUS SIRLOIN STEAK SERVED IN A BAROLO WINE REDUCTION SAUCE WITH ROASTED GARLIC MASHED POTATOES	

VERDURE - VEGETABLES

BAKED POTATO	5.95
SERVED WITH BUTTER AND SOUR CREAM AND SPRINKLED WITH BACON	
SAUTÉED SPINACH	5.95
SAUTÉED WITH CHOPPED GARLIC AND EXTRA VIRGIN OLIVE OIL	
SAUTÉED BROCCOLI RABE	6.50
SAUTÉED WITH CHOPPED GARLIC AND EXTRA VIRGIN OLIVE OIL	
GRILLED VEGETABLES	8.25
AN ARRAY OF GRILLED GARDEN VEGETABLES WITH SALT, PEPPER, AND EXTRA VIRGIN OLIVE OIL	