

ANTIPASTI - APPETIZER

GRILLED PORTOBELLO	8.95
TOPPED WITH SMOKED MOZZARELLA WITH A TOUCH OF BALSAMIC GLAZE OVER SAUTÉED BROCCOLI RABE	
RICE CROQUETTES ALLA SICILIANA	8.95
MINIATURE CROQUETTES STUFFED WITH FRESH MOZZARELLA, GROUND BEEF, AND PARMESAN CHEESE. SERVED WITH MARINARA SAUCE	
RISOTTO AI FUNGHI PORCINI	10.95
ITALIAN RISOTTO SERVED WITH PORCINI MUSHROOMS AND TOPPED WITH TRUFFLE OIL	
CALAMARI	11.25
LIGHTLY BATTERED AND FRIED TO A TENDER, CRISP, GOLDEN BROWN	
CAPRESE	13.25
HOMEMADE MOZZARELLA, VINE RIPENED TOMATOES, EXTRA VIRGIN OLIVE OIL, PROSCIUTTO, AND SUN DRIED TOMATOES	

ZUPPA - SOUP

	CUP	BOWL
COUNTRY ITALIAN MINISTRONE	4.25	6.25
HOMEMADE HEARTY VEGETABLE SOUP		
ZUPPA DEL GIORNO	VARIES	VARIES
SOUP OF THE DAY		

INSALATA - SALAD

INSALATA DELLA CASA	6.75
HOUSE SALAD	
ROMAINE CAESAR SALAD	8.75
ROMAINE HEARTS IN A CAESAR DRESSING TOPPED WITH CALANDRA'S SOURDOUGH CROUTONS AND SHAVED PARMESAN CHEESE	
CLASSIC GREEK SALAD	9.95
ROMAINE LETTUCE, TOMATOES, CUCUMBERS, ONIONS, BLACK OLIVES, PEPPERS, AND FETA CHEESE IN A LEMON AND OLIVE OIL DRESSING WITH OREGANO	
MEDITERRANEAN SALAD	10.50
BABY GREENS, TOASTED WALNUTS, PEARS, AND GORGONZOLA CHEESE IN A WALNUT VINAIGRETTE	

MAIN COURSE SALAD

CHICKEN MILANESE SALAD	15.25
TRI COLOR SALAD WITH OUR HOUSE DRESSING TOPPED WITH TOMATOES, STRIPS OF BREADED CHICKEN, AND FRESHLY SHAVED PARMESAN CHEESE	
CAESAR CON POLLO	15.25
ROMAINE LETTUCE TOSSED WITH CAESAR DRESSING, CALANDRA'S SOURDOUGH CROUTONS, AND GRILLED CHICKEN WITH FRESHLY SHAVED PARMESAN CHEESE	
STEAK SALAD	18.50
GRILLED BLACK ANGUS SIRLOIN STEAK, SLICED AND SERVED OVER MIXED GREENS WITH PARMESAN CHEESE, TOMATOES, AND CARMELIZED ONIONS IN A WHITE BALSAMIC VINAIGRETTE	
HERB ENCRUSTED SALMON SALAD	19.25
FRESH HERB ENCRUSTED SALMON SERVED HOT OVER COLD BABY GREENS, VEGETABLES, AND TOMATOES TOSSED IN A WHITE BALSAMIC VINAIGRETTE	

OVERSTUFFED SANDWICHES

Served with homemade Italian fries and on your choice of Calandra's Whole Wheat Split Roll, White Split Roll, or Ciabatta Bread.

ITALIAN MEATBALL PARMIGIANA SANDWICH	9.95
WITH TOMATO SAUCE AND MELTED SMOKED MOZZARELLA ON A CALANDRA'S SPLIT ROLL	
EGGPLANT SANDWICH	9.95
SLICED EGGPLANT SAUTÉED IN EXTRA VIRGIN OLIVE OIL, STACKED AND BAKED WITH MOZZARELLA. SERVED WITH TOMATO SAUCE ON A CALANDRA'S SPLIT ROLL	
TURKEY AND PROVOLONE SANDWICH	9.95
ROASTED WHITE TURKEY BREAST, SLICED THICK WITH FRESH TOMATOES, BASIL, PESTO, BACON, AND PROVOLONE CHEESE	
MEDITERRANEAN STYLE TUNA FISH SANDWICH	10.50
CLASSIC TUNA FISH SALAD WITH MEDITERRANEAN FLARE; CELERY, FRESH TARRAGON, RED ONIONS, SLICED TOMATOES, AND LIGHT MAYONNAISE ON A CALANDRA'S SPLIT ROLL	
CHICKEN MILANESE SANDWICH	11.25
BREADED CHICKEN, FRESH MOZZARELLA, LETTUCE, AND TOMATO ON TOASTED CALANDRA'S CIABATTA BREAD	
POLLO E PANCETTA	11.25
GRILLED CHICKEN BREAST WITH BACON, TOMATOES, ARUGULA, AND GARLIC AIOLI ON A CALANDRA'S SPLIT ROLL	
COLD ANTIPASTO SANDWICH	11.25
HAM, SALAMI, SOPRESSATA, ROASTED PEPPERS, LETTUCE, TOMATOES, AND PROVOLONE CHEESE DRIZZLED WITH A BALSAMIC VINAIGRETTE ON CALANDRA'S CIABATTA BREAD	
SAUSAGE AND PEPPERS SANDWICH	11.95
SWEET ITALIAN SAUSAGE, RED AND GREEN PEPPERS, AND ONIONS SAUTÉED IN GARLIC AND EXTRA VIRGIN OLIVE OIL ON A CALANDRA'S SPLIT ROLL WITH A TOUCH OF MARINARA SAUCE	
MEDITERRANEAN STEAK SANDWICH	15.50
GRILLED BLACK ANGUS SIRLOIN STEAK, SLICED AND TOPPED WITH SAUTÉED ONIONS, MUSHROOMS, SWEET PEPPERS, AND PROVOLONE CHEESE. SERVED ON A LIGHTLY BUTTERED CALANDRA'S SPLIT ROLL	
CHEESEBURGER	11.95
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	

PERSONAL PIZZA

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

PIZZA CALANDRA	10.50
A TRADITIONAL PIZZA MADE WITH MOZZARELLA, TOMATO SAUCE, BASIL, AND PESTO	
GLUTEN FREE PIZZA CALANDRA	11.50
TRADITIONAL, BUT GLUTEN FREE PIZZA WITH TOMATO SAUCE AND MOZZARELLA CHEESE	
PIZZA WHOLE WHEAT	11.50
EGGPLANT, ZUCCHINI, RED PEPPERS, BLACK OLIVES, RED ONIONS, AND FETA CHEESE	
PIZZA MARGHERITA	11.50
FRESH WHOLE SLICED TOMATOES, MOZZARELLA, BASIL, AND PESTO	
PIZZA TERESA	11.50
MOZZARELLA, MUSHROOMS, AND TOMATOES	
PIZZA FRA DIAVOLO	11.95
SPICY ANDOUILLE SAUSAGE, SWEET PEPPERS, AND SMOKED MOZZARELLA	
PIZZA WHITE ITALIANA	11.95
BROCCOLI, ZUCHINNI, ROASTED RED PEPPERS, PROVOLONE CHEESE, AND RICOTTA CHEESE. NO TOMATO SAUCE	
PIZZA CAPRICCIOSA	12.95
PROSCIUTTO DI PARMA, ARTICHOKE HEARTS, MOZZARELLA, MUSHROOMS, AND BLACK OLIVES	
PIZZA CON CARNE	13.25
A TRADITIONAL PIZZA WITH CRUMBLED ITALIAN SAUSAGE AND CRUMBLED MEATBALLS	
CREATE YOUR OWN PIZZA	10.50
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.

VERDURE - VEGETABLES

BUTTERED GARLIC MASHED POTATOES	4.50
SAUTÉED SPINACH	6.25
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	6.95
AN ARRAY OF GRILLED GARDEN VEGETABLES WITH SALT, PEPPER, AND EXTRA VIRGIN OLIVE OIL	

PASTA FATTA IN CASA - HOMEMADE PASTA

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

SPINACH RAVIOLI AL POMODORO	14.50
HOMEMADE RAVIOLI STUFFED WITH SPINACH AND RICOTTA CHEESE, SERVED IN A LIGHT TOMATO SAUCE WITH PECORINO ROMANO	
CHICKEN RAVIOLI	14.95
RAVIOLI STUFFED WITH CHICKEN, RICOTTA CHEESE, PIGNOLI NUTS, AND PESTO. SERVED WITH ARUGULA AND CHERRY TOMATOES IN A GARLIC AND OIL SUACE AND TOPPED WITH PECORINO ROMANO	
WHOLE WHEAT FETTUCCINE ALLA CUCINA	15.95
WHOLE WHEAT FETTUCCINE SERVED WITH CHICKEN SAUSAGE, PIGNOLI NUTS, SUN DRIED TOMATOES, ARUGULA, GARLIC, AND EXTRA VIRGIN OLIVE OIL	
PENNE MARIA	15.95
PENNE PASTA WITH ARTICHOKEs, CAPERS, AND CALAMATA OLIVES IN A FRESH PLUM TOMATO SAUCE	
GLUTEN FREE PENNE	15.95
GLUTEN FREE PENNE PASTA WITH A FRESH PLUM TOMATO SAUCE	
FUSSILI ALLA GRECA	15.95
FUSSILI PASTA SERVED WITH BABY SHRIMP, BLACK OLIVES, AND FETA CHEESE IN A LIGHT MARINARA SAUCE	
RIGATONI BOLOGNESE	16.50
RIGATONI PASTA SERVED WITH OUR HOMEMADE BOLOGNESE MEAT SAUCE AND TOPPED WITH A SPOONFUL OF RICOTTA CHEESE	

SECONDI PIATTI - ENTRÉES

PETTO DI POLLO	15.95
BONELESS, SKINLESS CHICKEN BREAST, GRILLED WITH FRESH LEMON AND EXTRA VIRGIN OLIVE OIL	
POLLO SCARPARELLO	17.75
ROASTED CHICKEN BREAST WITH ITALIAN SAUSAGE, MUSHROOMS, SPICY CHERRY PEPPERS, AND BLACK OLIVES IN A SCAMPI SAUCE	
ROLLATINI DI VITELLO CON SALSICCIA E PORCINI	19.95
A VEAL ROAST STUFFED WITH SAUSAGE, PORCINI MUSHROOMS, AND HERBS IN A MARSALA SAUCE	
POLLO ALFREDO	21.25
SAUTÉED CHICKEN BREAST WITH MUSHROOMS, PEAS, TARRAGON, AND SUN DRIED TOMATOES IN A CREAMY ALFREDO SAUCE	
TILAPIA ITALIANA	21.95
SAUTÉED TILAPIA FILET SERVED WITH A FRESH PLUM TOMATO SAUCE OVER SPINACH SAUTÉED IN GARLIC AND EXTRA VIRGIN OLIVE OIL	
SOGLIOLA ALLA FRANCESE	22.75
EGG BATTERED FILET OF SOLE, SEARED AND SERVED WITH A LEMON BUTTER WHITE WINE SAUCE	