

Antipasti

COLD ANTIPASTO		for one: 14
	<i>Assortment of salami and cheese, with olives and artichoke hearts</i>	for two: 19
CALAMARI FRITTI		15
	<i>Fresh calamari fried to a golden brown, served with hot or sweet marinara sauce</i>	
MINI ARANCINI		15
	<i>Four breaded rice balls stuffed with risotto, chopped meat, and mozzarella, served with marinara sauce</i>	
FILETTO CARPACCIO		17
	<i>Thinly sliced raw filet mignon seasoned with Calandra's EVOO, baby arugula, and shaved parmesan</i>	
SHRIMP FRA DIAVOLO		15
	<i>Lightly battered sautéed shrimp with a hint of spicy tomato sauce</i>	
EGGPLANT ROLLATINI		13
	<i>Thinly sliced eggplant filled with freshly seasoned ricotta, topped with marinara sauce and mozzarella</i>	
MOZZARELLA EN CARROZZA		13
	<i>Fried mozzarella served with marinara sauce</i>	
HOT PEPPERS & POTATOES		14
	<i>Fried sliced potatoes with long hots</i>	
PEI MUSSELS		15
	<i>Served in a marinara sauce</i>	
CLAMS CASINO		14
	<i>Six clams, stuffed with bacon and breadcrumbs</i>	
SEAFOOD SALAD		18
	<i>Tender calamari, shrimp, and bay scallops served in lemon vinaigrette</i>	
VEGETABLE STACK		14
	<i>Layers of eggplant, tomato, roasted pepper, and mozzarella</i>	

Zuppa

NONNA'S CHICKEN SOUP		Bowl
	<i>Hand pulled chicken and vegetables with tubettini pasta</i>	9
PASTA E FAGIOLI		9
	<i>Rustic white bean soup with tubbettini pasta and a touch of hand crushed tomatoes</i>	
ZUPPA GIORNALIERA		9
	<i>Chef prepared daily soup</i>	

Insalata

INSLATA MISTA		Add chicken + 5 Add shrimp + 8 10
	<i>Mixed greens served with Calandra's house dressing</i>	
CAESAR SALAD		12
	<i>Crisp romaine and parmesan cheese, tossed with Caesar dressing</i>	
CHOPPED SALAD		15
	<i>Tomatoes, onions, red beans, chickpeas, roasted peppers, and Asiago cheese with balsamic dressing</i>	
TOMATO WATERMELON SALAD		14
	<i>Diced tomato and seedless watermelon, balsamic, basil, EVOO, fresh mozzarella</i>	

Main Course Salad

AVOCADO SALAD		Add chicken + 5 Add shrimp + 8 18
	<i>Our house salad topped with grilled shrimp, sliced avocado, tomatoes and red onions</i>	
HARVEST SALAD		17
	<i>Crisp romaine, sliced almonds, goat cheese, and julienned apples, Calandra's house dressing</i>	
CUCUMBER FENNEL SALAD		17
	<i>Cherry tomato and tangerine segments in a roasted lemon vinaigrette</i>	

Pizza & Flatbreads

Gluten Free- + 3

MARGERITA	17
<i>Fresh sliced tomatoes, fresh mozzarella, basil, and garlic - (red or white)</i>	
TUTTO CARNE	18
<i>Crumbled sausage, pepperoni, and meatballs</i>	
CALANDRA'S TRADITIONAL PIZZA	15
<i>Tomato sauce, shredded mozzarella cheese and basil / available in gluten free</i>	
PUTTANESCA PIZZA	18
<i>Black olives, capers, mozzarella, and garlic</i>	
PIZZA ORTOLANO	18
<i>Eggplant, red peppers, red onions, black olives, mushrooms, fresh mozzarella and basil</i>	
THE CUCINA CLASSIC FLATBREAD	17
<i>Gorgonzola cheese, fig jam, and Prosciutto di Parma</i>	
PROSCIUTTO DI NONNA FLATBREAD	16
<i>Mozzarella topped with arugula and sliced Prosciutto di Parma, drizzled with balsamic glaze</i>	
POLLO FLATBREAD	18
<i>Grilled chicken, pesto, cherry tomatoes, and mozzarella</i>	

Pasta Fatta in Casa

Add chicken + 5 | Add shrimp + 8

NONNA ORTENZA'S HOMEMADE LASAGNA	MP
<i>Chef's choice – ask your server for details</i>	
RIGATONI ALLA NORMA	21
<i>Tomato basil sauce with sautéed eggplant and topped with ricotta salata</i>	
PENNE POMODORO	19
<i>Served in a fresh tomato basil , pink vodka or arrabiata sauce</i>	
CHEESE RAVIOLI	21
<i>Ricotta cheese stuffed ravioli served in a tomato basil sauce</i>	
CHEESE TORTELLINI	21
<i>Served with peas, prosciutto and mushrooms, in a white cream sauce</i>	
FARFALLE CON SALSICCIA	23
<i>Bowtie pasta tossed with crumbled Italian sausage, in a pink vodka sauce</i>	
CAVATELLI BOLOGNESE CON RICOTTA	23
<i>Served with a rich meat sauce of braised pork and beef, and topped with a scoop of fresh ricotta</i>	
ORECCHIETTE WITH SAUSAGE AND BROCCOLI RABE	25
<i>Served with homemade sausage and broccoli rabe, extra virgin olive oil and herbs</i>	
SPINACH FETTUCCINI CON SALMON	25
<i>Served with homemade spinach fettuccini with pieces of salmon in a light pink vodka sauce</i>	
LINGUINI IN WHITE OR RED CLAM SAUCE	25
<i>Homemade linguini served in your choice of red or white clam sauce</i>	
CLASSIC RISOTTO	16
<i>Served with onions and parmesan cheese</i>	
SAUSAGE RISOTTO	18
<i>Served with onions, crumbled sausage and parmesan cheese</i>	

- PASTA NIGHT - EVERY TUESDAY

Half price select pasta dishes &
a bottle of Calandra Wine

- SUNDAY GRAVY - EVERY SUNDAY

Ask about our traditional "Sunday Gravy"
menu, only \$29.00 a person!

Carne

VITELLO FRANCESE	24
<i>Egg battered veal scallopini with fresh lemon and white wine sauce</i>	
VEAL MILANESE	24
<i>lightly breaded and topped with arugula salad and Calandra's house dressing</i>	
VEAL SALTIMBOCCA	26
<i>Egg-battered veal scallopini with spinach, prosciutto di parma, melted mozzarella topped with a demi-glaze sauce</i>	
GRILLED PORK CHOP MELA	28
<i>Double cut pork chop served with farrotto and chef's vegetables</i>	
FILET MIGNON	32
<i>Grilled and served with mushrooms and mashed potatoes</i>	
RIB EYE STEAK	MP
<i>Grilled, open flame with choice of roasted potatoes or sautéed escarole</i>	

Pollo

POLLO RUSTICA	26
<i>Grilled breast of chicken over cannellini beans with your choice of sautéed spinach or broccoli rabe</i>	
MELANZANE CON POLLO	25
<i>Layers of eggplant and breaded chicken cutlet topped with melted mozzarella cheese and marinara sauce</i>	
POLLO GIAMBOTTA	24
<i>Chunks of chicken on the bone, potatoes, mushrooms, olives, peppers and artichokes in a wine sauce</i>	
POLLO MARSALA	24
<i>Grilled breast of chicken served in a mushroom and marsala wine sauce</i>	
POLLO PARMESAN	24
<i>Breaded chicken cutlet with marinara sauce topped with melted mozzarella cheese served over linguini</i>	
POLLO FRANCESE	23
<i>Egg battered chicken with a fresh lemon and white wine sauce with Chef's vegetables</i>	
POLLO MILANESE	26
<i>Lightly breaded and topped with arugula, cherry tomatoes, drizzled with extra virgin olive oil and lemon</i>	

Pesce

SOLE OREGANATA	27
<i>Served in a lemon white wine sauce with chef's vegetables</i>	
SALMON	26
<i>(Blackened or grilled) served with chef's vegetables</i>	
SHRIMP AND CLAMS	27
<i>Over capellini in a white wine, garlic and oil sauce</i>	
ZUPPA DI PESCE	32
<i>Scallops, mussels, clams, and shrimp served over linguini in a light marinara sauce</i>	
MERLUZZO LIVORNESE	28
<i>Fresh codfish fillet in a tomato white wine sauce with Gaeta olives and baby capers</i>	
PESCE DEL GIORNO	MP
<i>Ask your server for details</i>	

Contorni

SPINACH, OR BROCCOLI RABE, OR ESCAROL	<i>sautéed with garlic and oil</i> – 9
ITALIAN FRIES	– 8
THREE HOMEMADE MEATBALLS MARINARA	– 12
PEAS, ONIONS, AND PANCETTA	– 9