
Antipasti

COLD ANTIPASTO	17
<i>Assortment of genoa salami, sopressata, asiago, buffalo mozzarella with olives and artichoke hearts</i>	
CALAMARI FRITTI	16
<i>Fresh calamari fried to a golden brown, served with hot or sweet marinara sauce</i>	
MINI ARANCINI	16
<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 OR SHRIMP COCKTAIL	18
<i>Lightly battered sautéed shrimp with a hint of spicy tomato sauce, or poached shrimp with cocktail sauce</i>	
EGGPLANT ROLLATINI	15
<i>Thinly sliced eggplant filled with freshly seasoned ricotta, topped with marinara sauce and mozzarella</i>	
MOZZARELLA EN CARROZZA	14
<i>Fried mozzarella served with marinara sauce</i>	
HOT PEPPERS & POTATOES	14
<i>Fried sliced potatoes with long hots</i>	
BRUSCHETTA ISABELLA	14
<i>Diced tomatoes, roasted garlic, EVOO, fresh basil and pignoli nuts</i>	
CLAMS OREGANATA	17
<i>Six clams, filled with seasoned breadcrumbs topped with oregano over lemon white wine sauce</i>	
SEAFOOD SALAD	18
<i>Tender calamari, shrimp, and bay scallops served in lemon vinaigrette</i>	
BURATTA	16
<i>Creamy fresh mozzarella over baby arugula, pesto aioli, balsamic and sliced almonds</i>	

Zuppa

NONNA'S CHICKEN SOUP	Bowl
<i>Hand pulled chicken and vegetables with tubettini pasta</i>	9
PASTA E FAGIOLI	10
<i>Rustic white bean soup with tubettini pasta and a touch of hand crushed tomatoes</i>	
ZUPPA GIORNALIERA	9
<i>Chef prepared daily soup</i>	

Insalata

INSALATA MISTA	<i>Add chicken + 7 Add shrimp + 9</i>	11
<i>Mixed greens served with Calandra's house dressing</i>		
CAESAR SALAD		13
<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		15
<i>Diced tomato and seedless watermelon, balsamic, basil, EVOO, fresh mozzarella</i>		
AVOCADO SALAD		19
<i>Our house salad topped with grilled shrimp, sliced avocado, tomatoes and red onions</i>		
HARVEST SALAD		18
<i>Crisp romaine, sliced almonds, goat cheese, and julienned apples, Calandra's house dressing</i>		
BARBABIETOLA INSALATA		18
<i>Beets, endive, pecans, and goat cheese in a sherry shallot vinaigrette</i>		

Pizza & Flatbreads

Gluten Free- + 4

MARGHERITA	18
<i>Fresh sliced tomatoes, fresh mozzarella, basil, and garlic - (red or white)</i>	
TUTTO CARNE	19
<i>Crumbled sausage, pepperoni, and meatballs</i>	
CALANDRA'S TRADITIONAL PIZZA	16
<i>Tomato sauce, shredded mozzarella cheese and basil / available in gluten free</i>	
FLATBREAD ZUCCHINI	19
<i>Mozzarella, zucchini, squash, EVOO and pumpkin seeds</i>	
BUFFALO PURGATORY	18
<i>Diced buffalo mozzarella and spicy calabrian chilis</i>	
THE CUCINA CLASSIC FLATBREAD	18
<i>Gorgonzola cheese, fig jam, and Prosciutto di Parma</i>	
PROSCIUTTO DI NONNA FLATBREAD	18
<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

Gluten Free- + 4 Whole Wheat- +3

Add chicken + 7 | Add shrimp + 9

MP

NONNA ORTENZA'S HOMEMADE LASAGNA	
<i>Chef's choice – ask your server for details</i>	
RIGATONI ALLA NORMA	22
<i>Tomato basil sauce with sautéed eggplant and topped with ricotta salata</i>	
PENNE POMODORO	20
<i>Served in a fresh tomato basil , pink vodka or arrabiata sauce</i>	
CHEESE RAVIOLI	22
<i>Ricotta cheese stuffed ravioli served in a tomato basil sauce</i>	
TORTELLINI CACIO PEPE	24
<i>Cheese filled pasta rings tossed in a black pepper and pecorino romano sauce</i>	
FARFALLE CON SALSICCIA	24
<i>Bowtie pasta tossed with crumbled Italian sausage, in a pink vodka sauce</i>	
CAVATELLI BOLOGNESE CON RICOTTA	24
<i>Served with a rich meat sauce of braised pork and beef, and topped with a scoop of fresh ricotta on the side</i>	
ORECCHIETTE WITH SAUSAGE AND BROCCOLI RABE	26
<i>Served with homemade sausage and broccoli rabe, extra virgin olive oil and herbs</i>	
FETTUCCINI CON SALMON	26
<i>Served with homemade fettuccini with pieces of salmon in a white cream sauce</i>	
LINGUINI IN WHITE OR RED CLAM SAUCE	26
<i>Homemade linguini served in your choice of red or white clam sauce</i>	
MEZZE RIGATONI PUTANESCA	24
<i>Homemade half-sized rigatoni, black olives, capers, garlic, anchovies, white wine tomato sauce</i>	
SAUSAGE RISOTTO	24
<i>Served with onions, crumbled sausage and parmesan cheese</i>	
FUSILLI CAULIFIORE	25
<i>Spiral pasta, roasted cauliflower, pine nuts, golden raisins, toasted breadcrumbs in a cauliflower sauce</i>	

Pasta Night Every Tuesday

Half price select pasta dishes & a bottle of Calandra Wine

Carne

VITELLO FRANCESE	29
<i>Egg battered veal scallopini with fresh lemon and white wine sauce</i>	
VEAL MILANESE	29
<i>lightly breaded and topped with arugula salad and Calandra's house dressing</i>	
VEAL SALTIMBOCCA	31
<i>Egg-battered veal scallopini with spinach, prosciutto di parma, melted mozzarella topped with a demi-glaze sauce</i>	
BISTECA DI GONNA GIAMBOTTA	31
<i>Grilled marinated skirt steak served with mushrooms, potatoes, peppers, onions and tomatoes</i>	
FILET MIGNON	35
<i>Grilled and served with portobello balsamic and mashed potatoes</i>	
SHORT RIB POLENTA	33
<i>Slow braised beef short rib over polenta with chef's choice of vegetables</i>	

Pollo

POLLO RUSTICA	27
<i>Grilled breast of chicken over cannellini beans with your choice of sautéed spinach or broccoli rabe</i>	
MELANZANE CON POLLO	26
<i>Layers of eggplant and breaded chicken cutlet topped with melted mozzarella cheese and marinara sauce</i>	
POLLO ARABIATTA	25
<i>Chunks of chicken, potatoes, mushrooms, olives, peppers and artichokes in a pink vodka sauce w/ a touch of spice</i>	
POLLO MARSALA	25
<i>Grilled breast of chicken served in a mushroom and marsala wine sauce</i>	
POLLO PARMIGIANA	25
<i>Breaded chicken cutlet with marinara sauce topped with melted mozzarella cheese served over linguini</i>	
POLLO FRANCESE	25
<i>Egg battered chicken with a fresh lemon and white wine sauce with Chef's vegetables</i>	
POLLO ORTOLANO	27
<i>Lightly breaded and topped with arugula, cherry tomatoes, drizzled with extra virgin olive oil and lemon</i>	

Pesce

SOLE OREGANATA	29
<i>Served in a lemon white wine sauce with chef's vegetables</i>	
SALMON	28
<i>(Blackened or grilled) served with chef's vegetables</i>	
SHRIMP AND CLAMS	28
<i>Over capellini in a white wine, garlic and oil sauce</i>	
ZUPPA DI PESCE	33
<i>Scallops, mussels, clams, and shrimp served over linguini in a light marinara sauce</i>	
BRONZINO	29
<i>Mediterranean sea bass filet served over sautéed spinach in a lemon white wine sauce</i>	
PESCE DEL GIORNO	MP
<i>Ask your server for details</i>	

Contorni

SPINACH, BROCCOLI RABE, OR ESCAROLE sautéed with garlic and oil – 11
ITALIAN FRIES – 9
THREE HOMEMADE MEATBALLS MARINARA – 12
BRUSSEL SPROUTS -- 13
CAULIFLOWER, RAISINS, PISTACHIO -- 13