

Calandra Classica



il Vecchio Moderna

APERITIVO 16

- CALAMARI FRITTI - golden crispy tender rings and tentacles
 ARANCINI - crispy fried risotto balls filled with beef and cheese
 EGGPLANT ROLLATINI - filled with seasoned ricotta, topped with our house sauce, mozzarella and baked
 MOZZARELLA EN CARROZZA - crispy toast and mozzarella served with sauce
 CAPRESE - Tomato, basil and fresh mozzarella

APPETIZERS 17

- PROSCIUTTO AND MELON - thinly sliced melon and prosciutto with local honey and pistachios
 GARLIC HOT WINGS - tossed in Calabrian chili oil, honey and roasted garlic
 CACIO PEPE UOVO - devilled eggs with black pepper and pecorino
 SHRIMP COCKTAIL - over lemon dressed greens, house sauce
 PULPO DELLA CASA - Chef prepared octopus

SOUP Bowl \$10

CHICKEN NOODLE or PASTA FAGIOLI

INSALATA 13

- CAESAR SALAD - no anchovies
 HOUSE - romaine, onion, tomato in our house vinaigrette
 AVOCADO SALAD - Shrimp add 9
 HARVEST SALAD - green apple, goat cheese, sliced toasted almonds

CONTORNI 9

- FRIED LONG HOT PEPPERS & ITALIAN POTATOES
 SAUTEED BROCCOLI RABE
 SAUTEED ZUCCHINI
 WILD MUSHROOMS

PASTA 17

- CHEESE RAVIOLI
 PENNE VODKA
 ORECCHIETTI - broccoli rabe and sausage
 LINGUINI WITH RED OR WHITE CLAM SAUCE
 SPAGHETTI AND MEATBALLS

PIATTO PRINCIPALE 22

- POLLO MARSALA - mushrooms in a light brown sauce
 POLLO FRANCAISE - lemon butter white wine sauce
 POLLO PARMIGIANA
 POLLO ORTOLANO - cutlet over baby arugula topped with tomato bruschetta
 MAILE MILANESE RUSTICA - pork cutlet over cannellini beans and sauteed spinach

PIZZA • SANDWICHES • PANINIS WRAPS • BURGERS • 17

- BLACK ANGUS BURGER - lettuce, tomato, onion on a Brioche Roll
 VENEZIA PANINI - chicken, basil, fresh mozzarella, roasted peppers, sundried tomato, balsamic glaze
 MELANZANA PANINI - breaded eggplant, mozzarella, sundried tomato pesto
 SHRIMP WRAP - lettuce, tomato, red onion, ranch
 MEDITERRANEAN WRAP - chicken, spinach, feta, red onion
 CHICKEN PARMESAN - mozzarella, marinara sauce
 - All served with Italian Fries -
 FLATBREAD LUCIANO - spinach, grapes ricotta
 FLATBREAD CUCINA - prosciutto, gorgonzola, fig jam, balsamic glaze
 PIZZA NAPOLITANO
 PIZZA MARGHERITA

SALADS 16

- SPINACH - grapes, fresh mozzarella
 BURATTA - baby arugula, pesto, balsamic dressing
 WATERMELON TOMATO - Ricotta Salata, sweet vingar

SIDES 9

- GARLIC HERB ZEPPOLI
 CORN SUCCATASH
 BRUSSELS SPROUTS AND PANCETTA
 CREAMED SPINACH

PASTA 19

- BUCCATINI - lemon, toasted breadcrumbs
 FILIJA BOLOGNESE - wire twist pasta in a beef ragu
 PACCHIRA SALSICCIA - large rigatoni in a crumbled sausage, pink cream sauce
 GNOCCHI PESTO - potato dumplings in a pesto cream sauce

MAIN COURSE 29

Includes Chef's starch and vegetables.

- SALMON - organic
 SOLE OREGANATA - lemon white wine sauce
 PORK CHOP - grilled
 DUCK BREAST - roasted
 SKIRT STEAK - grilled

Calandra's Italian Village thanks you for your loyal patronage. We are providing all mandated safety measures and will be adding an 20% gratuity to your bill.

il Vecchio Café Wine List

Red Wines

	Glass	Bottle
La Famiglia Gencarelli, Cabernet, Italy	9	29
Chianti Calandra, DOCG, Tuscany, Italy	10	30
Dorina, Langhe, Piemonte, Italy	12	39
Montepulciano, Rosina	11	32
Barbera Piemonte DOCG, Italy (750)	11	34
Barbera Piemonte DOCG, Italy (1.5)		44

White Wines

	Glass	Bottle
Calandra Pinot Grigio	10	32
Santa Teresa, Gavi Piemonte	12	39
Vino Calandra, Inzolia, Sicilia, Italy	9	29
Vino Calandra, Inzolia, Sicilia, Italy (1.5)		42

Premium White Wines

	Glass	Bottle
Relax Reisling	11	32
Beringer White Zinfandel, California	10	32
Nozzole Chardonnay, Tuscany, Italy	13	32
Cavit Pinot Grigio	13	38
Gavi Di Gavi VillaRosa	13	42
Feudo Maccari Rose, Sicilia	11	42
Santa Margherita Pinot Grigio, Italy		52
Cake Bread Chardonnay, Napa Valley		84
Ferrari Carano Chardonnay, Sonoma		62

Champagnes & Sparkling Wines

	Glass	Bottle
Il Dolce Moscato	12	38
Martini & Rossi, Asti Spumante, Italy	12	40
Korbel, Dry Sparkling Wine	12	40
Ruffino Prosecco, Brut, Italy	12	44
Bellini/Mimosa	12	42
Sangria, White or Red Pitchers	10	32
Moet & Chandon Imperial Brut		125
Brachetto D'aqui, Rosa Regale, Banfi		44

Premium Red Wines

	Glass	Bottle
Bread & Butter, Pinot Noir, California	14	42
Chianti Classico, Castello di Querceto	16	42
Barba Vasari, Montepulciano	15	42
Santa Christina Sangiovese Toscana	12	42
Simi Cabernet Sauvignon	19	58
Ruffino "Modus" Super, Tuscan	20	64
Montepulciano D'abruzzo Corviano	15	38
Malbec, Bodego Norton-Argentina		42
Ruffino Chianti Riserva Ducale, Tan		62
Bonanza Cabernet Sauvignon		84
Rodney Strong Cabernet Sauvignon		88
Baringer Cabernet Sauvignon Knight Valley		88
Campaccio Terrabianca, Toscana		80
Barbera D'asti, Le Orme, Michele Chiarlo		46
Stags Leap Cabernet Sauvignon, Napa		125
Jordan Cabernet Sauvignon		120
Cake Bread Cabernet Sauvignon		140
Prisoner Cuttings Cabernet Sauvignon		145
Amarone, Luigi Righetti		90
Brunello Di Monlalcino, Renieri		140
Cannonau Di Sardegna, Riserve		50
Barbera D'asti Giorgio Carnevale		44

You are welcome to bring your own bottle of wine. There will be a \$ 15 corking fee per bottle