

### Zuppa

	<i>Cup</i>	<i>Bowl</i>
<i>Minestrone</i>	<i>\$8</i>	<i>\$10</i>
<i>Zuppa del Giorno</i>	<i>\$8</i>	<i>\$10</i>

### Antipasto

***Polpette*** - Tender meatballs topped with Calandra's marinara sauce **\$12**

***Rollatini di Melanzane*** - Eggplant, seasoned ricotta cheese, melted provolone, and a fresh plum tomato sauce; served over sautéed spinach **\$14**

***Arancini*** - House-made rice balls stuffed with meat, peas, and cheese; served with Calandra's marinara **\$15**

***Calamari Fritti*** - Crispy, seasoned calamari, served with a duo of Calandra's marinara (hot or sweet) and ginger sauce **\$15**

***Gamberetti e Fagioli*** - Sautéed baby shrimp, roasted red pepper, onions, garlic, grape tomato, kalamata olives, and cannellini beans; accompanied with toasted crostini **\$15**

***Mozzarella Pisa*** - Fresh mozzarella layered with steak tomatoes over lemon scented greens; topped with prosciutto di Parma and finished with a drizzle of aged balsamic glaze **\$15**

***Polpo alla Griglia*** - Grilled Spanish octopus finished with a balsamic glaze over lemon scented greens; accompanied with a tomato and cucumber relish crostini **\$17**

### Insalata

***Insalata di Calandra*** - Greenhouse cucumbers, romaine, house-made garlic croutons, avocado, grape tomatoes, red onion, and feta cheese tossed in a fresh lemon vinaigrette **\$13**

***Insalata di Casa*** - Red leaf lettuce, grape tomatoes, red onion, cucumber, and shaved carrots tossed in Calandra's house dressing **\$13**

***Caprese*** - Fresh mozzarella and steak tomatoes served over lemon scented mesclun lettuce and finished with EVOO **\$14**

***Insalata di Cesare*** - Crispy hearts of romaine and house-made garlic croutons tossed in our creamy Caesar dressing; topped with shaved parmigiano cheese **\$14**

***Insalata di Mediterranea*** - Mesclun lettuce, sweet toasted walnuts, pears, and gorgonzola cheese tossed in a lemon herb vinaigrette **\$14**

***Insalata di Polpo*** - Tender Spanish octopus, onions, garlic, peppers, and celery; finished with a fresh lemon vinaigrette **\$16**

### **Pizza a Legna**

*Our pizza is cooked at 750 degrees  
in our wood-burning stone deck oven.*

*Gluten-free pizza is available for an additional \$3.*

***Pane Piatto di Mediterranea*** - Flatbread, ricotta cheese, imported dry figs, gorgonzola cheese, and parmesan cheese; topped with prosciutto di Parma and drizzled aged balsamic **\$18**

***Pizza Calandra*** - Fresh tomato sauce, mozzarella cheese, and grated parmigiano topped with pesto drizzle **\$18**

***Pizza Margherita*** - Fresh mozzarella, Roma tomatoes, basil, and EVOO **\$18**

***Pizza dell'isola*** - Fresh tomato sauce, mozzarella cheese, ham, smoked bacon, and oven roasted pineapple **\$19**

***Pizza di Carne*** - Sausage, pepperoni, meatballs, and smoked bacon **\$19**

***Pizza Parmigiana*** - Crispy chicken, vodka sauce, basil, oregano, and fresh mozzarella **\$19**

### **Pasta Fatta in Casa**

*All of our pasta is house-made.*

*Gluten-free pasta is available for an additional \$4.*

***Cavatelli e Broccoli*** - Fennel sausage, fresh broccoli, grape tomatoes, EVOO, and garlic; topped with parmigiano **\$26**

***Manicotti al Forno*** - Homemade pasta filled with seasoned ricotta and topped with Calandra's marinara; finished with fresh melted mozzarella and baked golden brown **\$26**

***Pappardelle Vodka*** - Onions, mushrooms, grape tomatoes, and peas tossed in vodka sauce **\$26**

***Penne al Forno*** - House-blended cheeses tossed in vodka sauce; topped with melted mozzarella and baked golden brown **\$26**

***Ravioli di Spinaci*** - Spinach filled ravioli topped with a fresh plum tomato sauce with basil, garlic, and EVOO **\$26**

***Rigatoni Bolognese*** - Braised meat sauce topped with seasoned ricotta cheese **\$26**

***Spaghetti all'italiana*** - Pan seared sausage, garlic, basil, and fresh tomatoes; finished in Calandra's marinara and topped with a fried meatball **\$26**

***Lasagna*** - House blend of slow-braised beef and sausage layered with seasoned ricotta, basil, and mozzarella; baked until golden brown **\$27**

***Orecchiette*** - Broccoli rabe and grape tomatoes tossed in house-made pesto sauce and topped with seasoned grilled chicken **\$28**

***Linguine con Vongole*** - Long Island little neck clams sautéed in a choice of red or white sauce with EVOO and garlic **\$29**

***Ravioli all'aragosta*** - Lobster filled ravioli, sautéed baby shrimp, sun-dried tomatoes, and basil; finished in vodka sauce **\$29**

## Carne

**Pollo della Notte** - Toasted almond-crusted chicken in a basil and garlic marsala wine demi-glace **\$27**

**Pollo Paillard** - Thinly pounded chicken over sautéed spinach, broccoli rabe, asparagus, and broccoli **\$27**

**Maiale alla Griglia** - Grilled pork chop topped with mushrooms, caramelized onions, peppers, and garlic over risotto **\$28**

**Vitello Marsala** - Veal scallopini, mushrooms, shallots, and sun-dried tomatoes finished in a marsala wine demi-glace **\$30**

**Vitello Siciliano** - Veal scallopini, olives, capers, basil, garlic, and melted fresh mozzarella finished in a light tomato white wine sauce **\$30**

**Agnello Mediterraneo** - 3 grilled Australian lamb chops served over curry couscous topped with a lemon-scented Greek salad and finished with mint-infused oil **\$31**

**Costolette Brasate** - Slow-braised short ribs over crispy polenta cake; finished with natural gravy **\$33**

**Ribeye alla Griglia** - 14 oz. grilled ribeye served with mashed potatoes and sautéed spinach; accompanied with chimichurri sauce **\$37**

## Pesce Selvatico

*We serve only wild-caught fish.*

**Gamberetto alla Francese** - Lightly battered shrimp finished with sun-dried tomatoes and artichokes in a lemon butter sauce over capellini **\$29**

**Salmon Marrakech** - Moroccan spiced grilled salmon and saffron couscous topped with a citrus glaze **\$29**

**Trota alle Mandorle** - Toasted almond-crusted trout accompanied with sautéed spinach and finished in a lemon butter beurre blanc **\$29**

**Grouper Luciano** - Pan seared grouper served with sautéed onions, peppers, green olives, and fresh basil; finished in a light white wine tomato broth **\$30**

**Platessa di Cajun** - Cajun-spiced flounder and baby shrimp finished in a brandy cream sauce **\$30**

## Contorno

**Funghi Saltati** - Roasted wild mushrooms finished in herbs and EVOO **\$9**

**Spinachi Aglio e Olio** - Baby spinach sautéed in EVOO and garlic **\$9**

**Broccoli Rabe Aglio e Olio** - Tender greens sautéed in EVOO and garlic **\$13**

**Risotto del Giorno** - Choose from four risottos: mushroom and peas, roasted vegetables, tomato basil, or pesto **\$13**

*Please inform your server of  
any allergy concerns.*

*All menu prices are subject to  
change based on market pricing.*

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and join our mailing list to receive  
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*Our dining room, lobby, and elegant  
banquet rooms can accommodate  
small and medium size social functions  
such as rehearsal dinners, brunches,  
bridal and baby showers, and private parties.*