

Zuppa

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

Antipasto

Arancini | Two house-made rice balls stuffed with meat, peas, and cheese; served with marinara sauce **\$13**

Polpette | Three tender meatballs topped with marinara sauce **\$13**

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

Calamari Fritti | Seasoned and served crispy with a duo of marinara (hot or sweet) and ginger sauce **\$15**

Caprese | Fresh mozzarella cheese, steak tomatoes, prosciutto, and roasted peppers; finished with EVOO **\$16**

Polpo alla Griglia | Grilled Spanish octopus finished with a balsamic glaze over lemon-scented greens; accompanied with a tomato and cucumber relish crostini **\$18**

Insalata

Insalata di Calandra | Greenhouse cucumbers, romaine lettuce, house-made garlic croutons, avocado, grape tomatoes, red onion, and feta cheese tossed in a fresh lemon vinaigrette **\$12**

Insalata di Casa | Red leaf lettuce, grape tomatoes, red onion, cucumber, and shaved carrots tossed in our house dressing **\$12**

Insalata di Cesare | Crispy hearts of romaine lettuce and house-made garlic croutons tossed in our creamy Caesar dressing; topped with shaved parmesan cheese **\$12**

Insalata di Mediterranea | Mesclun lettuce, sweet-toasted walnuts, pears, and gorgonzola cheese tossed in our house-made walnut dressing **\$13**

Insalata di Mare | Calamari, shrimp, octopus, clams, mussels, peppers, onions, and celery in lemon and EVOO **\$17**

Pizza

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

Gluten-free pizza is available for an additional \$2.

Pane Piatto di Mediterranea | Flatbread, ricotta cheese, imported dry figs, gorgonzola cheese, and parmesan cheese; topped with prosciutto di Parma and drizzled aged balsamic **\$17**

Pane Piatto di Avocado | Flatbread, grilled chicken, bacon, roasted tomatoes, and avocado in a spicy vinaigrette **\$18**

Pizza Calandra | Fresh tomato sauce, mozzarella cheese, and grated parmesan cheese topped with pesto drizzle **\$17**

Pizza di Bianca | Ricotta, mozzarella, and provolone cheese with garlic, shallots, and oregano **\$17**

Pizza Margherita | Fresh mozzarella cheese, Roma tomatoes, basil, and EVOO **\$17**

Pizza di Carne | Sausage, pepperoni, meatballs, and smoked bacon **\$18**

Pizza Parmigiana | Chicken cutlet bits, vodka sauce, basil, oregano, and mozzarella cheese **\$18**

Chicken Calzone | Chicken cutlet bits, ricotta, mozzarella, and parmesan cheese; served with marinara sauce **\$19**

Pasta

All of our pasta is house-made.

Gluten-free pasta is available for an additional \$2.

Gnocchi ai Funghi | Sautéed gnocchi with creamy mushroom sauce **\$22**

Pennete Calandra | Arugula, sun-dried tomatoes, portobello mushrooms, and pignoli nuts in garlic and oil **\$22**

Cavatelli e Broccoli | Fennel sausage, fresh broccoli, grape tomatoes, EVOO, and garlic; topped with parmesan cheese **\$23**

Pappardelle Vodka | Onions, mushrooms, grape tomatoes, and peas tossed in vodka sauce **\$23**

Ravioli di Spinaci | Spinach filled ravioli topped with a fresh plum tomato sauce with basil, garlic, and EVOO **\$23**

Rigatoni Bolognese | Braised meat sauce topped with seasoned ricotta cheese **\$23**

Spaghetti all'italiana | Sautéed sausage, garlic, basil, and fresh tomatoes; finished in marinara sauce and topped with a fried meatball **\$23**

Fettuccine Alfredo - Grilled chicken and sun-dried tomatoes in a creamy Alfredo sauce **\$24**

Lasagna | House blend of slow-braised beef and sausage layered with seasoned ricotta, basil, and mozzarella cheese; baked until golden brown **\$25**

Linguine con Vongole | Long Island little neck clams sautéed in a choice of red or white sauce with EVOO and garlic **\$26**

Ravioli all'aragosta | Lobster-filled ravioli, sautéed baby shrimp, sun-dried tomatoes, and basil; finished in vodka sauce **\$27**

Pesce

We serve only wild-caught fish.

Salmone alle Erbe | Herb-crusted salmon over mesclun lettuce, tomatoes, onions, green and red peppers, and carrots; finished with our house vinaigrette **\$26**

Branzino alla Griglia | Grilled branzino topped with tomato bruschetta and served over linguini in garlic and oil **\$29**

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

Salmone Marrakech | Moroccan spiced grilled salmon and curry couscous topped with a citrus glaze **\$29**

Trota alle Mandorle | Toasted almond-crusted trout accompanied with sautéed spinach and finished in a lemon butter white wine sauce **\$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**

Carne

Pollo Milanese | Crispy chicken over lemon-scented tricolor salad; topped with shaved parmesan cheese and a touch of truffle oil **\$23**

Pollo della Notte | Toasted almond-crusted chicken in a basil and garlic marsala wine demi-glace **\$25**

Pollo Paillard | Thinly pounded chicken over sautéed spinach, broccoli rabe, asparagus, and broccoli **\$25**

Maiale alla Griglia | Grilled pork chop topped with mushrooms, caramelized onions, peppers, and garlic over mashed potatoes **\$27**

Vitello Marsala | Veal scallopini, mushrooms, shallots, and sun-dried tomatoes finished in a marsala wine demi-glace **\$27**

Vitello Siciliano | Veal scallopini, olives, capers, basil, garlic, and melted fresh mozzarella cheese finished in a light tomato white wine sauce **\$27**

Costolette Brasate | Slow-braised short ribs over mashed potatoes and crostini; finished with natural gravy **\$30**

Agnello Ferrara | Grilled half-rack of Australian lamb chops served with a sherry demi-glace **\$33**

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

Surf & Turf | 8-ounce grilled filet mignon served with jumbo shrimp in a scampi sauce over mashed potatoes and asparagus **\$40**

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 | Choice of mushroom or roasted vegetable \$13

Please inform your server of any allergy concerns.

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

Visit us online at calandrasmedgrill.com and join our mailing list to receive special offers and discounts!

Book your next event with us!

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.