

Zuppa

Minestrone Soup | Cup \$6, Bowl \$8

Zuppa del Giorno | Cup \$6, Bowl \$8

Appetizer

Arancini \$14

Two house-made rice balls stuffed with meat, peas, and cheese; served with marinara sauce

Polpette \$14

Three tender meatballs topped with marinara sauce

Rollatini di Melanzane \$15

Eggplant, seasoned ricotta cheese, melted provolone cheese, and a fresh plum tomato sauce; served over sautéed spinach

Calamari Fritti \$16

Seasoned and served crispy with a duo of marinara (hot or sweet) and ginger sauce

Caprese \$17

Fresh mozzarella cheese, steak tomatoes, prosciutto, and roasted peppers; finished with EVOO

Cozze fra Diavolo \$17

Mussels in a spicy tomato broth

Polpo alla Griglia \$19

Grilled Spanish octopus finished with a balsamic glaze over lemon-scented greens; accompanied with a tomato and cucumber relish crostini

Insalata

Insalata di Calandra \$13

Greenhouse cucumbers, romaine lettuce, house-made garlic croutons, avocado, grape tomatoes, red onion, and feta cheese tossed in a fresh lemon vinaigrette

Insalata di Casa \$13

Red leaf lettuce, grape tomatoes, red onion, cucumber, and shaved carrots tossed in our house dressing

Insalata di Cesare \$13

Crispy hearts of romaine lettuce and house-made garlic croutons tossed in our creamy Caesar dressing; topped with shaved parmesan cheese

Insalata di Mediterranea \$14

Mesclun lettuce, sweet-toasted walnuts, pears, and gorgonzola cheese tossed in our house-made walnut dressing

Pizza

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

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

Pizza Calandra \$18

Fresh tomato sauce, mozzarella cheese, and grated parmesan cheese topped with pesto drizzle

Pizza di Bianca \$18

Ricotta, mozzarella, and provolone cheese with garlic, shallots, and oregano

Pizza Margherita \$18

Fresh mozzarella cheese, Roma tomatoes, basil, and EVOO

Pasta

All of our pasta is house-made.

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

Gnocchi ai Funghi \$19

Sautéed gnocchi with creamy mushroom sauce

Pennete Calandra \$19

Arugula, sun-dried tomatoes, portobello mushrooms, and pignoli nuts in garlic and oil

Cavatelli e Broccoli \$20

Fennel sausage, fresh broccoli, grape tomatoes, EVOO, and garlic; topped with parmesan cheese

Pappardelle Vodka \$20

Onions, mushrooms, grape tomatoes, and peas tossed in vodka sauce

Ravioli di Spinaci \$20

Spinach filled ravioli topped with a fresh plum tomato sauce with basil, garlic, and EVOO

Rigatoni Bolognese \$20

Braised meat sauce topped with seasoned ricotta cheese

Spaghetti all'italiana \$20

Sautéed sausage, garlic, basil, and fresh tomatoes; finished in marinara sauce and topped with a fried meatball

Lasagna \$22

House blend of slow-braised beef and sausage layered with seasoned ricotta, basil, and mozzarella cheese; baked until golden brown

Linguine con Vongole \$23

Long Island little neck clams sautéed in a choice of red or white sauce with EVOO and garlic

Pesce

We serve only wild-caught fish.

Salmone alle Erbe \$23

Herb-crusted salmon over mesclun lettuce, tomatoes, onions, green and red peppers, and carrots; finished with our house vinaigrette

Branzino alla Griglia \$26

Grilled branzino topped with tomato bruschetta and served over linguini in garlic and oil

Gamberetto alla Francese \$26

Lightly battered shrimp, sun-dried tomatoes, and artichokes over capellini in a lemon butter sauce

Salmone Marrakesh \$26

Moroccan spiced grilled salmon and curry couscous topped with a citrus glaze

Trota alle Mandorle \$26

Toasted almond-crusted trout accompanied with sautéed spinach and finished in a lemon butter white wine sauce

Grouper Luciano \$27

Pan seared grouper served with sautéed onions, peppers, green olives, and fresh basil; finished in a light white wine tomato broth

Platessa di Cajun \$27

Cajun-spiced flounder and baby shrimp finished in a brandy cream sauce

Contorno

Funghi Saltati \$9

Roasted wild mushrooms finished in herbs and EVOO

Spinachi Aglio e Olio \$9

Baby spinach sautéed in EVOO and garlic

Broccoli Rabe Aglio e Olio \$14

Tender greens sautéed in EVOO and garlic

Risotto \$14

Choice of mushroom or roasted vegetable

Carne

Pollo Milanese \$19

Crispy chicken over lemon-scented tricolor salad; topped with shaved parmesan cheese and a touch of truffle oil

Pollo della Notte \$21

Toasted almond-crusted chicken in a basil and garlic marsala wine demi-glace

Pollo Paillard \$21

Thinly pounded chicken over sautéed spinach, broccoli rabe, asparagus, and broccoli

Panini

All of our sandwiches are accompanied with your choice of house salad or house-made thinly sliced Italian fries.

Calandra's Cheeseburger \$17

House-blended 8 oz burger, lettuce, tomato, red onion, and provolone cheese on a toasted Calandra's brioche roll; served with French fries

Bella \$17

Prosciutto di Parma, fresh mozzarella cheese, red roasted peppers, basil, EVOO, and balsamic reduction on a Calandra's ciabatta roll

BLT \$17

Crispy bacon topped with melted provolone cheese, lettuce, tomatoes, and mayonnaise on Calandra's multigrain bread

Melanzana Fritta \$17

Crispy eggplant, tomatoes, onions, melted fresh mozzarella, basil; topped with pesto oil on Calandra's multigrain bread

Pollo Griglia \$17

Grilled chicken, sautéed broccoli rabe, sun-dried tomatoes, and melted provolone cheese on a Calandra's brioche roll

Pollo Milanese \$17

Crispy chicken, house-made mozzarella cheese, lettuce, and tomatoes on a Calandra's ciabatta roll

Polpette alla Parmigiana \$17

House-made meatballs topped with marinara sauce, melted fresh mozzarella cheese, basil on a Calandra's torpedo roll

Please inform your server of any allergy concerns.

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

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.

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