

ROOM SERVICE

Menu


ZUPPA

-  **Minestrone Soup** | Cup \$7, Bowl \$9
- Zuppa del Giorno** | Cup \$7, Bowl \$9

ANTIPASTI

- Arancini**\$16
Three house-made rice balls stuffed with meat, peas, and cheese; served with marinara sauce
- Polpette**\$16
Three tender meatballs topped with marinara sauce
-  **Rollatini di Melanzane**\$17
Eggplant, seasoned ricotta cheese, melted provolone cheese, and a fresh plum tomato sauce; served over sautéed spinach
- Calamari Fritti**\$18
Seasoned and served crispy with a duo of marinara (hot or sweet) and ginger sauce
-  **Caprese**\$19
Fresh mozzarella cheese, steak tomatoes, prosciutto, and roasted peppers; finished with EVOO
-  **Cozze fra Diavolo**\$19
Mussels in a spicy tomato broth
- Polpo alla Griglia**\$21
Grilled Spanish octopus finished with a balsamic glaze over lemon-scented greens; accompanied with a tomato and cucumber relish crostini

INSALATA

- Insalata di Calandra**\$15
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**\$15
Red leaf lettuce, grape tomatoes, red onion, cucumber, and shaved carrots tossed in our house dressing
- Insalata di Cesare**\$15
Crispy hearts of romaine lettuce and house-made garlic croutons tossed in our creamy Caesar dressing; topped with shaved parmesan cheese
-  **Insalata di Mediterranea**\$16
Mesclun lettuce, sweet-toasted walnuts, pears, and gorgonzola cheese tossed in our house-made walnut dressing

 = Gluten Free

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**\$20
Fresh tomato sauce, mozzarella cheese, and grated parmesan cheese topped with pesto drizzle
- Pizza di Bianca**\$20
Ricotta, mozzarella, and provolone cheese with garlic, shallots, and oregano
- Pizza Parmigiana**\$21
Chicken cutlet bits, vodka sauce, basil, oregano, and mozzarella cheese

PANINI

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

- Calandra's Cheeseburger**\$19
House-blended 8 oz burger, lettuce, tomato, red onion, and provolone cheese on a toasted Calandra's brioche roll; served with French fries
- Bella**\$19
Prosciutto di Parma, fresh mozzarella cheese, red roasted peppers, basil, EVOO, and balsamic reduction on a Calandra's ciabatta roll
- BLT**\$19
Crispy bacon topped with melted provolone cheese, lettuce, tomatoes, and mayonnaise on Calandra's multigrain bread
- Melanzana Fritta**\$19
Crispy eggplant, tomatoes, onions, melted fresh mozzarella, basil; topped with pesto oil on Calandra's multigrain bread
- Pollo Griglia**\$19
Grilled chicken, sautéed broccoli rabe, sun-dried tomatoes, and melted provolone cheese on a Calandra's brioche roll
- Pollo Milanese**\$19
Crispy chicken, house-made mozzarella cheese, lettuce, and tomatoes on a Calandra's ciabatta roll
- Polpette alla Parmigiana**\$19
House-made meatballs topped with marinara sauce, melted fresh mozzarella cheese, basil on a Calandra's torpedo roll

An 18% service charge will be automatically added on to all room service orders.

PASTA

All of our pasta is house-made.
Gluten-free pasta is available for an additional \$3.

- Gnocchi ai Funghi**\$26
Sautéed gnocchi with creamy mushroom sauce
- Pennete Calandra**\$26
Arugula, sun-dried tomatoes, portobello mushrooms, and pignoli nuts in garlic and oil
- Cavatelli e Broccoli**\$27
Fennel sausage, fresh broccoli, grape tomatoes, EVOO, and garlic; topped with parmesan cheese
- Pappardelle Vodka**\$27
Onions, mushrooms, grape tomatoes, and peas tossed in vodka sauce
- Ravioli di Spinaci**\$27
Spinach filled ravioli topped with a fresh plum tomato sauce with basil, garlic, and EVOO
- Rigatoni Bolognese**\$27
Braised meat sauce topped with seasoned ricotta cheese
- Spaghetti all'italiana**\$27
Sautéed sausage, garlic, basil, and fresh tomatoes; finished in marinara sauce and topped with a fried meatball
- Lasagna**\$29
House blend of slow-braised beef and sausage layered with seasoned ricotta, basil, and mozzarella cheese; baked until golden brown
- Linguine con Vongole**\$30
Clams sautéed in a choice of red or white sauce with EVOO and garlic
- Ravioli all'aragosta**\$31
Lobster-filled ravioli, sautéed baby shrimp, sun-dried tomatoes, and basil; finished in vodka sauce

CARNE

- Pollo Milanese**\$27
Crispy chicken over lemon-scented tricolor salad; topped with shaved parmesan cheese and a touch of truffle oil
- Pollo della Notte**\$29
Toasted almond-crust chicken in a basil and garlic marsala wine demi-glaze
- Pollo Paillard**\$29
Thinly pounded chicken over sautéed spinach, broccoli rabe, asparagus, and broccoli
- Maiale alla Griglia**\$31
Grilled pork chop topped with mushrooms, caramelized onions, peppers, and garlic over mashed potatoes
- Maiale Marsala**\$31
Pork scallopini, mushrooms, shallots, and sun-dried tomatoes finished in a marsala wine demi-glaze

 = Gluten Free

- Maiale Siciliano**\$31
Pork scallopini, olives, capers, basil, garlic, and melted fresh mozzarella cheese finished in a light tomato white wine sauce
- Costolette Brasate**\$34
Slow-braised short ribs over mashed potatoes and crostini; finished with natural gravy
- Agnello Ferrara**\$38
Grilled half-rack of Australian lamb chops served with a sherry demi-glaze
- Ribeye alla Griglia**\$43
12-ounce grilled ribeye served with mashed potatoes and sautéed spinach; accompanied with a garlic butter sauce

PESCE

- Salmone alle Erbe**\$30
Herb-crust salmon over mesclun lettuce, tomatoes, onions, green and red peppers, and carrots; finished with our house vinaigrette
- Branzino alla Griglia**\$33
Grilled branzino topped with tomato bruschetta and served over linguini in garlic and oil
- Gamberetto alla Francese**\$33
Lightly battered shrimp, sun-dried tomatoes, and artichokes over capellini in a lemon butter sauce
- Salmone Marrakesh**\$33
Moroccan spiced grilled salmon and curry couscous topped with a citrus glaze
- Trota alle Mandorle**\$33
Toasted almond-crust trout accompanied with sautéed spinach and finished in a lemon butter white wine sauce
- Grouper Luciano**\$34
Pan seared grouper served with sautéed onions, peppers, green olives, and fresh basil; finished in a light white wine tomato broth
- Platessa di Oreganata**\$34
Sautéed flounder topped with breadcrumbs in a lemon butter white wine sauce

CONTORNO

- Funghi Saltati**\$10
Sautéed mixed mushrooms finished in herbs and EVOO
- Spinachi Aglio e Olio**\$10
Baby spinach sautéed in EVOO and garlic
- Broccoli Rabe Aglio e Olio**\$15
Broccoli Rabe sautéed in EVOO and garlic
- Risotto**\$15
Choice of mushroom or roasted vegetable

Please ask about our Dessert options!