

# LUNCH *Menu*

## ZUPPA

-  **Minestrone Soup** | Cup \$8, Bowl \$10
- Zuppa del Giorno** | Cup \$8, Bowl \$10

## ANTIPASTI

- Arancini** .....\$12  
Two house-made rice balls stuffed with meat, peas, and cheese; served with marinara sauce
- Polpette** .....\$13  
Two 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
- Polpo alla Griglia** .....\$23  
Grilled Spanish octopus finished with a balsamic glaze over lemon-scented greens; accompanied with a tomato and cucumber relish crostini

## INSALATA

- Insalata di Calandra** .....\$16  
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** .....\$16  
Red leaf lettuce, grape tomatoes, red onion, cucumber, and shaved carrots tossed in our house dressing
- Insalata di Cesare** .....\$16  
Crispy hearts of romaine lettuce and house-made garlic croutons tossed in our creamy Caesar dressing; topped with shaved parmesan cheese
-  **Insalata di Mediterranea** .....\$17  
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** .....\$20  
Fresh tomato sauce, mozzarella cheese, and grated parmesan cheese
- Pizza di Bianca** .....\$20  
Ricotta, mozzarella, and provolone cheese with garlic, shallots, and oregano
- Pizza Margherita** .....\$20  
Baresi tomato sauce, house made mozzarella, fresh basil, Parmigiano Reggiano cheese
- Mediterraneo Flatbread** .....\$21  
Gorgonzola, figs, prosciutto di Parma finished with a drizzle of fig glaze
- Costela Corta Flatbread** .....\$22  
Shredded braised short rib, caramelized onions, apricots, pistachios, burrata cheese
- Pizza Parmigiana** .....\$22  
Chicken cutlet bits, vodka sauce, basil, oregano, and mozzarella cheese

## PASTA

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

- Gnocchi ai Funghi** .....\$22  
Sautéed gnocchi with creamy mushroom sauce
- Pennete Calandra** .....\$22  
Arugula, sun-dried tomatoes, portobello mushrooms, and pignoli nuts in garlic and oil
- Cavatelli e Broccoli** .....\$23  
Fennel sausage, fresh broccoli, grape tomatoes, EVOO, and garlic; topped with parmesan cheese
- Pappardelle Vodka** .....\$23  
Onions, mushrooms, grape tomatoes, and peas tossed in vodka sauce
- Ravioli di Spinaci** .....\$23  
Spinach filled ravioli topped with a fresh plum tomato sauce with basil, garlic, and EVOO
- Rigatoni Bolognese** .....\$23  
Braised meat sauce topped with seasoned ricotta cheese
- Spaghetti all'italiana** .....\$23  
Sautéed sausage, garlic, basil, and fresh tomatoes; finished in marinara sauce and topped with a fried meatball
- Lasagna** .....\$25  
House blend of slow-braised beef and sausage layered with seasoned ricotta, basil, and mozzarella cheese; baked until golden brown
- Linguine con Vongole** .....\$26  
Clams sautéed in a choice of red or white sauce with EVOO and garlic

## PESCE

-  **Salmone alle Erbe** .....\$26  
Herb-crusted salmon over mesclun lettuce, tomatoes, onions, green and red peppers, and carrots; finished with our house vinaigrette
- Branzino alla Griglia** .....\$29  
Grilled branzino topped with tomato bruschetta and served over linguini in garlic and oil
-  **Branzino alle Mandorle** .....\$29  
Toasted almond-crusted Branzino accompanied with sautéed spinach and finished in a lemon butter white wine sauce
- Gamberetto alla Francese** .....\$29  
Lightly battered shrimp, sun-dried tomatoes, and artichokes over capellini in a lemon butter sauce
- Salmone Marrakesh** .....\$29  
Moroccan spiced grilled salmon and curry couscous topped with a citrus glaze
-  **Grouper Luciano** .....\$30  
Pan seared grouper served with sautéed onions, peppers, green olives, and fresh basil; finished in a light white wine tomato broth
- Platessa di Oreganata** .....\$30  
Sautéed flounder topped with breadcrumbs in a lemon butter white wine sauce

## CONTORNO

-  **Funghi Saltati** .....\$11  
Sautéed mixed mushrooms finished in herbs and EVOO
-  **Spinachi Aglio e Olio** .....\$11  
Baby spinach sautéed in EVOO and garlic
-  **Broccoli Rabe Aglio e Olio** .....\$16  
Broccoli Rabe sautéed in EVOO and garlic
-  **Risotto** .....\$16  
Choice of mushroom or roasted vegetable

## CARNE

- Pollo Milanese** .....\$22  
Crispy chicken over lemon-scented tricolor salad; topped with shaved parmesan cheese and a touch of truffle oil
- Pollo della Notte** .....\$24  
Toasted almond-crusted chicken in a basil and garlic marsala wine demi-glace
-  **Pollo Paillard** .....\$24  
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.

- Bella** .....\$20  
Prosciutto di Parma, fresh mozzarella cheese, red roasted peppers, basil, EVOO, and balsamic reduction on a Calandra's ciabatta roll
- BLT** .....\$20  
Crispy bacon topped with melted provolone cheese, lettuce, tomatoes, and mayonnaise on Calandra's multigrain bread
- Calandra's Cheeseburger** .....\$20  
House-blended 8 oz burger, lettuce, tomato, red onion, and provolone cheese on a toasted Calandra's brioche roll; served with French fries
- Melanzana Fritta** .....\$20  
Crispy eggplant, tomatoes, onions, melted fresh mozzarella, basil; topped with pesto oil on Calandra's multigrain bread
- Pollo Griglia** .....\$20  
Grilled chicken, sautéed broccoli rabe, sun-dried tomatoes, and melted provolone cheese on a Calandra's brioche roll
- Pollo Milanese** .....\$20  
Crispy chicken, house-made mozzarella cheese, lettuce, and tomatoes on a Calandra's ciabatta roll
- Polpette alla Parmigiana** .....\$20  
House-made meatballs topped with marinara sauce, melted fresh mozzarella cheese, basil on a Calandra's torpedo roll

 = Gluten Free

**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.

Visit us online at [calandrasmedgrill.com](http://calandrasmedgrill.com) and join our mailing list to receive special offers and discounts!