

BAR MENU

CALOGERO'S

CUCINA ITALIANA

ANTIPASTI

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| ZUPPA DEL GIORNO | P/A |
| SALUMI E FORMAGGI chef's selection * | 20 |
| POLPETTINE SLIDERS house made meatballs, house made garlic knots | 10 |
| CALAMARI FRITTI pomodoro sauce, red pepper aioli | 14 |
| SALSICCIA EGG ROLL sausage, broccoli rabe, roasted peppers, goat cheese | 9 |
| GAMBERI FREDDO jumbo shrimp, cocktail sauce * | 14 |
| ARANCINI fontina cheese, portobello mushroom, saffron risotto | 10 |
| CARPACCIO DI MANZO thinly sliced filet mignon, arugula salad * | 15 |



CROSTINI

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| GOAT CHEESE & SUNDRIED TOMATO PESTO | 8 |
| BRUSCHETTA | 8 |
| GORGONZOLA clover honey, crushed candied walnuts | 8 |



PIZZETTE

gluten free + 4

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| MARGHERITA fresh mozzarella, crushed plum tomato sauce, evoo, basil, grated parmigiano reggiano | 14 |
| TRUFFLED QUATTRO FORMAGGIO mozzarella, ricotta, gorgonzola, parmigiano reggiano, truffle oil | 16 |
| SALSICCIA ARRABIATA hot crumbled sausage, fra diavolo sauce, fresh mozzarella, broccoli rabe | 16 |
| PROSCIUTTO E ARUGULA red onion, cherry tomatoes, evoo, balsamic reduction | 16 |
| PERA E GORGONZOLA poached pears, arugula, red onion, prosciutto di parma, gorgonzola, balsamic reduction | 16 |
| VEGETALI truffled cauliflower puree, sauteed vegetables, fresh mozzarella, arugula | 16 |

* Indicates gluten free preparation available