

CALOGERO'S

CUCINA ITALIANA

DINNER

APPETIZERS

Soup of the Day	P/A
Housemade Meatballs pomodoro sauce, fresh ricotta, basil chiffonade	12
Fried Calamari pomodoro sauce, garlic aioli	16
Baked Clams oreganata style	15
Arancini bolognese & mozzarella filling	12
Beef Carpaccio thinly sliced raw filet mignon, roasted garlic aioli, arugula salad	16
Octopus white bean purée	17
Meat & Cheese prosciutto, hot soppressata, capicola, truffle pecorino, parmigiano reggiano, italian fontina, fig jam, marinated olives	24
Local Buratta triple cream fresh mozzarella, basil pesto, toasted walnuts, oven-dried tomatoes	16
Creamy Polenta topped with short rib bolognese	14
topped with crispy local mushrooms	12

SALADS

Arugula prosciutto, fresh squeezed lemon, evoo, shaved parmigiano reggiano	12
Caesar hearts of romaine, creamy caesar dressing, shaved parmigiano reggiano	12
Farmers mesclun greens, granny smith apples, dried currants, walnuts, goat cheese, white balsamic vinaigrette	14
Baby Spinach watermelon, feta cheese, red onions, mint balsamic vinaigrette	13

MINI CROSTINI

Goat Cheese, Fig Jam, Crispy Prosciutto	10
Fresh Ricotta, Truffle Honey, Toasted Walnuts	10
Tomato, Mozzarella, Red Onion, Basil	9

PASTA

gluten free penne + 3
whole wheat penne +1

Seafood Fra Diavolo spaghetti, shrimp, scallops, calamari, clams, spicy tomato sauce	28
Lasagna Bolognese	19
Spaghette Vongole	23
Truffled Quattro Formaggio baked mezza rigatoni, mozzarella, ricotta, gorgonzola, parmigiano reggiano, truffle oil	22
Papardelle Con Carne braised short rib ragu, ricotta cheese	23
Spaghetti & Meatballs	19
Fresh Cavatelli ground hot & sweet sausage, broccoli rabe pesto	23
Housemade Gnocchi wild mushrooms, truffle cream sauce	23
Spaghetti Carbonara pancetta, onions, black pepper, egg, grated parmigiano	19

PIZZA

gluten free + 4

Margherita tomato sauce, fresh mozzarella, torn basil	15
Diavola tomato sauce, hot soppressata, pepperoni, fresh mozzarella, red pepper flakes	17
Red Clam Sauce chopped clams, garlic, evoo, pomodoro sauce	18
Prosciutto e Arugula cherry tomatoes, red onions, evoo, balsamic reduction	16

ENTREES

Pork Chop pan fried, lightly breaded, pomodoro sauce, melted fresh mozzarella, fresh cavatelli	28
Pan Seared Scallops herbed butter sauce, crispy gnocchi, roasted brussel sprouts	28
Faroe Island Salmon pan crisped, oreganata sauce, olive oil mashed potatoes, broccoli rabe	27
24 Hour Braised Short Rib fork tender, goat cheese polenta, green beans	32
Roasted Chicken Scarpariello hot sausage, roasted peppers, white wine veal sauce, olive oil mashed potatoes, green beans	26
Shrimp Scampi white wine, garlic, touch of cream, spaghetti same sauce	27
Veal Valdostana breaded veal scaloppini, marsala wine sauce, prosciutto, fontina cheese, olive oil mashed potatoes, roasted brussel sprouts	29

ITALIAN CLASSICS

Francese / Marsala olive oil mashed potatoes, sautéed green beans	
Parmigiano mezza rigatoni	
Milanese arugula, red onions, grape tomatoes, goat cheese, fresh squeezed lemon, evoo	
Chicken	23
Veal	27
Shrimp	27
Eggplant	22

SIDES

Brussel Sprouts, Crispy Prosciutto	10
Sautéed Broccoli Rabe	9
Green Beans	7
Truffle Parmesan French Fries	7
Olive Oil Mashed Potatoes	8
Pasta Pomodoro	8

Consuming raw or uncooked meats, fish or fresh eggs may increase your risk of food-borne illness especially if you have certain medical conditions.