

CALOGERO'S

CUCINA ITALIANA

LUNCH

APPETIZERS

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| Soup of the Day | P/A |
| Housemade Meatballs | 11 |
| pomodoro sauce, fresh ricotta, basil chiffonade | |
| Fried Calamari | 14 |
| pomodoro sauce, garlic aioli | |
| Baked Clams | 13 |
| oreganata style | |
| Arancini | 11 |
| bolognese & mozzarella filling | |
| Beef Carpaccio | 16 |
| thinly sliced raw filet mignon, roasted garlic aioli, arugula salad | |
| Octopus | 17 |
| white bean purée | |
| Meat & Cheese | 24 |
| prosciutto, hot soppressata, capicola, truffle pecorino, parmigiano reggiano, Italian fontina, fig jam, marinated olives | |
| Local Buratta | 16 |
| triple cream fresh mozzarella, basil pesto, toasted walnuts, oven-dried tomatoes | |
| Creamy Polenta | |
| topped with short rib bolognese | 13 |
| topped with crispy local mushrooms | 11 |

SALADS

add grilled chicken + 4
add shrimp (3) + 8
add grilled salmon +12

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| Arugula | 12 |
| prosciutto, fresh squeezed lemon, evoo, shaved parmigiano reggiano | |
| Caesar | 12 |
| hearts of romaine, creamy caesar dressing, shaved parmigiano reggiano | |
| Farmers | 14 |
| mesclun greens, granny smith apples, dried currants, walnuts, goat cheese, white balsamic vinaigrette | |
| Baby Spinach | 13 |
| watermelon, feta cheese, red onions, mint balsamic vinaigrette | |
| Italian Cobb | 16 |
| romaine, hard boiled eggs, diced grilled chicken, crispy prosciutto, red onions, cherry tomatoes, roasted peppers, gorgonzola cheese, creamy garlic aioli | |

MINI CROSTINI

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| 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

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|---|----|
| Seafood Fra Diavolo | 26 |
| spaghetti, shrimp, scallops, calamari, clams, spicy tomato sauce | |
| Lasagna Bolognese | 15 |
| Spaghette Vongole | 20 |
| Truffled Quattro Formaggio | 16 |
| baked mezza rigatoni, mozzarella, ricotta, gorgonzola, parmigiano reggiano, truffle oil | |
| Papardelle Con Carne | 18 |
| braised short rib ragu, ricotta cheese | |
| Spaghetti & Meatballs | 15 |
| Fresh Cavatelli | 18 |
| ground hot & sweet sausage, broccoli rabe pesto | |
| Housemade Gnocchi | 19 |
| wild mushrooms, truffle cream sauce | |
| Spaghetti Carbonara | 15 |
| pancetta, onions, black pepper, egg, grated parmigiano | |

PIZZA

gluten free + 4

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|---|----|
| Margherita | 14 |
| tomato sauce, fresh mozzarella, torn basil | |
| Diavola | 16 |
| tomato sauce, hot soppressata, pepperoni, fresh mozzarella, red pepper flakes | |
| Red Clam Sauce | 17 |
| chopped clams, garlic, evoo, pomodoro sauce | |
| Prosciutto e Arugula | 16 |
| cherry tomatoes, red onions, evoo, balsamic reduction | |

PANINI

served with housemade potato chips

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| Grilled Chicken | 12 |
| fresh mozzarella, basil pesto, arugula, roasted peppers | |
| Hot Sausage | 13 |
| arugula, broccoli rabe pesto, italian fontina, sliced granny smith apples | |
| Grilled Eggplant | 12 |
| arugula, fresh mozzarella, oven roasted tomatoes, basil pesto | |
| Housemade Roast Beef | 14 |
| italian fontina, arugula, beefsteak tomatoes, roasted peppers, garlic aioli | |
| Italian | 14 |
| prosciutto, hot soppressata, capicola, fresh mozzarella, roasted peppers, tomatoes, arugula, cracked black peppers, evoo | |
| Eggplant Parmigiano | 12 |
| breaded eggplant, pomodoro, melted fresh mozzarella | |

ENTREES

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|---|----|
| Pork Chop | 24 |
| pan fried, lightly breaded, pomodoro sauce, melted fresh mozzarella, fresh cavatelli | |
| Pan Seared Scallops | 24 |
| herbed butter sauce, crispy gnocchi, roasted brussel sprouts | |
| Faroe Island Salmon | 23 |
| pan crisped, oreganata sauce, olive oil mashed potatoes, broccoli rabe | |
| 24 Hour Braised Short Rib | 27 |
| fork tender, goat cheese polenta, green beans | |
| Roasted Chicken Scarpariello | 22 |
| hot sausage, roasted peppers, white wine veal sauce, olive oil mashed potatoes, green beans | |
| Shrimp Scampi | 23 |
| white wine, garlic, touch of cream, spaghetti same sauce | |
| Veal Valdostana | 24 |
| breaded veal scaloppini, marsala wine sauce, prosciutto, fontina cheese, olive oil mashed potatoes, roasted brussel sprouts | |
| 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 | 16 |
| Veal | 22 |
| Shrimp | 23 |
| Eggplant | 16 |
| SIDES | |
| Brussel Sprouts, Crispy Prosciutto | 9 |
| Sautéed Broccoli Rabe | 8 |
| 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.