



Welcome to LaCroix's Café Calamari, where you'll find the highest standards of quality, freshness and seasonality. Our mission is to ensure that every customer leaves impressed and excited to come back again. Therefore, for your enjoyment we offer you a complete menu that allows us to do all the work! No need to order an ala carte salad, vegetable or starch...With each entrée Cafe Calamari offers our famous table side tossed salad, fresh baked bread with seasoned olive oil and parmesan, as well as your complete daily dose of vegetable and starch.

**Sit back, enjoy the evening and let the LaCroix Family be your hosts!**

**Antipasti**

- Calamari** flash fried, cocktail sauce, lemon 9.95
- Mitili alla Provenzale** Prince Edward Island mussels, tomato, garlic, butter 10.95
- Polenta Saltata con Parmigiano** Parmesan polenta, pan seared, Bolognese, fresh mozzarella 9.95
- Gamberone con Crosta di Parmigiano** Large parmesan encrusted shrimp over mesclun greens with balsamic remoulade sauce 11.95
- Bruschetta al Pomodoro** Roma tomatoes, red onion, garlic, basil, parmesan on grilled bread 8.95
- Bruschette e Calamari** A combination of our bruschetta and calamari 9.95
- Antipasto di Manzo** Homemade meatballs, Italian sausage, roasted red peppers, tomato basil 8.95
- Strudel ai Quattro Formaggi** Four cheese strudel, fennel infused pomodoro 7.95
- Caprese Salad** Slices of tomato with fresh mozzarella drizzled with olive oil, balsamic vinegar and fresh cracked pepper. Garnished with fresh basil 7.95

**Chef's Signature Pasta Selections**

- Chicken & Shrimp Gamberetti** Grilled Chicken and sautéed shrimp with roasted red peppers, fresh basil, and farfalle tossed with shrimp cream sauce 18.95
- Seafood Diavolo** Prince Edward Island Mussels, shrimp, calamari, and King crab simmered in a fennel infused pomodoro sauce over linguine 27.95
- Tortellini** Tri-Colored cheese tortellini, portabella, artichoke hearts, prosciutto, garlic, and basil cream sauce 18.95

**Mondays**

Chef Bryan's Famous BBQ Ribs \$20.95

**Tuesday**

King Crab Legs \$35.95

**Wednesdays**

Penne Con Broccoli \$19.95

**Thursdays**

Blackened Sliced Pork chop with a sweet and spicy pepper glaze sauce \$17.95

**Friday**

Sicilian Encrusted Prime Rib \$21.95

**Pasta**

**Please select a sauce:**

- Marinara Basilico** Pear tomato and fresh basil sauce, with portabella mushrooms and roasted red peppers 13.95
- Alfredo** A classic, simply made with imported parmesan, fresh cream, and sweet butter 15.95
- Bolognese** Traditional meat sauce 16.95
- Pomodoro Cremosa** Creamy tomato basil sauce, roasted red peppers 13.95
- Carbonara** Alfredo Sauce with prosciutto, peas, and fresh garlic 17.95
- Café Primavera** Assorted seasonal vegetables sautéed in extra virgin olive oil with fresh garlic, basil, and gorgonzola 13.95

**Choose a Pasta**

- Linguini** Flat and Narrow
- Fettuccini** Flat and Wide
- Farfalle** Bowtie
- Capellini** Angel Hair
- Penne** Tubular
- Rigatoni** Large Diameter Tube
- Gluten-Free Pasta** \$1.95

**Select Toppings**

- Meatballs** 3.95
- Italian Sausage** 3.95
- Combination** 3.95
- Chicken** 2.95
- Shrimp** 4.95

**Chef's Daily Creation!**  
**Specially created with the freshest ingredients of the season, for Your culinary enjoyment**  
**\$13.95**

\*Inform your server about any food allergies

\*A 20% gratuity will be added for parties of six or more

\*\$5.95 plate charge for split entrees, as each plate receives a full starch and vegetable

Notice: Consuming Raw or undercooked meats, shellfish or eggs may increase your risk of food-borne illness

## Entrees

### Pollo & Vitello

**Chicken-16.95 Veal-23.95**

#### **Marsala**

Marsala wine, mushrooms, and demi-glace,  
finished with a touch of butter

#### **Picatta**

White wine, lemon and capers,  
finished with sweet butter

#### **Parmesano**

Herbed bread crumbs, marinara, and baked  
mozzarella over linguine

#### **Portobella**

White wine, portabella mushrooms, roasted  
red peppers, basil, demi-glace,  
and fresh cream

### Seafood

*The freshest Seafood delivered daily!*

**Salmoni in Salsa di Agrumi 19.95**

Grilled Salmon, three citrus,  
over capellini

**Branzino Cileno 32.95**

Grilled Chilean Sea Bass, olive oil,  
Fresh tomato, basil, and garlic  
over capellini

**Branzino Cileno con Vegetali 32.95**

Grilled Chilean Sea Bass, topped with  
maitre d' butter and mixed grilled  
vegetables. No starch

### Signature Dishes

#### **Insalata Toscana**

Mesclun greens tossed with artichoke hearts,  
roasted red peppers, tomatoes, olives,  
walnuts, bacon, bleu cheese, fresh  
mozzarella, fontinella cheese,  
balsamic vinaigrette.

Topped with:

**Chicken-17 Scallop-22 Shrimp-19**

**Salmon-20 Filet-33**

#### **Grilled Pork Chops**

Twin 8 ounce Pork Chops finished with our  
famous honey pear sauce  
21.95

#### **Pettine Seared Scallops**

Pan Seared jumbo scallops served over  
capellini with sautéed shrimp, and lemon  
buerre blanc  
25.95

#### **Chicken Victoria**

Artichoke hearts, fresh tomato, prosciutto,  
garlic, and fresh basil, deglazed with white  
wine, over fettuccine finished with butter  
21.95

#### **New York Strip Con Pasta**

8 ounce New York strip sliced and served  
over capellini, topped with olive oil, garlic,  
capers, grape tomato and kalamata olives  
23.95

### Manzo

*Certified Angus Beef. Angus beef must pass ten stringent quality specifications to earn the brand's premium mark, ensuring you always enjoy flavorful, tender, juicy cuts. Less than eight percent of all beef qualifies to be certified angus beef. Café Calamari ensures top quality cuts!*

**8 oz Filet-32.95**

**16 oz New York Strip-33.95**

**Served with your choice of the following:**

#### **Sicilian Encrusted**

Encrusted with Italian seasoning, lightly floured, pan fried until golden, topped with sweet  
butter and fresh lemon

#### **Café Style**

Creamy gorgonzola and cioppoline onion sauce

#### **Blackened**

Encrusted with spice blend and seared in a cast iron pan

#### **Grilled Vegetables**

Assorted grilled seasonal vegetables.  
No Starch

Café Calamari

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262-245-9665 ~ [www.cafecalamari.com](http://www.cafecalamari.com)