

Cafe Calamari

Cafe Calamari Dinner Menu

Antipasti

CALAMARI

Lightly floured to order, flash fried in peanut oil and served with cocktail sauce. 9

MITILI PROVENCAL

Steamed Prince Edward Island mussels with white wine, fresh tomato and garlic, finished with sweet butter. 10

LASAGNA DI FREEFORM

Grilled seasonal vegetables surrounding a grilled polenta cake, with fresh mozzarella and tomato basil sauce. 10

IL PARMIGIANO ENCRUSTED ENORME DI GAMBERO

Large parmesan encrusted shrimp over mesculin greens with balsamic remoulade sauce 11

BRUSCHETTA E CALAMARI

A combination of our bruschetta and calamari. 9

BRUSCHETTA AL POMODORO

Rustic style country bread brushed with olive oil and grilled, topped with roma tomatoes, red onion, romano cheese and drizzled with garlic olive oil. 8

ANTIPASTI CON MANZO

A combination of our homemade meatballs and Italian sausage, served on a bed of marinara with roasted peppers. 8

Insalate

CAFÉ CALAMARI HOUSE SALAD

Tossed in our honey garlic dressing and included with every entrée.

CAESAR SALAD

Crisp cuts of Romaine lettuce tossed in our own house Caesar dressing. **4**

POMODORO E MOZZARELLA FRESCA CON BASILICO

Slices of tomato with fresh mozzarella drizzled with olive oil, balsamic vinegar and fresh cracked black pepper. Garnished with fresh basil. **8**

Entrées

The following entrées include garlic mashed potatoes and Chefs' vegetable du jour, with the exception of entrees that arrive with pasta as your starch.

Vitello



OSSO BUCO ALLA MILANESE

Select cuts of veal shank in rich brown braising sauce with a hint of orange zest. Chef Bryan's signature braising makes this the most tender ever tasted. **32**

VITELLO AL MARSALA

Veal medallions pounded thin, sautéed and deglazed with marsala wine and finished with a demi glace, mushrooms and a touch of sweet butter. **23**

VITELLO AL PICCATA

Veal medallions pounded thin, sautéed, deglazed with white wine and lemon. Finished with capers and sweet butter. **23**

VITELLO AL PORTABELLA

Veal medallions pounded thin and sautéed in a touch of olive oil and deglazed with white wine and finished with portabella, roasted red pepper and fresh cream. **23**

Filetto

FILETTO DI MANZO ALLA SICILIANO

An 8 ounce USDA choice beef filet encrusted with Italian seasonings, lightly floured, pan-fried until golden and baked to desired doneness. Topped with sweet butter and fresh lemon.

33

CAFÉ FILET

USDA Choice filet, grilled and served with a port wine mushroom sauce.

33



FILETTO CON VEGETALI ALLA GRIGLIA

Grilled USDA filet topped with Matre'd butter and served with grilled vegetables. No starch included.

33

For an additional \$1.50 items may be prepared **Blackened** (encrusted with a spice blend and seared in a cast iron pan topped with blackened butter) or **Au Poivre** (peppercorn encrusted and grilled)

Seafood



IL BRANZINO CILENO CON VEGETALI ALLA GRIGLIA

Grilled Chilean Sea Bass topped with Matre'd butter and served with mixed grilled vegetable. No starch included.

31

SALMONI COTTI DELLAGRUME SOPRA PASTA

Grilled filet of salmon served over fettuccine pasta with three citrus sauce.

20

TILIPIA DI POMODORI SECCA SOLE

Sautéed Tilapia topped with sun dried tomato sauce Served over fettuccine spinach pasta

22

Café Signature Items

GRILLED CHILEAN SEA BASS

Served with fettuccine, vegetable du jour and finished with olive oil, fresh diced tomatoes, garlic and fresh basil.

31

BONELESS PORK CHOPS

Two 8 oz. pork chops served with garlic whipped potato and vegetable du jour. Finished with a honey pear sauce.

23

VEAL CHOP VINNO ROSSA

16 oz. Veal chop grilled and served with garlic whipped potato, vegetable du jour and finished with a red wine portobello cream sauce. **39**

NEW YORK STRIP STEAK

16 oz. certified black angus strip steak topped with Matre'd butter served with garlic whipped potato and vegetable du jour. **38**

INSALATA TOSCANA DEL COBB

Mesculin greens tossed with artichoke hearts, roasted red peppers, teardrop tomatoes, olives, walnuts, bacon, bleu cheese, fresh mozzarella, fontinella cheese, balsamic vinaigrette and topped with a grilled chicken breast. **17**

Pollo

PICCATA DI POLLO

Fresh chicken breast lightly floured and sautéed, deglazed with white wine and lemon, finished with capers and sweet butter. **18**



POLLO VICTORIA SU PASTA

Sautéed chicken breast with artichoke hearts, fresh tomato, prosciutto ham, garlic and fresh basil, deglazed with white wine and finished with sweet butter. **21**

POLLO AL MARSALA

Classic pan fried breast of chicken deglazed with marsala wine and finished with demi glace, mushrooms and a touch of sweet butter. **18**

Pasta

SALSICCIA ITALIANA CON SALSA DI POMODORI CREMOSA

Sweet Italian sausage, roasted red peppers and fresh basil in a creamy tomato sauce tossed with linguine. **18**



POLLO E GAMBERETTI CON SALSA DI GAMBERETTI

Grilled chicken and sautéed shrimp, with roasted peppers and fresh basil,
tossed with bow tie pasta in a shrimp cream sauce. **20**

POMODORO E BASILCO

Pear tomatoes and fresh basil sauce with portabella mushrooms
and roasted red peppers tossed with penne pasta. **14**
Served with **Meatballs 18** **Italian Sausage 18** **Combination 18**

GAMBERETTI CON VEGETALI ALLA GRIGLIA

Shrimp, grilled vegetables, olive oil and fresh basil served with fettuccine pasta. **22**

FETTUCCINE ALFREDO

A classic simply made with imported parmesan, fresh cream and sweet butter. **16**
Served with **Chicken 18** Served with **Shrimp 21**

ALFREDO ARAGOSTA

Sweet lobster meat tossed in alfredo sauce with fettuccine pasta. **31**



PASTA CARBONARA

Alfredo sauce with prosciutto ham, peas and a touch of garlic,
tossed with fettuccine pasta **19**

TORTELLINI ALLA CREMA CON FUNGHI

Cheese tortellini tossed in a basil cream sauce with portabella mushrooms, artichoke
hearts, prosciutto ham and a touch of garlic. **19**

RIGATONI BOLOGNESE

Rigatoni Pasta tossed with a traditional Veal meat sauce. **19**



Executive Chef Bryan Baldi



DON'T MISS OUR FAVORITES

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of food borne illness.

Inform your server about any food allergies.

Please, no separate checks.

20% gratuity will be added for parties of six or more.

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

PLANNING A PARTY, RECEPTION OR GATHERING?

Call 262-245-9665 for Reservations

Menu items and prices are subject to change without notice.

All menu items are subject to availability.

For the most up-to-date information contact Cafe Calamari prior to dining.

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