

White Wines

	Glass / Bottle
Le Rime Pinot Grigio (Tuscany).....	25
Natura Sauvignon Blanc (Chile).....	27
Corvo Insolia (Sicily)..... 8.....	27
Santa Margherita Pinot Grigio (Alto Adige).....	48
Concha y Toro Casillero del Diablo Chardonnay (Chile)	27
Relax Blue Riesling (Germany)	26
Corvo Moscato (Sicily)	7..... 24
Duca di Salaparuta Colomba Platino (Sicily)	28

Sparkling Wine

Moët & Chandon Impérial (Epernay).....	95
Prosecco	25

Red Wines

Beringer California Collection Cabernet Sauvignon	25
Trivento Reserve Pinot Noir (Argentina).....	27
Corvo Nero D'Avola (Sicily)..... 8.....	27
Gabbiano Chianti DOCG (Tuscany).....	26
Frescobaldi Remole Toscana (Tuscany)	7..... 25
St. Francis Merlot (Sonoma)	40
L'Oca Ciuca Brunello di Montalcino (Tuscany)	75
Duca di Salaparuta L'Avico (Sicily)	30
William Hill Cabernet Sauvignon (California)	30

Dessert

Cannoli.....	\$6
Ricotta Cheesecake.....	\$5
Chocolate Fudge Cake.....	\$5
Tartuffo.....	\$6
Tiramisu	\$5
Assorted House-Made Cookie Plate.....	\$3
Ice Cream	\$3
Coffee	\$2.50
Tea	\$2.50
Espresso	\$3
Cappuccino	\$4
Irish Coffee	\$8
Mexican Coffee.....	\$8

Gala di Mare

Salads

Smoked Salmon Salad

With grape tomatoes, red onions, cucumbers, and honey mustard vinaigrette

\$7.00

Bresaola

Thin sliced, cured beef served with Angola salad and shaved parmigiano reggiano

\$8.00

Prosciutto & Arugula Salad

With oranges, fresh mozzarella and balsamic drizzle

\$8.00

String Bean Salad

With red onion and red bliss potato tossed in a balsamic marinade

\$5.00

Fennel Insalata

Thin shaved fennel and orange quarters with a mild citrus vinaigrette

\$6.00

Appetizers

Arancini

Rice balls stuffed with pancetta and sundried tomato, breaded, and pan fried

3 for \$7.00

Capellini Fritti

Wedges of angel hair pasta, prosciutto, mozzarella, parmesan cheese and peas, breaded, fried, and served with our house-made tomato sauce

\$6.00

San Gennaro Spring Rolls

Spring rolls filled with sausage, peppers and a touch of mozzarella

\$7.00

Funghi Con Carciofi

Mushrooms and artichokes sautéed with garlic, white wine, and fresh rosemary

\$8.00

Duck and Sausage Sizzle

Pork sausage and shredded duck sautéed in a sweet orange teriyaki sauce over steamed spinach

\$8.00

Asparagus Con Prosciutto

Asparagus spears rolled with prosciutto and mozzarella, breaded, seared, and served with a roasted pepper mayonnaise

\$8.00

Pan Seared Scallops

Served in an amaretto beurre blanc sauce

\$9.00

Burrata

Fresh mozzarella with a creamy-textured center, served with fire-roasted peppers, fresh basil, and Cala di Mare black olives

\$12.00

Soups

Shrimp Bisque

With a touch of sherry

\$6.00

Cajun Gumbo Soup

Okra, smoked sausage, chicken, and rice in a mild velouté sauce

\$5.00

Pastas

Linguine Cala di Mare

Baby clams, braised leeks and sliced chorizo in a mild seafood garlic sauce

Traditional Lasagna

Layered with ground beef, pork sausage, mozzarella, ricotta, and our house-made bolognese sauce

Seafood Cannelloni

Crepes filled with shrimp, crabmeat and calamari in a toasted breadcrumb provolone

Cavatelli Sorrentino

Cavatelli tossed with prosciutto, eggplant and mozzarella in a brown sherry sauce

Fusilli Barese

Baby shrimp, sundried tomatoes, broccoli, shiitake mushrooms and plum tomatoes in a roasted garlic broth

All Pastas \$10.00

Whole wheat pasta, gluten-free pasta, and family style plating are available upon request

Entrées

Pollo Rapini

Breast of chicken stuffed with broccoli rabe, sausage, roasted peppers and mozzarella in a pink zinfandel cream sauce

\$16.00

Pork Valdostana

Stuffed pork chop with mushrooms, prosciutto and onions

\$21.00

Cala di Mare Risotto

Arborio rice with mussels, clams, calamari and baby shrimp in a light red broth

\$25.00

Monkfish à la Grecque

Medallions of monkfish on a bed of sweet & sour red cabbage topped with a Grand Marnier beurre blanc sauce

\$23.00

Salmon En Papillote

Filet of Atlantic salmon served in a pouch with matchstick vegetables baked in its own natural juices.

\$22.00

From The Grill

Half Roasted Chicken

Marinated with thyme and rosemary and topped with a ribbon of lemon sauce

\$15.00

Half Roasted Duck

Topped with a port wine, shallot and thyme reduction

\$20.00

Pork Chops

Stuffed with cranberry and apple

\$20.00

Marinated Hanger Steak

In a brown brandy cream peppercorn sauce

\$18.00

Sliced Shell Steak

With caramelized shallots, sliced hot cherry peppers and a brown butter garlic sauce

\$24.00

Rib Eye Steak Pizzaola

Grilled rib eye steak with peppers, mushrooms, and onions in an herbed red marinara

\$25.00

• Cala di Mare is available for private parties. Please ask your server or contact us by phone. •

• If you have a favorite dish that is not on the menu, please ask your server for assistance. •