



DINNER MENU
OPEN AT 5 P.M. MONDAY-SATURDAY

FISH

Entrees include homemade bread,
a choice of salad or soup, plus a house salad.

- Blue Gill
Blue gill, lightly dusted with seasoned flour, sauteed to perfection. \$15.5
- Riviera Salmon
Norwegian salmon sauteed, topped with leeks, basil, mushrooms in a light white wine sauce. \$15
- Mahi Mahi
8 oz. grilled mahi mahi, brushed with our delicious light buttery dill sauce. \$15
- Tuna
8 oz. ahi yellow steak, brushed with light buttery dill sauce, grilled to your preference. \$16
- Tilapia
Sauteed to a golden flake. \$15.5

CHICKEN, VEAL & PORK

Entrees include homemade bread,
a choice of salad or soup, plus a house side, unless listed below.

- Italian Baked Chicken
Our most popular dish! One half chicken, marinated in our secret herbs and spices, baked to perfection in a stone oven. \$13.5
- Mike's Pork Chop
One-inch, one-pound pork chop marinated 24 hours in a molasses, soy sauce and brown sugar marinade. Served with applesauce. \$16
- Chicken Marsala
Breast of chicken sauteed in dry marsala wine, mushrooms and butter. Served with a side of fettuccine alfredo. \$15
- Veal Marsala
Our Mona Lisa! Tender veal sauteed in dry marsala wine, mushrooms and butter. Served with a side of spaghetti. \$13.5
- Chicken Parmigiana
Lightly breaded breast of chicken covered with marinara sauce and mozzarella cheese. Served with a side of spaghetti. \$13.5
- Veal Parmigiana
Tender, lightly breaded veal cutlet with melted mozzarella cheese, served with fettuccine noodles all topped with marinara sauce.

SALADS & SOUPS

- Garden Salad
Tossed Iceberg, leaf and Romaine lettuce, carrots and cucumbers. \$4
- Chef Salad
Iceberg, leaf and Romaine lettuce tossed with pepperoni, ham, tomato, green olives, black olives, onion, sweet red peppers and cucumbers sprinkled with mozzarella cheese. \$7
- Grilled Chicken Salad
Grilled chicken tumbled in our garden salad. \$8
- Caesar Salad
With dinner. \$3
Ala carte. \$5 With chicken \$8
Bleu cheese dressing \$1 Balsamic Vinegar \$1
- Homemade Soup of the Day
Cup \$2.75 Bowl \$4

REQUESTS

- Meatballs
Baked not fried, Nonna's famous family recipe that only Gina can duplicate. Add as many or as few to any entree. \$1
- Steamed vegetable side dish \$2.95 Split plate \$5.5

STEAKS

Steaks are grilled to order, seasoned with garlic,
oregano and olive oil, include homemade bread,
a choice of salad or soup, plus a house side.

- New York Strip
12 oz. premium New York strip steak. \$17
- Filet Mignon
Impressive center cut filet. 6 oz. \$22 10 oz. \$28

PASTA

Entrees include homemade bread with a choice of salad or soup

- Spinich Ravioli with Artichoke
Spinach pasta ravioli filled with artichoke hearts in creamy alfredo sauce. \$13 In marinara sauce. \$12
- Baked Mostaccioli
Mostaccioli baked together with a blend of cheeses and chopped meatballs, topped with marinara sauce. \$12
- Carbonara
Spaghetti with parmesan and romano cheese blended with tasty prosciutto, egg and a dash of black pepper. \$13.5
- Lasagna
Thick pasta layered with chopped meat, parmesan and mozzarella cheese and smothered in sauce. \$14
- Spinach Lasagna
The healthy choice. Thick lasagna sheets layered on fresh spinach, parmesan, mozzarella and ricotta cheese topped with our marinara sauce. \$14
- Shrimp Scampi
Succulent shrimp sauteed in garlic, butter and seasonings. Served tossed with fettuccine noodles. \$15
- Eggplant Parmigiana
Fresh eggplant cuts lightly breaded and covered with mozzarella cheese. Served with a side of spaghetti all topped with marinara sauce. \$12
- Calabrese
Straight from old country. Spaghetti topped with a marinara sauce made with tomatoes, onions, mushrooms, red bell peppers, olive oil and traditional spices. \$13
- Calabria Saccotino
Huge flavor! Pasta pockets filled with lightly spiced ground Italian sausage, covered with our hearty Calabrese sauce. (Marinara sauce made with tomatoes, onions, mushrooms, red bell peppers, olive oil and traditional spices.) \$13

DESSERTS

- Tiramisu Espresso flavored sponge cake. \$4.5
- Turtle Cheese Cake Everyone's favorite. \$4.25
- Spumoni Ice Cream Chocolate, almond and strawberry ice cream swirled with nuts and black cherries. \$3.25
- Raspberry Chocolate Cake Unbelievably delicious! \$5
- Chocolate Summit Chocolate Mousse pyramid with a vanilla creme center. \$4.5
- Creme Brulee Delicious caramelized custard (When available) \$5.5

BEVERAGES

- Coke • Diet Coke • Mellow Yellow • Sprite • Gold Peak Tea • Minute Maid Lemonade • Nestea Raspberry Iced Tea • Hot Tea • Coffee
- I.B.C. Bottled Root Beer \$2
- San Pellegrino Sparkling Water (.5L) \$2.5
- Espresso \$3 Cappuccino \$3.75

All dinners are served with Freddie's homemade bread and your choice of salad or soup.
Substitute whole wheat spaghetti in place of regular spaghetti \$1

ASK ABOUT CALABRIA CATERING AND BANQUET ROOM FOR YOUR SPECIAL EVENTS!



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APPETIZERS

- Bruschetta**
Toasted bread topped with fresh tomatoes, light garlic, fresh basil, oregano and olive oil. \$7.5
- Calamari**
Delicious deep fried golden brown breaded rings served with cocktail sauce. \$6.5
- Portobello Mushrooms**
Gourmet portobello mushrooms, breaded and fried. Served with a side of marinara sauce. \$7
- Shrimp Cocktail**
Five jumbo gulf shrimp served with cocktail sauce. \$8.5
- Shrimp Platter**
15 jumbo gulf shrimp served with cocktail sauce. \$24

RED WINES BY THE BOTTLE

Wines are listed from Sweet, Light to Full Bodied, Semi-dry to Dry

- Sparkling Sweet Red** Malvasia (Castelnuovo, Italy - DOC) \$20
- Lambrusco** Cella (Italy - IGT) \$18
- Pinot Noir** Esser (Monterey, California) \$22
- Pinot Noir** Hahn (Monterey, California) \$28
- Syrah** Cycles Gladiator (Monterey, California) \$22
- Merlot** Casa La Hoya (Chile) \$18
- Cabernet Sauvignon** Folonari (Italy - IGT) \$18
- Chianti** Palladio (Tuscany, Italy - DOCG) \$21
- Sangiovese** DiMajo Norante (Molise, Italy - IGT) \$22
- Merlot** Red Rock (Livermore, California) \$21
- Red Zinfandel** Rancho Zabaco (Lodi, California) \$22
- Chianti Calassico** Bramosia (Tuscany, Italy - DOCG) \$26
- Nebbiolo** Bruno Giocosa (Piemonte, Italy - DOCG) \$42
- Chianti Rufina** M. Frescobaldi NIPOZZANO (Firenze, Italy - DOCG) \$36
- Cabernet Sauvignon** Robert Pecota (Napa, California) \$49
- Cabernet Sauvignon** Jekel Sanctuary (Monterey, California) \$40
- Cabernet Sauvignon** Folie a Deux (Napa, California) \$28

Reserve list available upon request.

WHITE • BLUSH • SPARKLING WINES
BY THE BOTTLE

Wines are listed from Semi-sweet to Dry

- White Zinfandel** Woodbridge (California) \$16
- Moscato d'Asti** Bricco Riella (Viento, Italy - DOCG) \$18
- Riesling** JJ Muller (Mosel-Saar-Ruwer, Germany) \$20
- Pino Grigio** Folonari (Italy - IGT) \$18
- Pino Grigio** Barone Fini (Viento, Italy - DOC) \$24
- Sauvignon Blanc** Kunde Estate (Sonoma, California) \$23
- Sauvignon Blanc** Cakebread (Napa, California) \$36
- Chardonnay** Folonari (Italy - IGT) \$18
- Chardonnay** Stephen Vincent (Monterey, California) \$22
- Chardonnay** Cakebread .375ml, 1/2 bottle (Napa, California) \$26
- Chardonnay** Cakebread(Napa, California) \$48

MARTINIS

Calabria's Calatini
Southern Comfort, Crown Royal, Disaronno Amaretto, orange juice, pineapple juice, cranberry juice and grenadine. \$8

X-Rated Martini
X-rated Fusion Liqueur and Grey Goose Vodka. \$8

Nectarini
Absolut Vodka, Peach Schnapps, orange juice and pineapple juice. \$6

Strawberry Lemon Drop
Stoli Strasberi Vodka, sweet and sour and lemon juice. \$6

Sister Blue Martini
Captain Morgan Rum, Bacardi Rum, Blue Curacao, lime juice and grenadine. \$6

Mochatini
Starbucks Coffee Liqueur, Creme de Cacao, Stoli Vanil Vodka and Kahlua. \$7

Godiva Kiss
Grey Goose Vodka, Godiva Chocolate Liqueur, Creme de Cacao and a kiss for good luck. \$8

Skyy Citrus Cosmo
Skyy Citrus Vodka, Cointreau, cranberry juice and lime juice. \$6

Hpnotiq Martini
Glowing! hpnotiq, Grey Goose Vodka and lemon juice. \$6

BEER

Domestic
Bud Light • Michelob Ultra
Miller Lite • Coors Light
Budweiser Select • Amber Rock

Import
Peroni (Our Italian House Beer)
Heineken • Corona
Amstel Light • Guinness

Specialty
Bell's Amber Ale
(Our alma mater, brewed in Kalamazoo, MI)
Sam Adams
St. Pauli (Non Alcoholic)