



Serving Lunch and Dinner

Tuesday–Thursday: Lunch 11am-3pm Dinner 4pm-9pm

Friday-Saturday: Lunch 11am-3pm Dinner 4pm-10pm

Sunday: Dinner 4pm-9pm

Closed Monday

(Except for Private Parties and Catered Affairs)

We accept Visa, MasterCard & Discover.



Visit us at:

2540 S. Val Vista Dr. Gilbert, AZ 85295

lcalabriaristorante.com

lcalabria2@gmail.com

(480) 726-3537

ANTIPASTI – APPETIZER

Caldi --Hot

Arancini

Breaded Rice balls mixed with meat and peas

Clams Posillipo

Fresh clams sautéed with white or red sauce

Cozze alla Marinara

Mussels in marinara sauce

Calamari Fritti

Fried calamari served with marinara sauce

Funghi Ripieni

Mushrooms stuffed with ham, salami and provolone

Mozzarella in Carrozza

Mozzarella and white bread fried, served with marinara sauce

\$ 9

\$ 14

\$ 14

\$ 14

\$ 12

\$ 9

Freddi --Cold

Antipasto della Casa

Appetizer Calabria style

Buffalo Mozzarella Caprese

Fresh tomatoes, buffalo mozzarella & basil

Mozzarella Caprese

Fresh mozzarella, tomatoes & basil

Grana E Pere

Pears, Grana Padano cheese & walnuts

Bruschetta

Classic bruschetta served over Friselle

\$ 14

\$ 15

\$ 11

\$ 10

\$ 10

Insalate --Salad

La Calabria With Grilled Chicken

Baby greens, fresh tomato, roasted peppers, fresh mozzarella, in balsamic vinaigrette

Calamari and Shrimp Salad

Calamari and Shrimp in lemon and oil dressing

Insalata con Pere

Baby greens, walnuts, pears and gorgonzola with raspberry vinaigrette

Insalata di Tonno

Italian tuna, fresh tomatoes, red onions and cannellini beans

\$ 15

\$ 16

\$ 10

\$ 9

Add Chicken

\$ 4

Add Shrimp

\$ 6

Side Dish

Garlic Bread

\$ 5

Peppers and

Potatoes Fried

\$ 8

Meat Balls

\$ 6

Sausage

\$ 6

Spinach Sautéed

\$ 6

Zuppe (Soups)

Minestrone di Verdure

\$ 6

Pasta E Fagioli

\$ 6

Soup of the Day

\$ 6

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Please inform your server of any food allergies.***

DINNER MENU

**Pasta comes with side house salad
(substitute with side Caesar additional \$3)
Gluten free pasta available on request for additional \$3**

Pasta* is house made daily

Pasta

Fettuccine* La Calabria	\$ 18
<i>Shrimp, prosciutto, peas, mushrooms, fresh tomatoes, garlic and white wine</i>	
Rigatoni* alla Vodka	\$ 16
<i>Onion & vodka in pink cream sauce</i>	
Linguine* alle Vongole	\$ 19
<i>Fresh clams in red marinara or white wine sauce</i>	
Tortellini Panna & Prosciutto	\$ 17
<i>Choice of meat or cheese in cream sauce with prosciutto</i>	
Spinach Fettuccine* Rusticana	\$ 18
<i>Portobello mushrooms, shrimp, fresh spinach, garlic, oil & white wine</i>	
Linguine* ai Frutti di Mare	\$ 24
<i>Calamari, shrimp, clams, mussels, scallops lite marinara sauce</i>	
Housemade Lasagna*	\$ 18
<i>Made with Bolognese and Besciamella</i>	
Spaghetti* Bolognese	\$ 15
<i>Bolognese sauce with a touch of cream</i>	
Lobster Ravioli	\$ 24
<i>Shrimp, Scallops, Crabmeat in Brandy Cream Sauce</i>	

Risotto

Ai Funghi	\$ 18
<i>Mushroom</i>	
Quattro Formaggi	\$ 18
<i>Four cheeses</i>	
Allo Scoglio	\$ 24
<i>Assorted seafood</i>	

(please allow extra time for risotto)

Kids Menu (12 yrs & under) \$ 8
Includes 1 Drink (add \$1 for juice or milk)

Penne Marinara and Mini Meatballs
Fettuccine Alfredo
Chicken Fingers and Fries

**\$5.00 will be charged for split dish
18% gratuity will be added to a Party of 6 or more.**
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ENTREES

Entrees are served with pasta marinara and veggies
Side Pasta with Bolognese, Vodka, Alfredo or Pesto sauce add \$5.
Side salad additional \$3

Pollo (Chicken)

Chicken Amalfitano \$ 19

Chicken breast topped with prosciutto, fresh mozzarella, red wine, demi-glace

Chicken Balsamico \$ 17

Balsamic vinegar, garlic and rosemary

Chicken Marsala \$ 17

With mushrooms and marsala wine

Chicken Gorgonzola \$ 17

Gorgonzola cheese in cream sauce

Vegetable

Eggplant Parmigiana \$ 15

Eggplant Rollatini \$ 15

Pesce (Fish)

Salmone Livornese \$ 21

Salmon with red onions, capers and olives with plum tomatoes

Tonno con Aglio \$ 22

Ahi Tuna in garlic sauce

Cod Piccata \$ 16

Capers, white wine & lemon

Mussels Marinara \$ 18

Hot or Mild over Pasta

Gamberi Marinara \$ 22

over Pasta

Shrimp marinara sauce

Vitello (Veal)

Scaloppine Sorrentino \$ 26

Veal topped with prosciutto, eggplant, sliced tomato, mozzarella & light marinara sauce

Scaloppine Saltimbocca \$ 25

Veal topped with prosciutto and sage in white wine and butter sauce

Parmigiana \$ 25

Veal breaded and baked with tomato & mozzarella

Scaloppine Jessica \$ 25

Brandy sauce with mixed mushrooms & chestnuts

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Dal Forno (From the Oven)

No pizza on Friday and Saturday evenings.

Pizze Bianche (no sauce)

Italia:	<i>Cherry Tomatoes/Arugula/Buffalo Mozzarella</i>	\$ 15
Gustosa:	<i>Mozzarella/Gorgonzola/Radicchio/Fresh Sausage</i>	\$ 16
Ortolana:	<i>Mozzarella/Spinach/Eggplant/Zucchini/Portobello</i>	\$ 16
4 Formaggi:	<i>Mozzarella/Ricotta/Fontina/Gorgonzola</i>	\$ 16
Fichi:	<i>Mozzarella/Brie/Fig Spread</i>	\$ 16
Casa:	<i>Mozzarella/Spinach/Egg/Scaglie di Grana</i>	\$ 14

Rosse (Tomato Sauce and Mozzarella)

Margherita:	<i>Tomato Sauce/ Mozzarella</i>	\$ 10
Mare Monti:	<i>Porcini Mushrooms/Mussels</i>	\$ 16
Silana:	<i>Porcini Mushrooms/Fresh Sausage</i>	\$ 16
4 Stagioni:	<i>Mushrooms/Olives/Artichokes/Ham</i>	\$ 15
Tonno E Cipolla:	<i>Italian Tuna/Red Onions</i>	\$ 14
Calabria:	<i>Hot Soppresata/Red Onions</i>	\$ 13
Parmigiana:	<i>Grilled Eggplant/Parmigiano Cheese</i>	\$ 12
Siciliana:	<i>Anchovies/Olives/Capers/Oregano</i>	\$ 12
Posillipo:	<i>Shrimp/Clams/Mussels</i>	\$ 18
Porcini:	<i>Porcini Mushrooms</i>	\$ 15
Salsiccia:	<i>Fresh Sausage</i>	\$ 14

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Dal Bar

Espresso	\$ 3.00
Decaf Espresso	\$ 3.50
Double Espresso	\$ 5.00
Cappuccino	\$ 4.00
Decaf Cappuccino	\$ 4.50
American Coffee	\$ 2.00
Hot Tea	\$ 2.00

Bibite – Soft Drink

One Free Refill	
Soda	\$ 2.50
Coke, Diet Coke, Sprite, Lemonade, Dr. Pepper, Diet Dr. Pepper	
House Brewed Iced Tea	\$ 2.50
Pellegrino Water	\$ 4.00
Acqua-Panna	\$ 4.50
Italian Soda Orange or Lemon	\$ 3.00
Apple Juice (kids) No Refills	\$ 1.00

Beer

Domestic \$4.00

Budweiser or Bud Light
Michelob

Imported \$5.00

Becks
Moretti La Rossa
Moretti

Draft \$4.00

Coors Light

Imported Draft \$6.00

Stella Artois
Kilt Lifter
Beer of the Month
Peroni

*Thank you for allowing us at **La Calabria Ristorante** to take you into our authentic kitchen!*

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