

CALZONE'S

RESTAURANT

APPETIZER BAR

crostini: wood-fired oven-baked acme pain au levain 1.25

- **garlic bread** 2.25 each
- **black pepper caciocavallo cheese bread** 3.25 each
- **bruschetta** tomatoes, fresh basil, garlic, basil oil 3.25 each
- **prosciutto** avocado, aged balsamico 6.95 each
- **crispy spanish sausage** aged balsamico, avocado 6.95 each
- **artichoke** pimiento, extra virgin olive oil, balsamic marinade 5.95 each
- **marinated eggplant** tomatoes, humboldt fog goat cheese, chives 6.95 each
- **crab, avocado** wasabi chives, nori 7.95 each
- **crab, artichoke** extra virgin olive oil 7.95 each
- **crab, smoked salmon** avocado, extra virgin olive oil, maldon sea salt 7.95 each

soup of the day 9.95

seared scallops pancetta-wrapped, wasabi aioli 18.95*

mussels garlic ginger cilantro broth, spicy artisan sausage 19.95*

meatballs jalapeño butter, caciocavallo cheese 16.95

italian potstickers filled with mild sausage, mushrooms, ginger, garlic, sesame seeds 16.95

calamari sliced lemon, cherry peppers, rolled in seasoned semolina, chipotle remoulade 19.95*

garlic fries chipotle remoulade 9.95

SALADS

Add Crab +10.95 Shrimp +7.95 Steak Scaloppini* +7.95 Chicken* +7.95 Smoked Salmon +7.95

butter lettuce tomatoes, slivered almonds, avocado, evoo vinaigrette 14.95/ side salad 10.95

little gem caesar croutons, shaved manchego el tragal cheese 14.95*

heirloom tomatoes red onions, avocado, basil crostini, aged balsamic 13.95

brussels sprouts & kale salad red onions, toasted almonds, parmigiana, lemon oil 13.95

golden & striped organic beets humboldt fog goat cheese, onions, toasted almonds 14.95

wild arugula artichokes, almonds, roasted tomatoes, humboldt fog goat cheese, lemon oil 13.95

smoked salmon on arugula, avocado, wasabi dressing 18.95

crab louie tomatoes, avocado, onions olives, beets, asparagus, egg 26.95/ shrimp 23.95/ crab & shrimp 34.90

SANDWICHES on toasted acme pain au levain

Add A Side Of: Soup Caesar Salad Or Fries +5.95

crab melt avocado, red onions, monterey jack 19.95

meatball san marzano pomodoro sauce, caciocavallo cheese 15.95*

steak sandwich sautéed sliced filet mignon, caramelized onions, spinach 16.95

marinated eggplant artichoke, roasted bell peppers, mozzarella 14.95

calzone burger grass-fed angus beef, grilled onions, monterey jack cheese, catsup 16.95*

mary's roasted chicken breast avocado, red onions, chipotle romoulade, jack cheese 15.95*

ENTREES Served With Mashed Potatoes W/ Zucchini & Lightly-Creamed Spinach

filet mignon seared in its natural juices with rosemary & garlic 39.95*

seared lamb tenderloin sautéed in a soy ginger reduction/ arugula, wasabi dressing 24.95*

steak scaloppini gorgonzola dolce 21.95 (extra meat 7.95)*

mary's chicken breast milanese panko-encrusted, lemon white wine caper sauce 25.95*

oven-roasted salmon sesame oil ginger glaze on a bed of shredded lettuce 32.95*

mixed grill scallops, prawns, salmon, jalapeño butter sauce 29.95*

GRATUITY IS NOT INCLUDED

ALMOND WOOD-FIRED BRICK OVEN

CALZONE

- marinated eggplant** roasted red bell pepper, spinach, caciocavallo cheese 19.95
- b b q chicken** roasted bell peppers, raw milk white cheddar cheese, mozzarella 19.95*
- bacon tomato** red onions, balsamic vinaigrette, raw milk white cheddar cheese 19.95*
- lasagna-style** slow-roasted pork & beef sugo, mushrooms, fennel sausage, mozzarella 20.95*
- italian** prosciutto, mortadella citterio, artisan salami, baby artichokes, tomatoes, mozzarella 20.95
- steak, peppers, onions** diced filet mignon, onions, cherry peppers, raw milk white cheddar cheese 19.95*

PIZZAS

- margherita** san marzano tomatoes, garlic, fresh basil, caciocavallo cheese 19.95
- mushrooms** red onions, thyme, mozzarella, bellavitano cheese 19.95
- artisan pepperoni** san marzano tomatoes, parmesan, mozzarella 19.95
- sausage trio** spanish, italian, portuguese, onions, cherry peppers, san marzano tomatoes, mozzarella 19.95*
- combo** sausage, pepperoni, mushrooms, onions, bolognese sauce, mozzarella 21.95*
- brussels sprouts** pancetta, red onions, chili oil, caciocavallo cheese 19.95
- smoked salmon** capers, red onions, scallions, monterey jack cheese 19.95
- cheese trio** bellavitano / humboldt fog goat cheese / gorgonzola dolce 19.95
- prosciutto san daniele** artichokes, mozzarella, wild arugula, red pepper oil drizzle 19.95
- dungeness crab** avocado, red onions, wasabi, monterey jack cheese 25.95

PASTAS

HOUSE-MADE FRESH SPINACH FETTUCCINE

- fresh tomato** basil, garlic, kalamata olives, maldon sea salt 19.95
- shellfish** clams, mussels, prawns, garlic, spicy tomato brodo 29.95*
- prawns** red bell peppers, arugula, pancetta, garlic, basil, dijon vinaigrette 26.95*
- dinosaur kale** tomatoes, roasted bell peppers, toasted almonds, red pepper oil 19.95

HOUSE-MADE FRESH PAPPARDELLE

- dungeness crab** garlic scallop sauce, cherry tomatoes 26.95
- slow-roasted pork & beef bolognese** 19.95 with meatballs add 7.95*
- asparagus chicken** oven-roasted tomatoes, almonds, garlic, basil 22.95*
- crab alfredo** spinach, almonds 26.95 chicken alfredo* 23.95 shrimp alfredo 23.95

CAMPANELLE PASTA

- steak scaloppini** jalapeño butter sauce 26.95*
- chicken & mushroom** scallions, monterey jack cheese 22.95*
- salmon & asparagus** light lemon scallion cream sauce 26.95*
- sausage & mushroom** roasted bell peppers, tomato sauce 21.95*

HOUSE-MADE

- lasagna al forno** thin pasta sheets layered with slow-roasted pork & beef sugo, mozzarella, parmigiano 25.95*

ravioli 22.95

or

gnocchi 22.95

PREPARED IN ONE OF THE FOLLOWING 6 WAYS:

- cremini mushrooms, thyme, oregano, chianti reduction
- fennel sausage, kale, sautéed onions, gochujang spiced*
- gorgonzola dolce, asparagus, toasted crispy sausage slivers*
- jalapeño butter sauce
- tomato cream sauce
- slow-roasted pork & beef sugo*

DESSERTS

- tiramisu** 10.95
- crème brûlée cheesecake** 10.95
- pan di spagna** vanilla custard, pine nuts, cherry purée 10.95
- flourless chocolate almond walnut cake** 10.95
- lemon tort with pine nuts** 10.95

CRAFT COCKTAILS 12.95

moscow mule	stoli vodka, fresh squeezed lime juice, ginger beer
aperol mimosa	prosecco, aperol, fresh pink grapefruit juice on the rocks
french lemonade	vodka, strawberry lemonade, chambord
north beach manhattan	brandy, sweet vermouth, touch of fernet branca
arnold palmer tee time margarita	tequila, iced tea, lemon, lime juice on the rocks
peach rosé sangria	rosé wine, pink grapefruit, lemon lime juice, peach
sangria mia	red wine, strawberry lemon lime juice, soda, apple

SPARKLING WINE

		BOTTLE	1/2 BTL DECANTED	GLASS	
320	prosecco	avissi	39.95	24.95	12.95
301	estate brut	roederer, alexander valley	49.95		

WHITE WINE

317	chablis	house	29.95	18.95	10.95
319	white zinfandel	woodbridge by robert mondavi	29.95	18.95	10.95
329	rosé	belleruche, côtes du rhone	39.95	24.95	12.95
336	riesling	st. michelle, washington	39.95	24.95	12.95
322	sauvignon blanc	honig, napa	39.95	24.95	12.95
356	pinot grigio	antinori st. cristina, sicily	39.95	24.95	12.95
326	chardonnay	bargetto, monterey county	39.95	24.95	12.95
345	chardonnay	rombauer, carneros	59.95	35.95	19.95

RED WINE

217	burgundy	house	29.95	18.95	10.95
276	malbec	trapiche oak cask, argentina	39.95	24.95	12.95
220	chianti	tiziano reserve, tuscany	39.95	24.95	12.95
223	merlot	bargetto, central coast	39.95	24.95	12.95
275	pinot noir	meiomi, california	39.95	24.95	12.95
236	zinfandel	coppola director's cut	39.95	24.95	12.95
234	cabernet	hess select, north coast	39.95	24.95	12.95
264	cabernet	jordan, alexander valley	99.95		
	corkage charge		14.95		

DRAFT BEER 8.95

stella artois
lagunitas ipa
golden road hefeweizen
magnolia kalifornia kölsch

BOTTLED BEER 8.95

anchor steam
corona
peroni

BEVERAGE 4.95

coke, zero, sprite
oj, grapefruit, cranberry
apple juice
strawberry lemonade
ginger beer

iced tea, arnold palmer
coffee, tea
espresso
cappuccino
latte

We Accept Visa, Mastercard, American Express, Unionpay & Discover - No Personal or Traveler's Checks

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Food served here may include, among other things, peanuts, tree nuts, soy, gluten, flour, salt, sugar, dairy, milk, eggs and wheat, which may not be suitable for patrons with severe allergies.

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