

CALZONE'S

RESTAURANT

Crostini ~ Bruschetta Bar

Wood-Fired Oven-Baked Garlic Bread	9
Cheese Bread, Cracked Black Pepper	11
Tomato Bruschetta Fresh Basil, Garlic, Basil Oil	12
Roasted Bell Peppers Avocado, Extra Virgin Olive Oil, Maldon Sea Salt	10
Roasted Melanzana Tomatoes, Humboldt Fog Goat Cheese, Chives	10
Prosciutto Avocado Aged Balsamico	10
Asparagus Caciocavallo & Bellavitano Espresso Cheese, Toasted Almonds	10
Avocado, Crispy Spanish Sausage Aged Balsamico	10
Salami, Tomato Melted Raw Milk White Cheddar Cheese, Avocado	10
Crab, Avocado, Wasabi, Chives, Nori Extra Crostini 4 / Extra Crab Crostini 5	12

Salads

Add Crab + 10 Steak + 7 Chicken + 6

Regular Or Dinner Size

House Tomatoes, Almond, Avocado, Butter Lettuce, Evoo Vinaigrette	10/14
Caesar Romaine, Croutons, Shaved Manchego El Trigal Cheese Crab Caesar + 10/ Steak Caesar + 7/ Chicken Caesar + 6	10/14
Wild Arugula Artichokes, Almonds, Roasted Tomatoes, Humboldt Fog Goat Cheese, Lemon Oil	10/14
Butter Lettuce Avocado, Onions, Organic Beets, Pancetta, Dijon Vinaigrette	10/14
Marinated Brussels Sprouts & Kale Salad Red Onions, Toasted Almonds, Grana Padano, Lemon Oil	13
Heirloom Tomatoes Red Onions, Avocado, Basil Croutons, Aged Balsamico	13
Golden & Striped Organic Beets Humboldt Fog Goat Cheese, Onions, Almonds, Lemon oil	14

Full Price Menu

No Added Government Mandated Charges

No Added Sales Tax (included in price)

Small Plates

Italian Potstickers Mild Sausage, Mushrooms, Ginger, Garlic, Sesame Seeds	16
Mussels Garlic Ginger Cilantro Broth, Spicy Sausage	18
Calamari Lemon, Peppers, Seasoned Semolina, Chipotle Remoulade	18
Seared Scallops Pancetta-Wrapped, Wasabi Aioli	17
Garlic Fries	10
Soup Of The Day	8
Soup & Caesar Salad	16

Hot Sandwiches

Add A Side Of: Soup Caesar Salad Or Fries 4

Burger Angus Beef, Grilled Caramelized Onions, Catsup, Jack Cheese	15
Verdure Eggplant, Carciofo, Funghi, Peppers, Mozzarella, Goat Cheese	14
Roasted Chicken Breast (Fulton Valley) Avocado, Red Onions, Chipotle Remoulade, Jack Cheese	15
Meatball San Marzano Pomodoro Sauce, Caciocavallo Cheese	15
Steak Sandwich Sautéed Sliced Filet Mignon, Spinach, Caramelized Onions	15

Large Plates

Steak Scaloppini Mashed Potatoes W/ Zucchini, Spinach (Extra Meat + 7)	20
Lamb Tenderloin Seared In A Soy Ginger Reduction/ Rucola, Wasabi Dressing	25
Filet Mignon Mashed Potatoes W/ Zucchini, Creamed Spinach	39
Salmon Chive Butter/ Asparagus, Tomato, Olives/ Mashed Potatoes	29
Mixed Grill Scallops, Prawns, Salmon, Soy Ginger Glaze/Mashed Potatoes	29
Chicken Breast Milanese Panko-Encrusted, Lemon Caper/Mashed Potatoes W/ Zucchini	25

2017-3

ALMOND WOOD-FIRED OVEN

Calzone

Italian 19

Prosciutto San Daniele, Mortadella Citterio, Salami
Baby Artichokes, Tomatoes, Mozzarella

Roasted Melanzana 17

Spinach, Red Bell Pepper, Caciocavallo Cheese

Roasted Chicken 19

San Marzano Tomatoes, Baby Artichoke Hearts
White Cheddar, Mozzarella

Lasagna-Style 19

Slow-Roasted Pork & Beef Sugo, Mushrooms
Fennel Sausage, Mozzarella

Steak & Peppers 19

Diced Filet Mignon, Caramelized Onions
Cherry Peppers, White Cheddar Cheese

Pizzas

Margherita 19

San Marzano Tomatoes, Garlic, Basil, Caciocavallo Cheese

Cremini Mushrooms 18

Red Onions, Thyme, Mozzarella, Bellavitano Espresso Cheese

Artisan Pepperoni 19

San Marzano Tomatoes, Parmesan, Mozzarella

Sausage Trio 18

Spanish, Italian, Portuguese, Onions, Cherry Peppers
San Marzano Tomatoes, Mozzarella

Brussels Sprouts Leaves 17

Pancetta, Red Onions, Chili Oil, Caciocavallo Cheese

Cheese Trio 19

Bellavitano Espresso / Humboldt Fog Goat / Gorgonzola-Dolce

Combo 19

Sausage, Pepperoni, Mushrooms, Onions
Pork & Beef Sugo, Mozzarella

Prosciutto San Daniele 19

Artichokes, Mozzarella, Wild Arugula, Red Pepper Oil Drizzle

Verdure Arrostita 19

Carciofo, Funghi, Asparago, Melanzana, Cipolle
Tomato, Red Bell Pepper, Mozzarella

Dungeness Crab 20

Red Onions, Wasabi, Avocado, Mozzarella

GRATUITY IS NOT INCLUDED

Pastas

HOUSE-MADE FRESH SPINACH CAPPELLINI

Fresh Tomato 20

Basilico Verde, Garlic, Kalamata Olives, Maldon Sea Salt

Dinosaur Kale 20

Tomatoes, Bell Peppers, Slivered Almonds, Red Pepper Oil

Shellfish 29

Clams, Mussels, Prawns, Garlic, Fresh Basil, Parsley
Spicy Chili Tomato Brodo

HOUSE-MADE FRESH FETTUCCINE

Slow-Roasted Pork & Beef Sugo 20

With Meatballs + 7

Dungeness Crab 25

Garlic Scallop Sauce, Cherry Tomatoes

Asparagus Chicken 22

Oven-Roasted Tomatoes, Toasted Almonds, Garlic, Basil

Prawns 24

Bell Peppers, Arugula, Pancetta, Garlic, Basil Dijon Vinaigrette

Crab Alfredo 25

Spinach, Almonds w/Chicken 20.00 w/Prawns 22.00

CAMPANELLE PASTA

Chicken & Mushroom 20

Scallions, Monterey Jack Cheese

Salmon & Asparagus 20

Light Lemon Scallion Cream Sauce

Sausage & Mushroom 20

Roasted Bell Peppers, Tomato Sauce, Green Onions

HOUSE-MADE

Lasagna Al Forno 25

Slow-Roasted Pork & Beef Sugo, Mozzarella, Grana Padano

Artichoke Ravioli 20

Gnocchi Potato Dumplings 20

Prepared In One Of The Following Ways:

- Fennel Sausage, Kale, Sautéed Onions, Gochujang Spiced
- Cremini Mushroom, Thyme, Oregano, Chianti Reduction
- Gorgonzola Dolce, Asparagus, Toasted Slivered Almonds
- Slow-Roasted Pork & Beef Sugo
- Tomato Cream Sauce

Desserts

10

Tiramisu

Chocolate Bomb

Limoncello Mascarpone Cake

Salted Caramel Vanilla Crunch Cake

Cheesecake Of The Day

Cocktails

10

Ginger Mule Cooler	Vodka, Fresh Lime Juice, Cock 'N Bull Ginger Beer
Sangria Mia	Red Wine, Raspberry Lemon Lime Juice, Peach, Soda, On The Rocks
North Beach Martini	Brandy, Sweet Vermouth, Touch Of Fernet Branca
Italian Margarita	Tequila, Lemon, Lime, Soda, Amaretto Di Saronno, On The Rocks
French Lemonade	Vodka, Raspberry Lemonade, Chambord
Mojito	Rum, Lime Juice, Fresh Muddled Mint, Soda
Mimosa Italiano	Prosecco, Orange Juice, Campari Float

Sparkling Wine

	Bottle	Half Bottle Decanted	Glass
320 Prosecco Avissi	35	20	12
301 Roederer Estate Brut	45		

White Wine

319 White Zinfandel	Beringer, Napa	25	14	10
336 Riesling	St. Michelle, Washington	35	20	12
322 Sauvignon Blanc	Honig, Napa	35	20	12
356 Pinot Grigio	Antinori St. Cristina, Sicily	35	20	12
326 Chardonnay	Bargetto, Monterey County	35	20	12
345 Chardonnay	Rombauer, Carneros	50	27	15

Red Wine

220 Chianti	Tiziano Reserve, Tuscany	35	20	12
276 Malbec	Trapiche Oak Cask, Argentina	35	20	12
223 Merlot	Bargetto, Central Coast	35	20	12
234 Cabernet	Hess Select, North Coast	35	20	12
236 Zinfandel	Coppola, Director's Cut	45	25	14
275 Pinot Noir	Meiomi, California	45	25	14
264 Cabernet	Jordan, Alexander Valley	80		
Corkage Charge		10		

Draft Beer 9

Stella Artois
Lagunitas IPA
Franziskaner Weissbier
Prohibition Ale

Bottled Beer 9

Anchor Steam
Corona
Peroni

Beverages

5

Coke, Diet, Sprite	Iced Tea, Arnold Palmer
Oj, Grapefruit, Cranberry	Coffee, Tea
Apple Juice	Espresso Dbl
Raspberry Lemonade	Cappuccino Dbl
Cock 'N Bull Ginger Beer	Latte Dbl

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

Calzone's Restaurant

430 Columbus Avenue ~ San Francisco Ca 94133 ~ 415.397.3600 ~ www.calzonesf.com

Join Us On Facebook, Twitter & Instagram