

Appetizers

GARLIC BREAD 4.95

baked in our wood-fired oven

GARLIC BREAD 6.95

with melted smoked mozzarella

SOUP 6.95

of the day—house made

GARLIC FRIES 6.95

horseradish cocktail dipping sauce

BRUSCHETTA 9.95

garlic pesto toasted baguette
roma tomatoes with basil oil

ARTICHOKE 9.95

with lemon butter & parsley

SCALLOPS 9.95

with wasabi pesto aioli
wrapped in pancetta & seared

ITALIAN POT STICKERS 9.95

filled with mild sausage
wild mushrooms, ginger & garlic

EGGPLANT CROSTINI 8.95

seasonal tomatoes, goat cheese
balsamic dressing

CALAMARI 9.95

rolled in seasoned semolina
horseradish-ginger cocktail sauce

MUSSELS 9.95

in a garlic, ginger & cilantro broth
with linguisa

CLAMS 12.95

steamed with italian parsley & garlic butter

CRAB CROSTINI 12.95

smoked salmon & avocado
drizzled with extra virgin olive oil

Salad

BABY SPRING LETTUICES 7.95

grape tomatoes, avocado
toasted pine nuts & red onion
ginger oil vinaigrette

TOMATO 9.95

heirloom tomatoes, red onions
avocado & basil with crostini
balsamic vinaigrette

CAESAR 9.95

whole uncut baby romaine
croutons & shaved grana cheese
caesar dressing

BUTTER LETTUCE 9.95

toasted pumpkin seeds
manchego, sun dried cranberries
pt. reyes bleu cheese vinaigrette

ROCKET ARUGULA 9.95

artichokes, garbanzo beans
oven-roasted tomatoes
humboldt fog goat cheese in lemon oil

FUJI APPLES 9.95

sun dried cranberries, candied walnuts
rocket arugula
raspberry vinaigrette

ORGANIC BEETS 9.95

humboldt fog goat cheese
red onions & toasted pumpkin seeds

CHICKEN 14.95

butter lettuce, avocado, organic beets
corn, onions & pancetta
lemon dijon vinaigrette

CRAB 15.95

dungeness crab, baby spring lettuces
toasted sesame seeds & wonton crisps
soy ginger vinaigrette

Soup & Sandwich

ITALIAN SAUSAGE 9.95

thinly sliced coteghino sausage
fontina & rocket arugula

PROSCIUTTO 10.95

san danielle prosciutto
artichoke hearts & jack cheese

VEGETABLE 10.95

roasted mushrooms, eggplant
bell peppers, artichoke
humboldt fog goat cheese & mozzarella

SMOKED SALMON 9.95

bermuda onions, capers & wasabi aioli

EGGPLANT 9.95

balsamic marinated eggplant
tomatoes & mozzarella

SALUMI 9.95

artisanal tuscan salame
mortadella & prosciutto
roasted bell peppers & mozzarella

BUTCHER'S BURGER 11.95

ground chuck, monterey jack
grilled onions & catsup

CHICKEN 10.95

fulton valley roasted chicken breast
avocado, bermuda onions & fontina

PORTUGUESE SAUSAGE 9.95

spicy sausage, onions, rocket arugula
red chili flakes & smoked mozzarella

CRAB MELT 15.95

avocado, bermuda onions & fontina

SOUP & SALAD 9.95

(fries or salad may be substituted for soup)

SALAD OR PASTA ADD-ONS:

roasted chicken breast	3.95
smoked salmon	4.95
prawns	5.95
dungeness crab	7.95
pt. reyes bleu cheese	1.95
humboldt fog goat cheese	1.95

Calzone's

430 columbus avenue ~ san francisco
415.397.3600
calzonesf.com

we accept visa, mastercard, diner's club, american express & discover
please, no personal or travelers checks
service charge of 18% may be added to parties of 6 or more

Calzone

SMOKED CHICKEN 14.95
pomodoro sauce, ricotta, artichoke hearts
mozzarella

ITALIAN 14.95
artisanal salami, mortadella, prosciutto
baby artichokes, tomato smoked
mozzarella

MARINATED EGGPLANT 13.95
tomatoes, roasted garlic
fresh herb ricotta & mozzarella

LASAGNA-STYLE 14.95
bolognese meat sauce
coteghino sausage, mushrooms
mozzarella & ricotta

SWISS CHARD 13.95
artichoke, caramelized onions fontina

PESTO CHICKEN 13.95
pomodoro sauce white cheddar & ricotta

Pizza

MARGHERITA 13.95
fire-roasted tomatoes
garlic, fresh basil & smoked mozzarella

PEPPERONI 13.95
bolognese sauce
parmesan, basil & mozzarella

SAUSAGE 13.75
coteghino sausage
caramelized onions, tomato sauce
fontina cheese

ARTISANAL SALAME 13.50
pomodoro sauce, black olives
ricotta & mozzarella

SMOKED SALMON 13.75
scallions, capers, jack cheese

MUSHROOM 13.95
caramelized onions & mozzarella

EGGPLANT 12.95
balsamic marinated eggplant
black olives & humboldt fog goat cheese

PROSCIUTTO 14.95
baby artichoke, tomatoes mozzarella

COMBO 14.95
italian sausage, pepperoni
eggplant, onions, bolognese sauce
mozzarella

FOUR CHEESE 13.95
smoked mozzarella, fontina, grana
raw milk white cheddar
rocket arugula

VEGETABLE 13.95
mushrooms, bell peppers, asparagus
artichoke, tomatoes, onions fontina

BBQ CHICKEN 13.95
green onion, bell pepper
smoked mozzarella

ROCKET ARUGULA 14.95
prosciutto & mozzarella
drizzled with red pepper oil

CRAB 15.95
dungeness crab, avocado & onions
fontina & grana

Pasta

angel hair

FRESH TOMATOES 13.95
basil, garlic, italian olives
extra virgin olive oil

SHELL FISH 17.95
clams, mussels & prawns
garlic pomodoro sauce

fresh fettuccine

BOLOGNESE 13.95
five hour pork & beef sugo

BROCCOLINI 13.95
tomatoes, pine nuts
red pepper oil

CHICKEN ALFREDO 14.95
pt. reyes bleu cheese
swiss chard, artichokes & pine nuts

CHICKEN & ASPARAGUS 14.95
roasted tomatoes
pine nuts, garlic & basil

PRAWNS 16.95
swiss chard, red bell peppers
pancetta, garlic & basil

PRAWNS ALFREDO 16.95
pt. reyes bleu cheese
swiss chard, artichokes & pine nuts

CRAB 16.95
garlic scallop sauce with grape tomatoes

CRAB ALFREDO 16.95
pine nuts

orzo

CHICKEN & MUSHROOM 14.95
garlic jack cheese

SAUSAGE 14.95
red bell peppers
caramelized onions

ASPARAGUS 13.95
asparagus butter sauce
spanish manchego cheese

SALMON 14.95
asparagus & green onions
parsley lemon oil

MIXED SEAFOOD 17.95
clams, mussels, white fish
roasted bell peppers
white wine lemon butter sauce

ravioli

RAVIOLI 14.95
filled with roasted chicken & mascarpone
sautéed in extra virgin olive oil
crispy sage

lasagna

LASAGNA 14.95
fresh thin pasta sheets
layered with bolognese meat sauce
mozzarella & parmesan

gnocchetti

(baby potato dumplings)

GNOCCHETTI 14.95
prepared in one of the following ways:

- basil, garlic roasted roma tomato sauce
- creamed asparagus sauce & manchego
- tomato cream sauce
- rocket arugula pesto sauce
- bolognese-five hour pork & beef sugo

Entrees

WHITE FISH 13.95
sautéed hawaiian white fish filet
in a soy ginger glaze
over chopped romaine

TILAPIA 13.95
sautéed with seaweed
degazed with a soy ginger butter
zucchini mashed potatoes

PORK SCALOPPINI 17.95
topped with eggplant & fontina
swiss chard & zucchini mashed potatoes

PORK MILANESE 17.95
stuffed with prosciutto & fontina
dipped in panko bread crumbs
swiss chard & zucchini mashed potatoes

CHICKEN 16.95
roasted fulton valley half chicken
broccolini & zucchini mashed potatoes

LAMB 16.95
seared tenderloin over rocket arugula
with a wasabi vinaigrette

SALMON 19.95
tomatoes, black olives & asparagus
zucchini mashed potatoes

MIXED SEAFOOD 19.95
salmon, hawaiian white fish & prawns
sautéed with seaweed
degazed with a soy ginger butter
zucchini mashed potatoes

STEAK 19.95
petit filet mignon
pan-seared in its natural juices
swiss chard & zucchini mashed potatoes

Dessert

TIRAMISU 7.95
italian sponge cake with rum, espresso
& light cream cheese

CHOCOLATE MOUSSE CAKE 7.95
with raspberry coulis & mint cream

TORTA DELLA NONNA 7.95
with meyer lemon zabaglione

TORTUGA CARIBBEAN RUM CAKE 7.95
with whipped cream

Cocktail

9.00

CAIPIRINHA leblon cachaca, fresh squeezed lime juice & liquid sugar

FRENCH LEMONADE vodka, raspberry lemonade & chambord

CHAMPAGNE COCKTAIL st. germain sweet bitters

RED RUSSIAN vodka, strawberries & cream

Mojito

9.00

MOJITO rum, lime, mint & soda

MELON MOJITO

PINEAPPLE MOJITO

CUBAN BLUE MOJITO

STRAWBERRY MOJITO

BAJA MOJITO made with tequila

MOSCOW MOJITO with vodka, chambord, mint & lime

Sparkling Wine

	bottle	glass
310 KENWOOD	25.00	8.00

312 **DOMAINE CHANDON** 12.00 split

White

301 **HOUSE WHITE** 19.00 7.00
gladiatore frascati

302 **CHARDONNAY** 25.00 8.00
guenoc, lake county

303 **CHARONNAY** 35.00 12.00
sonoma cutrer

307 **PINOT GRIGIO** 27.00 8.00
pravis, tuscanly

306 **SAUVIGNON BLANC** 29.00 9.00
jax y 3, napa

305 **FUME BLANC** 29.00 9.00
chateau st. jean, sonoma

304 **RIESLING** 29.00 9.00
auto moto

308 **WHITE ZINFANDEL** 19.00 7.00
st. george

Red

	bottle	glass
201 HOUSE RED 23.00 7.00 nerrello del bastardo		

202 **CHIANTI** 25.00 8.00
aquila d'oro

203 **CHIANTI** 29.00 9.00
tiziano reserve, tuscanly

207 **CABERNET** 29.00 9.00
b. v. napa

204 **CABERNET** 35.00 12.00
hess allomi vineyard

210 **PINOT NOIR** 29.00 9.00
castle rock, monterey

206 **PINOT NOIR** 34.00 12.00
bianchi, santa maria valley

209 **MERLOT** 28.00 9.00
hahn

205 **SYRAH** 28.00 9.00
trincherro

208 **ZINFANDEL** 29.00 9.00
valley of the moon

CORKAGE CHARGE 10.00

Beer

4.95

Draft

STELLA ARTOIS

RACER 5 IPA

GREAT WHITE

FAT TIRE AMBER ALE

Bottled

ANCHOR STEAM

PERONI

DOG FISH HEAD MIDAS TOUCH

CORONA