

CALZONE'S

RESTAURANT

BRUSCHETTA/CROSTINI BAR

- wood-fired oven-baked garlic bread 7.95
- cracked black pepper cheese bread 9.95
- prosciutto avocado, aged balsamico 11.95
- crab avocado wasabi chives, nori 15.95
- bruschetta tomatoes, fresh basil, garlic, basil oil 11.95
- crispy spanish sausage aged balsamico, avocado 11.95
- charred bell pepper avocado, extra virgin olive oil, balsamic marinade 10.95
- marinated eggplant tomatoes, humboldt fog goat cheese, chives 10.95
- smoked salmon & dungeness crab avocado, extra virgin olive oil, maldon sea salt 16.95

SMALL PLATE

- soup of the day 8.95
- garlic fries chipotle remoulade 8.95
- seared scallops pancetta-wrapped, wasabi aioli 17.95
- jalapeño butter meatballs caciocavallo cheese 15.95
- mussels garlic ginger cilantro broth, spicy artisan sausage 18.95
- italian potstickers filled with mild sausage, mushrooms, ginger, garlic, sesame seeds 15.95
- calamari sliced lemon, cherry peppers, rolled in seasoned semolina, chipotle remoulade 19.95

SALAD

Add Crab +9.95 Shrimp +6.95 Steak Scaloppini +6.95 Chicken +6.95 Smoked Salmon +6.95

- smoked salmon on arugula, avocado, wasabi dressing 17.95
- little gem caesar croutons, shaved manchego el tragal cheese 13.95
- heirloom tomatoes red onions, avocado, basil crostini, aged balsamic 13.95
- brussels sprouts & kale salad red onions, toasted almonds, parmigiana, lemon oil 13.95
- butter lettuce tomatoes, slivered almonds, avocado, evoo vinaigrette 13.95/ side salad 9.95
- golden & striped organic beets humboldt fog goat cheese, onions, toasted almonds 13.95
- wild arugula artichokes, almonds, roasted tomatoes, humboldt fog goat cheese, lemon oil 13.95
- crab louie tomatoes, avocado, onions olives, beets, asparagus, egg 25.95/ shrimp 22.95/ crab & shrimp 31.90

BAGUETTE SANDWICH

Add A Side Of: Soup Caesar Salad Or Fries +4.95

- crab melt avocado, red onions, monterey jack 19.95
- meatball san marzano pomodoro sauce, caciocavallo cheese 13.95
- steak sandwich sautéed sliced filet mignon, caramelized onions, spinach 14.95
- roasted eggplant marinated in garlic, capers, onions, balsamic vinaigrette 13.95
- calzone burger grass-fed angus beef, grilled onions, monterey jack cheese, catsup 14.95
- mary's roasted chicken breast avocado, red onions, chipotle romoulade, jack cheese 13.95

LARGE PLATE

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

- filet mignon sautéed in its natural juices 39.95
- steak scaloppini gorgonzola dolce 19.95 (extra meat 6.95)
- mixed grill scallops, prawns, salmon, soy jalapeño butter sauce 29.95
- oven-roasted salmon sesame oil ginger glaze on a bed of shredded lettuce 29.95
- mary's chicken breast milanese panko-encrusted, lemon white wine caper sauce 24.95
- seared lamb tenderloin sautéed in a soy ginger reduction/ arugula, wasabi dressing 24.95

GRATUITY IS NOT INCLUDED

ALMOND WOOD-FIRED BRICK OVEN

CALZONE

- marinated eggplant** roasted red bell pepper, spinach, cacioavallo cheese 18.95
bbq chicken roasted bellpeppers, raw milk white cheddar cheese, mozzarella 19.95
cherry tomato pie red onions, balsamic vinaigrette, raw milk white cheddar cheese 18.95
lasagna-style slow-roasted pork & beef sugo, mushrooms, fennel sausage, mozzarella 19.95
italian prosciutto, mortadella citterio, artisan salami, baby artichokes, tomatoes, mozzarella 19.95
steak, peppers, onions diced filet mignon, onions, cherry peppers, raw milk white cheddar cheese 18.95

PIZZA

- mushrooms** red onions, thyme, mozzarella, bellavitano cheese 18.95
artisan pepperoni san marzano tomatoes, parmesan, mozzarella 18.95
smoked salmon capers, red onions, scallions, monterey jack cheese 18.95
brussels sprouts pancetta, red onions, chili oil, cacioavallo cheese 18.95
dungeness crab avocado, red onions, wasabi, monterey jack cheese 23.95
cheese trio bellavitano / humboldt fog goat cheese / gorgonzola dolce 18.95
margherita san marzano tomatoes, garlic, fresh basil, cacioavallo cheese 18.95
combo sausage, pepperoni, mushrooms, onions, bolognese sauce, mozzarella 19.95
san daniele prosciutto artichokes, mozzarella, wild arugula, red pepper oil drizzle 18.95
craft sausages spanish, italian, portuguese, onions, cherry peppers, san marzano tomatoes, mozzarella 18.95

PASTA

HOUSE-MADE FRESH SPINACH FETTUCCINE

- fresh tomato** basil, garlic, kalamata olives, maldon sea salt 18.95
shellfish clams, mussels, prawns, garlic, spicy tomato brodo 25.95
prawns red bell peppers, arugula, pancetta, garlic, basil, dijon vinaigrette 24.95
dinosaur kale tomatoes, roasted bell peppers, toasted almonds, red pepper oil 19.95

HOUSE-MADE FRESH PAPPARDELLE

- dungeness crab** garlic scallop sauce, cherry tomatoes 25.95
slow-roasted pork & beef sugo 18.95 with meatballs add 6.95
chicken asparagus oven-roasted tomatoes, almonds, garlic, basil 19.95
crab alfredo spinach, almonds 25.95 substitute chicken 22.95 substitute shrimp 22.95

CAMPANELLE PASTA

- meatballs** jalapeño butter sauce 24.95
chicken & mushroom scallions, monterey jack cheese 19.95
salmon & asparagus light lemon scallion cream sauce 23.95
sausage & mushroom roasted bell peppers, tomato sauce 19.95

HOUSE-MADE

- lasagna al forno**
fresh thin pasta sheets layered with slow-roasted pork & beef sugo, mozzarella, parmigiano 24.95

artichoke ravioli 19.95

or

gnocchi 19.95

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
- tomato cream sauce
- jalapeño butter sauce
- slow-roasted pork & beef sugo

DESSERTS

- tiramisu** 9.95
crème brûlée cheesecake 9.95
salted caramel vanilla crunch cake 9.95
old-fashioned chocolate fudge butter cream fondant 9.95
limoncello cake with lemon-infused mascarpone cream 9.95

CRAFT COCKTAILS 11.95

mimosa italiano	prosecco, orange juice, campari float
french lemonade	vodka, raspberry lemonade, chambord
chili mary	tomato juice, lemon, lime, spices, chili lime rim
north beach martini	brandy, sweet vermouth, touch of fernet branca
moscow mule	stoli vodka, fresh squeezed lime juice, cock 'n bull ginger beer
sangria mia	red wine, raspberry lemon lime juice, soda, peach, on the rocks

SPARKLING WINE

		BOTTLE	1/2 BTL DECANTED	GLASS
320	prosecco avissi	39.95	22.95	11.95
301	estate brut	roederer, alexander valley	49.95	

WHITE WINE

317	house chablis	emerald glen. paso robles	29.95	17.95	9.95
319	white zinfandel	beringer, napa	29.95	17.95	9.95
329	rosé	belleruche, côtes du rhone	39.95	22.95	11.95
335	riesling	st. michelle, washington	39.95	22.95	11.95
322	sauvignon blanc	honig, napa	39.95	22.95	11.95
356	pinot grigio	antinori st. cristina, sicily	39.95	22.95	11.95
326	chardonnay	bargetto, monterey county	39.95	22.95	11.95
345	chardonnay	rombauer, carneros	59.95	34.95	18.95

RED WINE

217	house burgundy	emerald glen, paso robles	29.95	17.95	9.95
276	malbec	trapiche oak cask, argentina	39.95	22.95	11.95
220	chianti	tiziano reserve, tuscan	39.95	22.95	11.95
223	merlot	bargetto, central coast	39.95	22.95	11.95
275	pinot noir	meiomi, california	39.95	22.95	11.95
236	zinfandel	coppola director's cut	39.95	22.95	11.95
234	cabernet	hess select, north coast	39.95	22.95	11.95
264	cabernet	jordan, alexander valley	89.95		
	corkage charge		14.95		

DRAFT BEER 8.95

stella artois
lagunitas ipa
golden road hefeweizen
magnolia kalifornia k lsh

BOTTLED BEER 8.95

anchor steam
corona
peroni

BEVERAGE 4.50

coke, diet, sprite
oj, grapefruit, cranberry
apple juice
raspberry lemonade
cock 'n bull 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

We cannot guarantee that the food served in this restaurant is suitable for patrons with severe allergies. The food served here may include, among other things, peanuts, tree nuts, soy, flour, salt, sugar, dairy, milk, eggs, wheat, meats, poultry, seafood and shellfish.

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