

**PIZZA PIZZA**

**THIN CRUST**      BABY    SMALL    MEDIUM    LARGE

**Tomato and Cheese**    **10.00**    **12.00**    **12.75**    **14.50**

**One Ingredient**        **11.00**    **13.00**    **14.00**    **15.75**

**Additional Ingredient**    **1.50**    **2.00**    **2.50**    **3.00**

**Vegetarian Delight**    **14.00**    **15.00**    **16.00**    **19.00**

Includes broccoli, spinach, mushrooms, onions, zucchini and carrots *(sorry no substitutions)*

**Calo Special**            **14.00**    **15.00**    **16.00**    **19.00**

Includes sausage, onion, green pepper and mushrooms *(sorry no substitutions)*

**PAN**                                      SMALL    MEDIUM    LARGE

**Tomato and Cheese**        **12.50**    **13.75**    **15.50**

**One Ingredient**            **14.00**    **15.00**    **16.95**

**Additional Ingredient**    **2.00**    **2.50**    **3.00**

**Vegetarian Delight**        **14.00**    **16.00**    **19.00**

Includes broccoli, spinach, mushrooms, onions, zucchini and carrots *(sorry no substitutions)*

**Calo Special**            **14.00**    **16.00**    **19.00**

Includes sausage, onion, green pepper and mushrooms *(sorry no substitutions)*

**STUFFED**                                SMALL    MEDIUM    LARGE

**Tomato and Cheese**        **13.50**    **15.50**    **17.50**

**One Ingredient**            **14.50**    **15.95**    **19.00**

**Additional Ingredient**    **2.00**    **2.50**    **3.00**

**Vegetarian Delight**        **17.95**    **19.95**    **22.95**

Includes broccoli, spinach, mushrooms, onions, zucchini and carrots *(sorry no substitutions)*

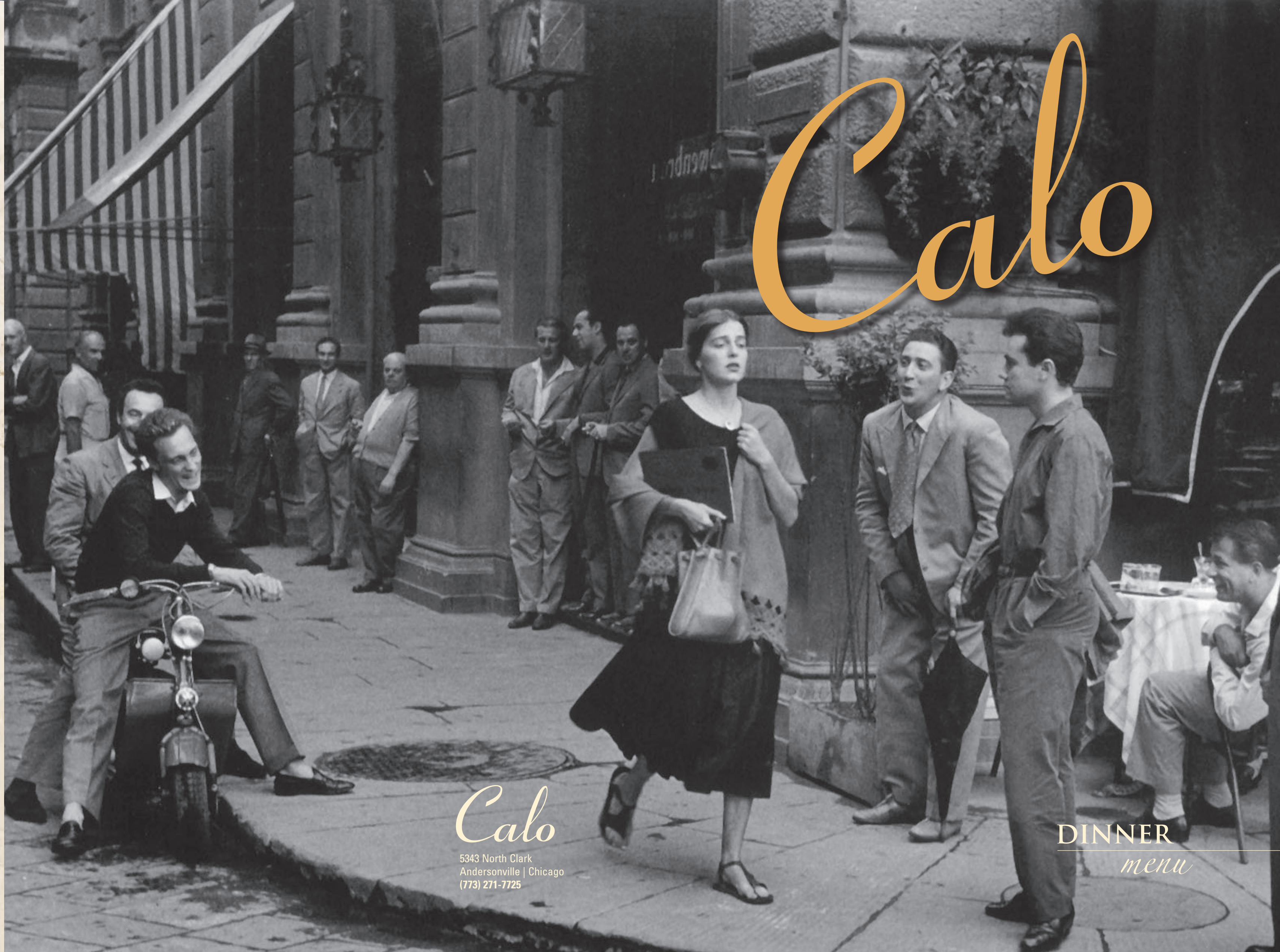
**Calo Special**            **17.95**    **19.95**    **22.95**

Includes sausage, onion, green pepper and mushrooms *(sorry no substitutions)*

**ADDITIONAL INGREDIENTS**

Italian Sausage	Onion	Jalapeño Peppers
Sausage	Canadian	Sun Dried
Hamburger	Bacon	Tomatoes
Black Olives	Prosciutto	Zucchini
Spinach	Feta Cheese	Hot Italian
Salami	Shrimp	Giardiniera
Green Peppers	Mushroom	Ricotta Cheese
Chicken	Roast Beef	Carrots
Broccoli	Garlic	Artichoke
Pineapple	Green Olives	BBQ Sauce
Pepperoni	Bacon	
Goat Cheese	Anchovies	
	Meatball	

# Calo



## Calo

5343 North Clark  
Andersonville | Chicago  
(773) 271-7725

DINNER  
*menu*

## ANTIPASTI APPETIZER

**PROSCIUTTO E MELONE** Melon wrapped with prosciutto di parma and served with arugula, tomatoes, lemon, extra virgin olive oil, parmigiana shavings and balsamic glaze **9.95**

**VONGOLE AL FORNO** Baked clams **9.25**

**CALAMARI ALLA GRIGLIA** Fresh calamari marinated and grilled; served over sautéed spinach **9.95**

**ARTICHOKE AND SPINACH FORMAGGIO** Served with warm crostinis **8.95**

**BRUSCHETTA** Toasted Italian bread topped with roma tomatoes, cannellini beans, basil, garlic, and extra virgin olive oil **7.25**

**POLIPO ALL GRIGLIA** Baby octopus marinated and grilled; served over sautéed spinach **10.95**

**CALAMARI FRITTI** Fried or Diavola style **8.50**

**SCAMPI DE JONGE** Shrimp baked with garlic, spinach and butter sauce **10.95**

**COZZE ALLA CREMA** Black mussels sautéed with scallions in a creamy chardonnay wine sauce **10.95**

**FRUTTI DI MARE ALLA GRIGLIA** Grilled shrimp, scallops, octopus and calamari served over sautéed spinach (serves 4-6) **27.95**

**MOZZARELLA FRITTI** Fresh mozzarella breaded and fried; served in a light marinara sauce **7.95**

**ROTOLO DI MOZZARELLA** Fresh mozzarella wrapped in prosciutto and served with tomato, basil, balsamic vinegar, garlic and olive oil **9.95**

## INSALATE SALADS

**INSALATA DELLA CASA** House salad **4.95**

Dressings: House, Balsamic, French, Creamy Garlic, 1000 Island, Ranch, Caesar and Blue Cheese\* (\*Additional 60¢)

**SMOKED BRAID SALAD** Toasted garlic crostinis with arugula, prosciutto di parma and grape tomatoes tossed with Italian vinaigrette and topped with smoked mozzarella cheese **9.95**

**MEDITERRANEAN SALAD** Mixed greens and Romaine lettuce tossed with tomatoes, Kalamata olives, Bermuda onions and cucumbers in a vinaigrette dressing topped with Feta cheese **8.95**

**INSALATA DI PESCE** Octopus, calamari, sepia, shrimp and mixed vegetables marinated in a vinaigrette dressing **12.95**

**INSALATA ALLA CAESARE** **7.95** add chicken **2.50** add shrimp **3.00**

**CAPRESE SALAD** Fresh mozzarella, roma tomatoes, basil and extra virgin olive oil **9.95**

**ITALIAN CHOPPED SALAD** Mixed greens and Romaine lettuce tossed with a mix of Italian cured meats, cheese and vegetables in an Italian vinaigrette dressing **8.95**

## ZUPPE SOUPS

**MINISTRONE BOWL** **4.50** **SOUP OF THE DAY BOWL** **4.50**

## PIZZA NEOPOLITAN

**MARGHERITA** Fresh mozzarella, tomato sauce and fresh basil **11.00**

**PROSCIUTTO E ARUGULA** Tomato sauce, dry aged or fresh mozzarella, prosciutto di parma, arugula, extra virgin olive oil and parmigiana shavings **14.00**

**CAPRICCIOSA** Tomato sauce, dry aged or fresh mozzarella, prosciutto di parma, mushrooms, black olives and artichoke hearts **14.00**

**FUNGHI** Tomato sauce, dry aged or fresh mozzarella and a trilogy of sautéed mushrooms **13.00**

**CHRISTINA** Tomato sauce, dry aged or fresh mozzarella and onion **12.00**

**DIAVOLA** Tomato sauce, dry aged or fresh mozzarella, Genoa salami, onion and red pepper flakes **13.00**

**RAPINI E SALSICCIA** Tomato sauce, dry aged or fresh mozzarella, house-made Italian sausage and fresh rapini **13.00**

**NOPOLETANA** Tomato sauce, dry aged or fresh mozzarella, anchovies and oregano **12.00**

**SICILIANO** Tomato sauce, dry aged or fresh mozzarella, fresh tomato, black olives, ricotta and roasted red peppers **13.00**

**BBQ** Dry aged or fresh mozzarella, bbq sauce, chicken, Bermuda onion and fresh cilantro **14.00**

**RUSTICA** Tomato sauce, dry aged or fresh mozzarella, Italian sausage, Genoa salami, mushroom, onion and roasted red pepper **14.00**

**DEL MARE** Tomato sauce, dry aged or fresh mozzarella, calamari, baby octopus and shrimp **18.00**

**ZIO GINO** Extra virgin olive oil, dry aged or fresh mozzarella, mushrooms and onion **13.00**

ALL ENTREES INCLUDE SOUP, SALAD, PASTA OR POTATO

## PASTA FRESCA PASTA & GNOCCHI

**FETTUCCINI ALFREDO** Served in a creamy parmigiana cheese sauce with choice of spinach or egg pasta **14.25**  
add grilled chicken **2.50** add grilled shrimp **5.00**

**RIGATONI ALLA BARESE** Italian sausage, chicken, asparagus and roasted red peppers in a zesty tomato, garlic and olive oil sauce **15.25**

**RAVIOLI DI ARAGOSTA** Saffron pasta stuffed with lobster and ricotta cheese in a brandy cream sauce with sun dried tomatoes, asparagus, portobello mushrooms and grilled shrimp **19.95**

**FARFALLE CON VERDURA** Bowtie pasta with asparagus, roasted red peppers and zucchini in a rustic tomato sauce **14.25**

**VONGOLE AL MARINARA** Fresh little neck clams with a choice of red or white sauce, served over linguini **17.95**

**LASAGNA BOLOGNESE** **14.25**

**LINGUINI CARBONARA** Prosciutto and peas in a creamy parmigiana cheese sauce **15.25**

**PASTA WITH MEAT OR MARINARA SAUCE** **12.95** add sausage or meatball **2.00**

**RAVIOLI** Pasta squares filled with meat or cheese in choice of meat or marinara sauce **14.25**

**FARFALLE BUTERA** Bowie pasta with Italian sausage and green peas in a creamy gorgonzola cheese sauce **15.95**

**PAPPARDELLE CON FUNGHI** Grilled shrimp, porcini, portobello and shitake mushrooms in a creamy chardonnay wine sauce, drizzled with white truffle oil **18.95**

**GNOCCHI GORGONZOLA** Potato dumplings stuffed with gorgonzola cheese in a tomato cream basil sauce **15.95**

**LINGUINI FRUTTI DI MARE** Shrimp, scallops, clams, calamari and black mussels, sautéed with your choice of red or white sauce **18.95**

**FETTUCCINI MONTE E MARE** Little neck clams, grilled shrimp, spinach and portobello mushrooms in a garlic white wine sauce **18.95**

**ZITI VODKA** Grilled chicken, sun dried tomatoes and green peas in a vodka tomato cream basil sauce **15.25**

**BUCATINI AL PESTO** Grilled chicken and sun dried tomatoes in a creamy pesto sauce **15.25**

**BUCATINI POMODORO** Grape tomatoes, asparagus and fresh mozzarella in a zesty garlic white wine sauce **14.25**

**BUCATINI AMATRIGIANA** Shrimp, pancetta and onion in a spicy tomato, garlic and extra virgin olive oil sauce **18.95**

**PASTA ITALIA** Shrimp and broccoli in a white wine, garlic and extra virgin olive oil sauce; served over linguini **18.95**

**RIGATONI CON POLLO E FUNGHI** Grilled chicken, porcini, portobello and shitake mushrooms

in a creamy chardonnay wine sauce, drizzled with white truffle oil **15.25**

**PAPPARDELLE ROMANO** Grilled chicken, roma tomatoes, green onions and zesty white wine sauce **15.25**

**ZITI MOLESE** House-made Italian sausage, green peas, tomato sauce, garlic and extra virgin olive oil **14.95**

## RISOTTO RICE

**RISOTTO CON FUNGHI** Porcini, portobello and shitake mushrooms in a creamy chardonnay wine sauce, drizzled with white truffle oil **17.50**

**RISOTTO CON GAMBERI** Grilled shrimp and asparagus in a creamy garlic and olive oil sauce **18.95**

## PESCE SEAFOOD

**ZUPPE DI PESCE** Fish soup: Lobster, crab legs, scallops, shrimp, clams, mussels, squid and filet of sole sautéed in a tomato and garlic wine sauce served with garlic crostinis (Serves 2) **Market Price**

**ALASKAN KING CRAB LEGS** Two pounds steamed and split **Market Price**

**SCAMPI DI JONGHE** Jumbo shrimp baked with spinach in a garlic butter sauce **20.95**

**PESCE DEL GIORNO** Ask your server about our fresh fish special of the day **Market Price**

**GAMBERI FRITTI** Jumbo fried shrimp **19.95**

**POLIPO ALLA GRIGLIA** Baby octopus marinated and grilled; served over sautéed spinach **18.95**

## GRIGLIA FROM THE GRILL

**BISTECCA FIORENTINA** 16-18 oz. bone in ribeye marinated and grilled **35.95**

**FILETTO ALLA GRIGLIA** 10 oz. center cut filet mignon marinated and grilled **32.95**

**BISTECCA ALLA GRIGLIA** 14 oz. prime New York strip steak marinated and grilled **26.95**

**COTOLETTA DI MAIALE ALLA GRIGLIA** Two 8 oz. center cut pork chops marinated and grilled **22.95**

**POLLO ALLA GRIGLIA** Three 5 oz. grilled boneless breasts of chicken marinated in garlic, lemon and olive oil **18.95**

**GAMBERI ALLA GRIGLIA** Grilled shrimp with lemon, garlic and olive oil served over a bed of baby sautéed spinach **20.95**

**BISTECCA ALLA CASA** 10 oz. skirt steak marinated and grilled **19.95**

(Add sautéed mushrooms to any steak \$3.00)

ALL PASTAS INCLUDE CHOICE OF SOUP OR SALAD



## LE SPECIALITA SPECIALS

**B.B.Q. BABY BACK RIBS FULL SLAB** **19.95**  
**1/2 SLAB** **12.95**

**SURF & TURF** 8 oz. filet mignon and an 8 oz. lobster tail **Market Price**

**ROTOLO DI MELANZANA** Eggplant rolled and stuffed with garlic, ricotta and parmigiana cheese; served in a light marinara sauce and topped with mozzarella **15.95**

## PIATTA TIPICI SPECIALTY DISHES

**POLLO PIZZAIOLA** Three 5 oz. boneless breast of chicken topped with mozzarella, tomato sauce, capers, onion, black olives, garlic and extra virgin olive oil **19.95**

**MAIALE MILANESE** Two pan fried 8 oz. center cut Frenched bone pork chops served with cannellini beans, rapini, garlic and extra virgin olive oil **23.95**

**VITELLO CARCIOFI** Veal medallions sautéed with artichoke hearts, mushrooms, onions, white wine and tomato sauce **21.95**

**POLLO VESUVIO** Half chicken roasted and sautéed with roasted potatoes, mushrooms, peas and rosemary in a sherry wine, garlic and olive oil sauce **18.95**

**MEDAGLIONI DI VITELLO** Medallions of veal served with your choice of lemon or marsala sauce **21.95**

**POLLO ALLA PARMIGIANA** Pan fried boneless breast of chicken topped with mozzarella and parmigiana cheese with meat sauce **16.95**

**POLLO SALTIMBOCCA** Three 5 oz. boneless breast of chicken topped with prosciutto di parma, mozzarella cheese, sun dried tomatoes and garlic in an olive oil wine sauce **20.95**

**POLLO FRANCESE** Three 5 oz. boneless breast of chicken dipped in egg batter and sautéed with spinach served with a lemon and white wine sauce **20.95**

**POLLO CAPRESE** Three 5 oz. boneless breast of chicken sautéed with fresh mozzarella and plum tomatoes in a rosemary, garlic white wine sauce **19.95**

### NOTE

Party of 6 or more 18% gratuity added  
Catering and gift certificates available