

MENU

Apertivo

Daily Bruschetta

(Changes Daily/Weekly) Heirloom Tomato, Garlic, Basil, Burratta **10**

Soup of the day

Seasonal creation that changes regularly

Grilled Half Artichoke

Marinated with Shallots, Garlic, Fresh Rosemary, Fresh Parsley, lemon zest and balsamic vinegar then Grilled on red oak and served with lemon, basil, and garlic aioli. **13**

Daily Cheese & Charcuterie Board. Selection of artisan Cheese. locally made charcuterie, House olives and Marinated Mushrooms, assorted crackers, please ask your server for the daily offerings. **29**

Spinach Stuffed Portobello

Portobello mushroom top stuffed with mushroom, Rosemary breadcrumb, Spinach, Parmigiano Reggiano, Mascarpone, Calipaso port wine, garlic, shallots, and topped with an aged artisan cheese blend **12**

Shrimp Alfredo and Rosemary Sourdough

Argentine shrimp with garlic alfredo sauce and our famous toasted rosemary sourdough bread **16**

Insalata

Caprese Salad

Heirloom tomato, skinned and marinated heirloom cherry tomatoes, Burrata, Fresh Basil, EVOO, Aceto Balsamico Tradizionale di Modena **12**

Roasted Garden Vegetable Salad

Sweet potato, Roasted peppers, Eggplant, Mozzarella cheese, over a bed of greens, with white balsamic vinaigrette **16**

Tomato Mozzarella and Avocado Salad

Heirloom tomato, avocado, basil, mixed olives with a grain mustard vinaigrette and burrata cheese **12**

Apple Walnut Salad

Sliced apples, fresh greens, crushed walnuts, bacon and aged Cheddar tossed with a lemon honey vinaigrette **16**

Add to Any Salad: Rosemary, lemon Grilled Chicken Breast **7** Pan Roasted Atlantic Salmon **12**

Il Tramezzino

CaliPaso Burger

Served with house salad, or House Fries. A Choice Aged Angus and Ground Veal Hamburger, American and Fontina Cheese, Crisp Iceberg lettuce, tomato, Cut Pickles, Crispy Fried Shallots, and House made ketchup and mayonnaise sauce, served on a potato bun. **16**

Chicken Parmesan Sandwich

CaliPaso Signature Chicken Parmesan, Grilled Ciabatta, with Basil, Lemon Aioli, Fresh Mozzarella, Chefs Marinara, Parmigiano Reggiano. **18**

Bistecca

Grilled Flat Iron Steak

8oz PRIME cut Flat Iron Steak with mashed seasonal potatoes, seasonal vegetables **30**

Petite Filet Mignon

6 oz. PRIME, Grilled steak, seasonal mash potatoes, Roasted Seasonal Vegetables, Rosemary and Fried Parsnip chips. **35**

14oz Prime Bone-in Ribeye Steak

CaliPaso Hand-Cut Prime Bone-in Ribeye, Mashed seasonal Potato, seasonal vegetables, Caramelized onion. **55**

Add Gorgonzola to any Steak 4 Add Demi glaze 4

Pan Seared Salmon

Antipasto

Chicken Parmesan

Rosemary bread crumb crusted chicken over a cappelini pasta, sundried tomatoes, artichokes and basil. With house marinara and Parmesano Reggiano **24**

Pan Seared Salmon

Salmon seared with rosemary, Lemon basil orzo and artichoke hearts **28**

Pasta Special

Changing special with our latest creation based on season and inspiration

Seafood Entrée

Changing seasonal dish created by the chef to perfection

Postre

Local Vanilla Bean Gelato or Pistachio with Italian Pizzelle Cookie **8**
Tiramisu **10**

Kids Menu

Cheese Pizza **8**

Grilled cheese w/Fries **12**

Kids Chicken Tender and fries **8**

Beverages

Filtered water served upon request / San Pellegrino Sparkling **8** / Aqua Panna Still **5** / Assorted San Pellegrino Flavored Sparkling waters **3** / Soft Drinks **2** / Espresso **3.5** / Cappuccino/café latte **4** / Café Americano **3** / Hot tea **3**

Corkage fee \$15 / A 20% service fee will be added to Parties of 6 or more / Split Plate Charge 5