

Calabria

ristorante italiano

Italy!

No other country offers such an infinite variety of flavorful experiences, from complex and flavorful tastes of the north through the exquisite simplicity of Tuscan food to the spiciness and zest of Sicilian fare.

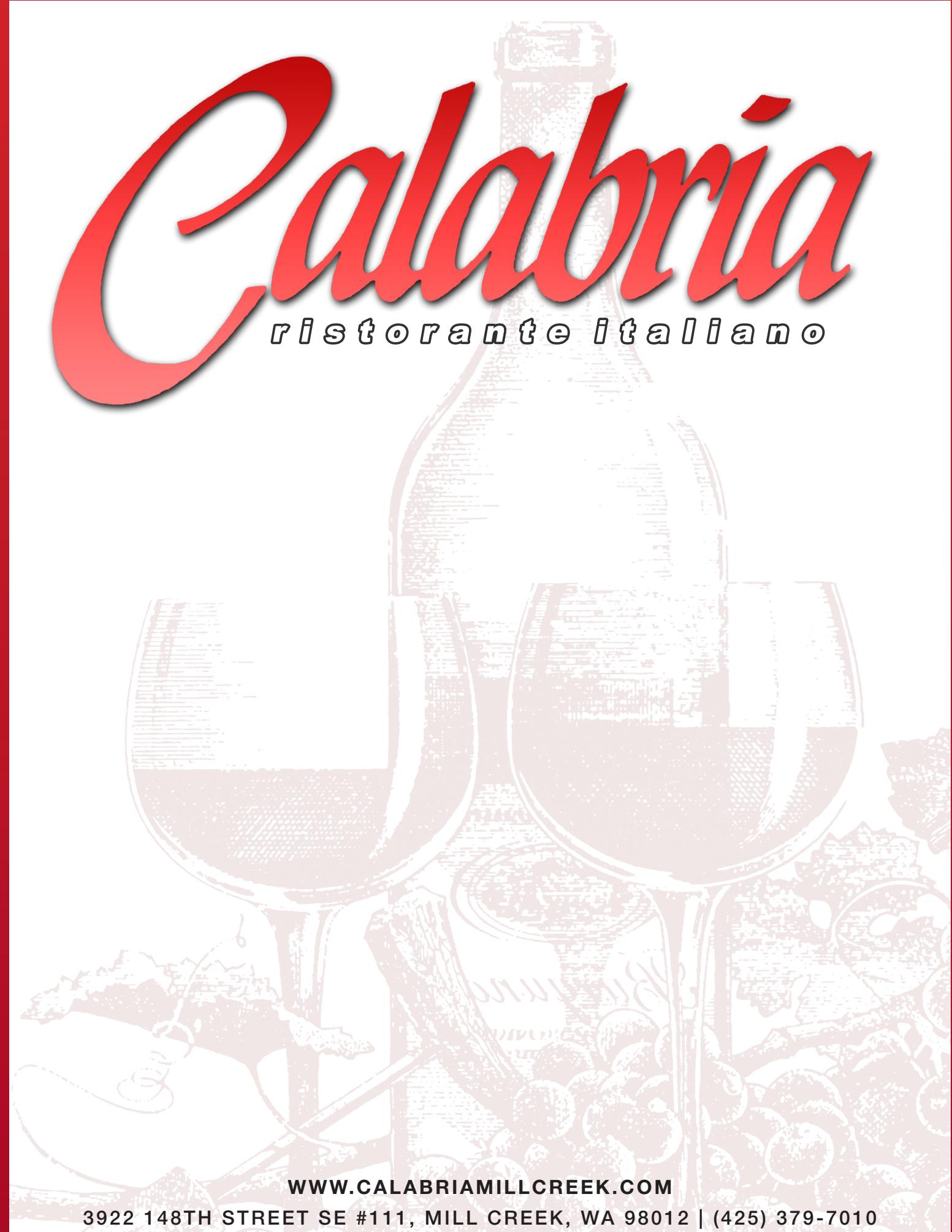
While distinct in flavor, each dish shares a common beginning; the time honored practice of using the finest and freshest ingredients possible.

We here at Calabria hold true to these traditions in preparation of each meal for you.

Our wines have been carefully selected to reflect not only a myriad of pairings with our food, but to offer dollar for dollar the finest quality for the price.

We want you to enjoy your visit with us and please let us know if there is anything we can do to make your dining experience more memorable and satisfying.

Thank you & Buon Appetito!



WWW.CALABRIAMILLCREEK.COM

3922 148TH STREET SE #111, MILL CREEK, WA 98012 | (425) 379-7010

Appetizers

BRUSCHETTA:

Chopped tomato, basil, garlic, and olive oil dressing on toasted bread - **\$9**

CALAMARI AFFOGATI:

Market fresh calamari sautéed with Marinara sauce, garlic, red pepper flakes and white wine - **\$12**

MOZZARELLA CAPRESE:

Slices of fresh mozzarella cheese with tomato, basil and extra virgin olive oil - **\$12**

Zuppe e Insalate

SMALL DINNER SALAD:

Your choice of a small house or caesar dinner salad with purchase of any entree - **\$5**

MINESTRONE:

Fresh homemade vegetable Italian soup with parmesan cheese Cup - **\$5** Bowl - **\$9**

INSALATA DI BIETOLE:

Spinach with red onion, beets, gorgonzola, caramelized pecans in lemon vinaigrette - **\$13**

Pollo

POLLO LIMONE:

Chicken breast sautéed with a lemon, butter and white wine sauce - **\$20**

POLLO MARSALA:

Chicken breast sautéed with sweet marsala wine and mushrooms - **\$22**

POLLO GORGONZOLA:

Chicken breast with Calabria's own famous gorgonzola cream sauce - **\$23**

Pesce

GAMBERI DIAVOLA:

Market fresh prawns sautéed in white wine, garlic, butter and red pepper flakes - **\$26**

PORTOBELLO GORGONZOLA:

Portobello mushrooms sautéed with gorgonzola and cream - **\$12**

VONGOLE AL VINO BLANCO:

Clams sautéed in garlic, white wine with butter and lemon - **\$15**

Pasta

FETTUCCINE ALFREDO:

Fettuccine pasta in a classic alfredo sauce with cream, butter and parmesan cheese - **\$15**

Add chicken breast pieces - **\$20** Add prawns - **\$25**

FUSILLI CAPRESE:

Fusilli pasta, mozzarella, basil, and marinara sauce - **\$15**

Add chicken breast pieces - **\$20** Add prawns - **\$25**

SPAGHETTI ALLA PUTTANESCA:

Capers, anchovies and calamata olives in a spicy tomato sauce with spaghetti - **\$16**

SPAGHETTI AL RAGU DI CARNE:

Classic bolognese meat sauce with spaghetti - **\$17**

SPAGHETTI CON POLPETTE:

Spaghetti with our classic marinara tomato sauce and our homemade meatballs - **\$20**

FETTUCCINE BOSCAIOLA:

Sautéed mushrooms and artichoke hearts in a white cream sauce - **\$16**

Add chicken breast pieces - **\$21** Add prawns - **\$26**

TORTELLINI ALLA PANNA:

Beef tortellini with sautéed ham and parsley in a white cream sauce - **\$18**

Carne

VITELLO MARSALA:

Sliced veal tenderloin sautéed with sweet marsala wine and mushrooms - **\$24**

VITELLO PICCATA:

Sliced veal tenderloin sautéed with butter, white wine, lemon and capers - **\$24**

VITELLO SALTIMBOCCA:

Sliced veal layered with proscuitto and sage, sautéed with butter, olive oil and white wine - **\$24**

** Can be cooked to order

Consuming raw or under-cooked meats may be hazardous to your health

Calabria is not responsible for lost or stolen articles

RAVIOLI CON FUNGHI:

Beef ravioli and sautéed mushrooms in a white cream sauce - **\$18**

PENNE CARRETTIERA:

Penne pasta with sautéed Italian ham, green peas and mushrooms in an aurora sauce - **\$18**

LINGUINE ALLE VONGOLE:

Linguine tossed with clams that are sautéed in a garlic butter and wine sauce - **\$22**

PENNE CALABRIA:

Penne pasta with Calabria's famous gorgonzola sauce - **\$16**

Add chicken breast pieces - **\$21** Add prawns - **\$26**

FARFALLE AL SALMONE:

Bow tie pasta with smoked salmon, capers, calamata olives, onions in a vodka cream sauce - **\$21**

LINGUINE DIAVOLA:

Prawns sautéed with olive oil, garlic, butter, white wine sauce and red pepper flakes - **\$21**

SPAGHETTI DI GABRIEL:

Spaghetti tossed in a creamy tomato bolognese meat sauce, topped with fresh diced red onion - **\$20**

VITELLO PARMIGIANA:

Breaded veal cutlets baked in marinara sauce, mozzarella and parmesan cheeses - **\$25**

VITELLO GORGONZOLA:

Sliced veal tenderloin with Calabria's own famous gorgonzola cream sauce - **\$25**

****BISTECCA CALABRIA:**

Grilled market select prime cut steak with Calabria's own gorgonzola cream sauce, please ask your server - **Market Price**

\$3 fee will be applied to all entree split orders