

ANTI PASTI

PATATA DOLCE ROLLS 🌱	18
Crispy Egg Rolls stuffed with Roasted Sweet Potato, Red Pepper, Mushrooms, Cheese, Marinara and Chipotle Mayo on the side	
CREAMY STUFFED MUSHROOMS P 🌱 🌱	20
Roasted Mushrooms Stuffed With our chefs Cheese Blend, served with Sautéed Spinach, Pickled Onions, and a Polenta Sauce, topped with a Red Wine Reduction	
MOZZARELLA STICKS	16
Mozzarella Sticks with Caesar Dressing, Marinara Sauce	
VEGGIE NACHOS	18
Loaded Veggie Nachos, topped with melted Cheddar Cheese, homemade Salsa, Guacamole and Sour Cream	
POPCORN CAULIFLOWER	18
Pan Roasted Cauliflower, Creamed Zucchini, Tomato Salsa	
EGGPLANT ESPLOSIONE P 🌱	19
Roasted Eggplant Balls with Feta and Mozzarella, Served with Marinara Sauce and Parmesan Cheese	
SWEET POTATO SCALLOP 🌱	19
Roasted Sweet Potato Scallop on a bed of Tahina, topped with Lemon Spinach Vinaigrette, Jalapeno Chutney, Shallots, fresh Cilantro, Fresh Mint, and a Silan Drizzle	
MUSHROOM ASPARAGUS RISOTTO P 🌱	20
Risotto with Mushrooms and Asparagus, topped with Truffle Oil and grilled Asparagus and Parm Cheese	
TRIO PITA & VEGGIES 🌱	20
Phyllo Dough stuffed with our chefs Cheese blend, served with Roasted Vegetable Wedges topped with Marinara and Basil Cream Sauce	
SUNRISE AVOCADO 🌱	21
Avocado “Sun” Stuffed with Quinoa, Cucumber, Red Onion, Carrots, Fresh Mint, Feta Cheese, Roasted Pepper Sauce, Topped with Sweet Potato Chips	
TUNA TOWER	28
Layers of Tacos, Seared Cajun Tuna, Avocado Salad, Chipotle Mayo, and Spring Leaves topped with a Miso Glaze	
TUNA TARTAR	29
Fresh Tuna Tatar with Shallots, Cilantro, Ginger, Mint, Avocado Mousse, Creamed Beets and Tortilla Chips	
Upon Availability	

SIDES

HOME FRIES	9
SWEET POTATO FRIES	9
CHILI FRIES	11
BASMATI RICE 🌱	9
BLACKENED BROCCOLI 🌱	12
CREAMY MASHED POTATOES 🌱	9
SAUTEED MIXED VEGETABLES 🌱	9
GRILLED ASPRAGUS 🌱	14
QUINOA VEGETABLE MEDLEY 🌱	12

INSALATE

SALAD ADD-ONS	
Sunny Side Up 3 Hard Boiled Egg 3 Tuna Salad 3.5	
Avocado 3.5 Sour Dough Chevre Crouton 12 Grilled Salmon 14	
<hr/>	
CAESAR P	15
Romaine Lettuce, Cherry Tomatoes, Parmesan, Croutons, Caesar Dressing	
GREEK 🌱	20
Romaine Lettuce, Cucumber, Kalamata Olives, Red Onion, Roasted Eggplant, Feta, Parsley, Sundried Tomato Dressing	
QUINOA 🌱	20
Mixed Greens, Romaine Lettuce, Cucumber, Cherry Tomato, Red Onion, Roasted Mushrooms, Quinoa, Pumpkin Seeds, Cranberries, Parsley, Honey Mustard Dressing	
AMAZON 🌱 🌱	20
Mixed Greens, Mango, Roasted Beets, Carrots, Red Onion, Pistachio, Feta, Citrus Balsamic Dressing	
AVOCADO 🌱	21
Romaine Lettuce, Tomato, Cucumber, Sweet Potato, Roasted Red Pepper, Hearts of Palm, Avocado Feta, Sundried Tomato Dressing	
MIDDLE EASTERN 🌱	20
Mixed Greens, Roasted Red Pepper, Roasted Mushrooms, Roasted Eggplant, Roasted Sweet Potato, Roasted Corn, Chickpeas, Goat Cheese, Parsley, Zaatar, Lemon Dressing	
SUNNY CITRUS 🌱 🌱	20
Mixed Greens, Grapefruit, Orange, Red Onion, Spiced Roasted Walnuts, Pomagranate Pralines, Feta, Citrus Balsamic Dressing	
FALL COLORS	20
Mixed Greens, Roasted Butternut Squash, Honey Crisp Apple, Red Onion, Craisins, Pom Pralines, Pepitas, Honey Spiced Walnuts, Goat Cheese, Toasted Quinoa, Apple Cider Vinaigrette	
HALOUMI	22
Romaine Lettuce, Mushroom, Red Pepper, Cherry Tomato, Carrots, Red Onion, Fried Haloumi, Sesame Chilli Dressing	

OMELETTES

Served with House Bread, Choice of Israeli Salad or Hash Browns (Served until 4pm)	
Add Gouda, Cheddar, Fresh Mozzarella	3
<hr/>	
3 MUSHROOM OMELETTE	16
Roasted Portabella, Crimini, White Mushrooms, Served with Shitake Aioli	
SPINACH OMELETTE	16
Spinach, Roasted Red Pepper, Pesto, Feta	
VEGETABLE OMELETTE	16
Roasted Zucchini, Roasted Eggplant, Grilled Red Pepper, Roasted Mushrooms	
4 CHEESE OMELETTE P	16
Feta, Mozzarella, Gouda, Parmesan, Herbs	

SOUP

SOUP DU JOUR	8
FRENCH ONION	9

PASTA

Mix ‘n match to create your favorite pasta dish! Gluten Free +3	
<hr/>	
LINGUINE ALLA PUTTANESCA	22
Linguini, Pomodoro Sauce, Red Wine, Cherry Tomatoes, Carrots, Red Onions, Capers, Kalamata Olives, Fresh Parsley	
PENNE ALLA VODKA P	23
Penne Pasta, Rose Sauce	
FETTUCCINI ALFREDO P	23
Fettuccine, Chefs Cream Sauce	
SPAGHETTI SQUASH 🌱	23
Roasted Spaghetti Squash & Tomato, Garlic, Pesto, topped with Roasted Red Peppers, Portabella Mushrooms and Red Onions	
TRIPLE MAC N CHEESE	24
Macaroni, Cheddar and Gouda Cream Sauce topped with Parmesan Panko Crumbs	
LINGUINI POMODORO P	24
Linguini, Roasted Mushrooms, Sun Dried Tomato Cream Sauce	
BASIL PAPPARDELLE P	25
Our Special in House Pappardelle, served with Blistered Cherry Tomatoes and Basil Cream Sauce	
EGGPLANT PARMESAN P	26
Batter Fried Eggplant with layers of Mushroom Tapenade, Ricotta, and Mozzarella, topped with Marinara Sauce	
MIXED MUSHROOMS GNOCCHI P 🌱	27
Our Chefs Very Own Handmade Gnocchi, Roasted Mixed Mushrooms, Pistachios, Pesto Cream Sauce	
SWEET POTATO RAVIOLI P	27
Our Chefs Sweet Potato Ravioli, Roasted Sweet Potato, Sun Dried Tomato Cream Sauce	
MUSHROOM RAVIOLI P 🌱	27
Our Chefs very own handmade Mushroom Ravioli, Portabella Mushrooms, Chestnut, Shitake Cream Sauce	
CHEESE RAVIOLI P	27
Our Chefs very own handmade Cheese Ravioli, Choice of Alfredo or Rose Sauce . Gluten Free Ravioli + 3	
SPINACH TORTELLINI P 🌱	29
Our own chefs handmade Spinach Ricotta Tortellini in a Portobella Mushroom Pesto Cream Sauce and Creamed Beets	

FISH

SERVED WITH 2 SIDE DISHES OF YOUR CHOICE	
Asparagus 8 Quinoa 5 Broccoli 5	
<hr/>	
PANKO CRUSTED FLOUNDER	39
Topped with Pesto Garlic Aioli, Chimichurri	
PAN SEARED SALMON 🌱	41
Pan Seared Salmon topped with a sauce of your choice: Sun-dried Tomato Cream, Maple Glaze or Lemon Herb Sauce	
TURBO with a FRESH TOMATO BUTTER SAUCE	45
Pan Seared Turbo served with a fresh Tomato Brown Butter Sauce and topped with Basil and Parsley 🌱	
PAN SEARED CHILEAN SEA BASS 🌱	54
Pan Seared Chilean Sea Bass topped with a sauce of your choice: Maple Glaze Sauce, Lemon Herb Sauce, Sun-dried Tomato Cream	
GRILLED BRANZINO 🌱	45
Grilled Branzino marinated in White Wine, Mediterranean Spices	
TILE FISH with a MUSHROOM MEDLEY 🌱	49
Pan Seared Tile Fish served with a Portabella Mushroom Broth, Portabella Mushrooms, Kalamata Olives, and Cherry Tomatoes	
AHI BLACKENED TUNA 🌱	51
Fresh Ahi Tuna grilled, marinated in Ancho Pepper Oil, topped with Chimichurri	

TOASTS & WRAPS

Served with Israeli Salad or Home Fries (Served until 4pm)	
Sourdough Toast, Regular Wrap, Whole Wheat Wrap	
<hr/>	
THE WILD FUNGO 🌱	19
Portobello Mushroom, Melted Gouda Cheese, Purple Onion, Shiitake Mushroom Aioli, Parsley Pesto (Sunnyside Up +2)	
THE TUNA	17
Tuna Salad, Hardboiled Egg, Lettuce, Tomato, Purple Onion, Ceasar Dressing (Melted Mozzarella +2)	
THE VERDURA TOAST 🌱	19
Roasted Veggies (Zucchini, Eggplant, Red Pepper, Mushrooms), Mozzarella, Marinara Sauce, Pesto (Sunnyside Up +2)	
THE AVOCADO	19
Avocado, Roasted Red Pepper, Mixed Greens, Feta, Sundried Tomato Pesto, Chipotle Mayo (Sunnyside Up +2)	
THE SMOKED SALMON	20
Hot Smoked Salmon, Mixed Greens, Tomato, Purple Onion, Capers, Herbed Cream Cheese, Caesar Dressing (Sunnyside Up +2)	

PIZZA

POMODORO Regular, Whole Wheat, Sour Dough +3.5 , Gluten Free +1	
KALAMATA 	18
Margherita Sauce, Kalamata Olives, Diced Jalapeno, Red Onion, Feta, Pesto	
MARGHERITA  	18
Margherita Sauce, Fresh Mozzarella, Parm, Basil Pesto	
SPINACH MUSHROOMS	18
Pomodoro Sauce, Spinach, Mushrooms, Confit Garlic, Gouda	
HAWAIIAN	18
Jalapeno Pomodoro Sauce, Pineapple, Kalamata Olives, Chopped Jalapeno, Red Onion, Cheddar, Parsley Pesto	
EGGPLANT PARM  	18
Margherita Sauce, Batter Fried Eggplant, Ricotta Cheese, Fresh Mozzarella, Pesto	
PERSONAL GRANDMA PIE  	19
Mozzarella Cheese, Fresh Mozzarella, Garlic Confit, Margherita Sauce, Pesto	
BIANCA Regular, Whole Wheat, Sour Dough +3.5 , Gluten Free +1	
BIANCA PISTACHIO 	19
Alfredo Sauce, Sauteed Spinach, Garlic Confit, Pistachio, Pomegranate, Silan, and Truffle Oil	
BIANCA FUNGI  	19
Alfredo Sauce, Ricotta, Crimini Mushrooms, Garlic Confit, Mozzarella, Cheddar, Parmesan, Pesto	
BIANCA SPINACH 	19
Alfredo Sauce, Ricotta, Sauteed Spinach, Garlic Confit, Mozzarella, Parmesan, Sun Dried Tomato Pesto	
BIANCA FORMAGGIO  	19
Alfredo Sauce, Confit Garlic, Ricotta, Fresh Mozzarella, Cheddar, Parmesan Cheese, Pesto	
GRILLED VEGETABLE	19
Grilled Eggplant, Zucchini, Roasted Peppers, Portabella, Sun Dried Tomato Pesto, Goat Cheese	

BEVERAGES

HOT DRINKS	Whip Cream +1
COFFEE REGULAR / DECAF	3.5
ESPRESSO SHOT	3.5
CAPPUCCINO	5.5

BEVERAGES

MOCHACCINO	7.5
WHITE MOCHACCINO	7.5
LATTE	7
Caramel, Vanilla, Hazelnut, Lotus, SF Vanilla	7.5
HOT CHOCOLATE	7
Swedish, White Chocolate, Caramel, Hazelnut, Lotus	
TEA	3
Herbal, Caffeinated	
JUICE BAR	
LIMONANA	6
Strawberry/Watermelon/Mango	7
FRESH ORANGE JUICE	6
ICED TEA	5
Home Brewed with Nana	
ICED DRINKS	Whip Cream +1
COLD BREW COFFEE	6
Caramel, Vanilla, Hazelnut, SF Caramel, SF Vanilla	6.5
ICED CAPPUCCINO	6
ICED LATTE	8
Caramel, Vanilla, Hazelnut, SF Hazelnut, SF Vanilla	8.5
ICED MOCHACCINO	8.5
ICED WHITE MOCHACCINO	8.5
BLENDED	Whip Cream +1
FRAPPUCCINO 	9
Caramel, Vanilla, Hazelnut, SF Caramel, SF Vanilla	
MILKSHAKE 	9
Vanilla, Chocolate	
STRAWBERRY SHAKE	10
COFFEE SHAKE 	10
Caramel, Vanilla, Hazelnut, Lotus. Vanilla Ice Cream blended with an Espresso Shot, topped with Whipped Cream	
KALAMATA SHAKE	10
Vanilla Ice Cream blended with Milk Chocolate and espresso topped with Whipped Cream and Chocolate Crunch	

DULCE DE LECHE SUPREME	10
Vanilla Ice Cream blended with Dulce De Leche topped with Whipped Cream and White Chocolate Crunch	
OREO EXTREME	10
Vanilla Ice Cream blended with Oreos topped with Whipped Cream and Oreo Crumble	
HAZELNUT CRUNCH	10
Vanilla Ice Cream blended with Milk Chocolate and Hazelnut Cream topped with Whipped Cream and Hazelnut Crunch	
LOTUS MUNCH	10
Vanilla Ice Cream blended with Lotus Butter, Lotus cookies topped with Whipped Cream and Lotus Crumble	
SNICKERS MUNCH	10
Vanilla Ice Cream blended with Chocolate and PB Cream Milk Choc topped with Whipped Cream and Peanut Crunch	
FRUIT SMOOTHIES 	11
Choice of Orange Juice, Milk, Water Base	
Almond Milk	+1

CHOICE OF 2: STRAWBERRY, BLUEBERRY, MANGO, BANANA, PEACH

BOTTLED	
SODA	3.5
SNAPPLE	3.5
WATER	3
SPARKLING MINERAL WATER	7

DESSERTS

CHOCOLATE SOUFFLE with Vanilla Ice Cream	16
CREME BRÛLÉE with Vanilla Ice Cream 	14
ISRAELI CHEESECAKE	17
BELGIAN WAFFLE with Vanilla Ice Cream	14
LOTUS CHEESECAKE	18
ITALIAN ZEPPOLIS with Vanilla Ice Cream	14
SORBET & FRUIT 	13

 Parmesan  Gluten Free  Contains Nuts

21 South Hope Chapel Road |  |  kalamata_cafe
Jackson NJ, 08527 | 732.987.5555

Kalamata

ITALIAN CAFE

