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<http://www.downtowndelivery.me>

Calzolaio Pasta Company

Appetizers

Clam Chowder (Cup)	\$8.26
Clam Chowder (Bowl)	\$15.34
Side Garden Salad	\$8.26
Side Caesar Salad	\$8.26
French Fries (Small)	\$8.26
French Fries (Large)	\$15.34
Sweet Potato Fries (Small)	\$8.26
Sweet Potato Fries (Large)	\$15.34
Fried Calamari	\$21.24

Tender rings and tentacles, milk marinated and fried in a lightly seasoned breading

Buffalo Chicken Tenders	\$14.16
<i>Southern Style chicken tenderloins tossed in buffalo sauce, served with Ranch dressing</i>	

Calzolaio Sausage Fest	\$15.34
<i>A duo of Hot and mild Italian sausages with regionally famous Pink Aoli sauce for dipping</i>	

Mozzarella Sticks	\$10.62
<i>Mozzarella cheese in seasoned crumbs and fried, with marinara for dipping</i>	

Thai Coconut Shrimp	\$12.98
<i>Five large coconut battered Asian shrimp, butterflyed, then fried, with strawberry Thai chili sauce for dipping</i>	

Cheesy Garlic Bread	\$11.80
<i>Rich garlic butter and spices on crusty Italian bread with melted mozzarella and marinara for dipping</i>	

Bruschetta Appetizer	\$18.88
<i>Fresh roma tomatoes tossed in garlic, extra virgin olive oil, balsamic syrup, fresh basil and oregano, shaved parmesan, asiago and romano, served with toast points</i>	

Caprese	\$18.88
<i>Vine ripened tomatoes, fresh mozzarella, and fresh basil, drizzled in extra virgin olive oil, and garlic</i>	

Sandwiches and Subs

Most items come with a garlic dill spear, kettle chips and coleslaw.

Gluten Free wrap & bread options are available on any items upon request!

BOURBON STREET SMOKE	\$21.24
BRISKET SANDWICH	

Slow smoked sliced beef brisket on a soft toasted brioche with our Jim Beam Bourbon Maple Bbq sauce & caramelized onions

Chicken Caprese Sandwich	\$22.42
<i>Breaded boneless breast of chicken with tomato, fresh mozzarella & pesto served on a brioche bun with chips</i>	

Philly Cheese Steak Sub	\$21.24
<i>Shaved steak, onions, peppers, American and mozzarella cheeses in a crusty baguette</i>	

Carpe Carne	\$22.42
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PLASTICWARE/Utensils

Include Utensils

Pizza

Personal 12in Pizza

Cheese Pizza (12in)	\$14.16
Cheese Pizza (16in)	\$27.14
Pepperoni Pizza (12in)	\$17.70
Pepperoni Pizza (16in)	\$34.22
Chicken Cordon Bleu Pizza (12in)	\$20.06

Grilled chicken, Alfredo sauce, Virginia baked ham, Swiss and mozzarella (no sauce) finished with fresh parsley.

Chicken Cordon Bleu Pizza (16in)	\$37.76
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Grilled chicken, Alfredo sauce, Virginia baked ham, Swiss and mozzarella (no sauce) finished with fresh parsley.

BOURBON St. BBQ BRISKET Pizza (Small)	\$20.06
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Slow smoked beef brisket with Jim Beam Bourbon Bbq sauce & Caramelized onions

Bruschetta Pizza (12 inch)	\$18.88
<i>Diced roma tomatoes, fresh basil, garlic and olive oil finished with asiago, parmesan, romano, mozzarella and a touch of balsamic syrup</i>	

BOURBON St. BBQ BRISKET Pizza (Large)	\$37.76
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Slow smoked beef brisket with Jim Beam Bourbon Bbq sauce & Caramelized onions

Bruschetta Pizza (16 inch)	\$35.40
<i>Diced roma tomatoes, fresh basil, garlic and olive oil finished with asiago, parmesan, romano, mozzarella and a touch of balsamic syrup</i>	

Buffalo Chicken Pizza (12in)	\$20.06
<i>Alfredo & Franks Red Hot, grilled chicken, scallions, Gorgonzola & mozzarella cheeses.</i>	

Buffalo Chicken Pizza (16in)	\$37.76
<i>Alfredo & Franks Red Hot, grilled chicken, scallions, Gorgonzola & mozzarella cheeses.</i>	

Chicken Broccoli 12 inch	\$18.88
<i>Grilled chicken, fresh broccoli, mozzarella and finished with Alfredo sauce.</i>	

Chicken Broccoli 16 inch	\$35.40
<i>Grilled chicken, fresh broccoli, mozzarella and finished with Alfredo sauce.</i>	

La Bella Greca (The Pretty Greek) 12in	\$18.88
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Olive oil, fresh garlic, whole milk ricotta cheese, baby spinach, sliced red onion, kalamata olives, finished with parmesan, asiago, romano cheeses, oregano and red pepper

Pasta & Vegetarian Specialties

#1 Bowl O' Pasta Combo	\$14.16
Burrata Ravioli	\$29.50

Cherry tomatoes, zucchini & kale slaw sautéed in a garlic wine sauce over rich Burrata (a super soft mozzarella) filled jumbo ravioli finished with balsamic syrup.

Stuffed Shells	\$27.14
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Jumbo pasta shells brimming with ricotta and Romano cheeses served with our marinara sauce and garlic bread over wilted baby spinach

Pasta Combo

Build your own meal to fit exactly what you desire.

Chicken

Parmesan	\$30.68
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Marinara sauce & melted parmesan, asiago and romano, mozzarella over linguine

Chicken & Broccoli Alfredo	\$30.68
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Served over fettuccini.

Marsala

Sautéed with mushrooms, Marsala wine & a touch of cream over linguine

Piccata

Lemon, garlic, capers, white wine & butter sauce, served over linguine

Chicken Scampi	\$25.95
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Sautéed in a garlic white wine butter sauce over linguine.

Chicken Carbonara	\$33.04
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Sautéed with pancetta & cracked black pepper tossed in a rich cream sauce with tri-colored tortellini

Seafood

LOBSTER RAVIOLI	\$43.66
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FLORENTINE

Maine Lobster filled saffron ravioli with gulf shrimp and baby spinach in a rich garlic, wine, & butter sauce.

Maine Haddock Filet	\$30.68
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Always Fresh Gulf of Maine

Seafood Alfredo	\$42.48
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Fresh scallops, shrimp, haddock and clams in a rich Alfredo sauce over fettuccine

Fish N' Chips	\$30.68
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Fresh Gulf of Maine haddock battered in Tumbledown Brewing Red Ale and served with fries and tartar sauce

Shrimp Scampi	\$25.95
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Sautéed in a garlic, white wine butter sauce over linguine

Seafood Saute	\$40.12
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Fresh scallops, shrimp, haddock and clams in a rich garlic white wine sauce over fettuccine

Our signature homemade meatball sub on a crusty Italian baguette baked with marinara and mozzarella

Beer Battered Fried Haddock \$21.24
Sandwich
1/4 lb beer battered haddock filet with lettuce, American & tartar sauce on a buttered and toasted Brioche bun

Burgers

Fresh Black Angus 6 oz char-grilled Maine grown all-natural beef burger from Pineland Farms, Freeport, ME on a toasted Lucarellis kaiser roll from Livermore Falls Baking Co. with a pickle and seasoned curly fries.

Lonely Luigi \$17.70
Plain and Simple
The Bacon Blues \$23.60
Gorgonzola, applewood smoked bacon and red onion
Smokehouse \$23.60
Smoked mozzarella, applewood smoked bacon and BBQ sauce
Some Fun-Ghi \$21.24
Fontina and Mushroom

Alcohol

MUST BE 21+. HAVE YOUR ID READY - Must match name on card!

Tumbledown Irish Red Ale (4 pack) \$16.51
Tumbledown Irish Red Ale (Single) \$4.71
Downeast Hard Cider (4 pack) \$16.51 (4pk)
Downeast Hard Cider (Single) \$4.71 (Single)
Zardetto Prosecco split 187 ml \$10.62
Guenoc Noir 750ml \$24.78
Cantini Pinot Grigio 750ml \$46.02
Allagash North Sky (12oz bottle) Single \$4.71
Cantele unoaked Chardonnay 750ml \$35.40
Allagash North Sky (4pk) \$17.69
Allagash White (4pk) \$17.69
Downeast Pear Single (12oz) \$4.13
Downeast Pear 4pk \$16.51
House Margarita \$11.80
House Marg served with salt and lime
Lavender lemonade \$11.80
Deep Eddy Lemon vodka, lavender syrup and lemonade
Mimosa \$11.80
187ml bottle of Prosecco with orange juice and triple sec on the side
Basil Rathbone (2 Martinis) \$23.60
Hendricks, fresh lime muddled with St. Elders and basil
Chocolate Martini (2 Martinis) \$23.60
Godiva chocolate, double chocolate vodka, dark de cacao
Blueberry Festival \$11.80
Stoli Blueberry, blueberry simple syrup, and lemonade
Commoniwannadrinkya \$11.80
Stoli Pineapple Vodka, fresh strawberry compote, and pineapple juice
Espresso Martini (2 Martinis) \$23.60
Vitoa's Espresso, Kahlua, Stoli Vanilla and dark de cacao
Stella Moscato 750ml \$24.78
Di Majo Norante Cabernet \$28.32

flakes, a white variation without red sauce.

La Bella Greca (The Pretty Greek) 16in \$35.40
Olive oil, fresh garlic, whole milk ricotta cheese, baby spinach, sliced red onion, kalamata olives, finished with parmesan, asiago, romano cheeses, oregano and red pepper flakes, a white variation without red sauce
Spanakopita 12inch \$18.88
Whole milk ricotta cheese, baby spinach, garlic, scallions & dill, Pineland Farms feta, mozzarella and parmesan
Spanakopita 16inch \$35.40
Whole milk ricotta cheese, baby spinach, garlic, scallions & dill, Pineland Farms feta, mozzarella and parmesan
Carne Arrabbiata (Angry Meat) \$21.24
Pepperoni, hot sausage, ham and meatball finished with mozzarella and our spicy marinara sauce
Carne Arrabbiata (Angry Meat) 16in \$40.12
Pepperoni, hot sausage, ham and meatball finished with mozzarella and our spicy marinara sauce
"Philly Style" Cheese Steak (12 inch) Pizza 12in \$20.06
Shaved sirloin steak, peppers, onions, American and mozzarella cheeses, no sauce
"Philly Style" Cheese Steak Pizza 16in \$37.76
Shaved sirloin steak, peppers, onions, American and mozzarella cheeses, no sauce
Dragon Slayer 12in \$18.88
Fresh garlic, crushed red pepper, garlic chicken, granulated garlic, roasted red peppers, smoked mozzarella, and cheese, no sauce
Dragon Slayer 16in \$35.40
Fresh garlic, crushed red pepper, garlic chicken, granulated garlic, roasted red peppers, smoked mozzarella, and cheese, no sauce
BBQ Hawaiian 12in \$20.06
Virginia baked ham, fresh golden pineapple & mozzarella with a Jim Beam bourbon & BBQ sauce finished with applewood smoked bacon, served with a side of ranch for dipping
BBQ Hawaiian 16in \$37.76
Virginia baked ham, fresh golden pineapple & mozzarella with a Jim Beam bourbon & BBQ sauce finished with applewood smoked bacon, served with a side of ranch for dipping

Salads

Garden (side) \$8.26
Artisan greens, baby spinach, red onion, cherry tomatoes, green peppers & shredded carrots.
Garden (Large) \$16.52
Artisan greens, baby spinach, red onion, cherry tomatoes, green peppers & shredded carrots.
Caesar (side) \$8.26
Crisp romaine lettuce in snappy dressing with shaved parmesan, asiago & Romano, add Grilled Chicken for 5.99
Caprese Salad \$16.51
a great summer starter for 2! - Vine ripened Tomatoes, fresh mozzarella & fresh basil, drizzled with extra virgin olive oil & garlic

Beef and Pork

Beef Tenderloin Tips Borgogna \$33.04
Roasted tender burgundy beef tenderloin tips over pasta
Maple Bourbon Pork Tenderloin \$28.32
All natural pork tenderloin, pan seared, topped with a snappy BBQ sauce of Jim Beam Bourbon, Applewood smoked bacon & local Hall Farms Maple Syrup served with pasta & vegetable.

Desserts

Brooklyn Blackout Cake \$10.61
The ultimate devil's food cake layered with chocolate pudding, slicked with dark chocolate frosting, and surrounded by devil's food crumbs.
New York Style Cheesecake \$11.79
Sinfully rich New York style cheesecake, baked with a graham cracker crust
Italian Lemon Creme Cake \$12.97
Delicate lemon layer cake with sweetened cream filling and raspberry sauce on the side
Tiramisu \$12.97
Our homemade House Specialty .. delicate lady fingers soaked in espresso & Tia Maria coffee liqueur layered with sweetened mascarpone
Chocolate Peanut Butter Pie (Gluten free) \$11.79
Served in a chocolate GF chocolate cookie crust
Mini Cannoli \$9.43
4 homemade pastry shells with a sweetened ricotta filling
Seasonal Fruit Pie \$10.61
Homebaked strawberry rubarb pie in a short crust

Kids Menu

Kids' Bowl O' Pasta \$9.44
Kids' Cheese Ravioli \$10.62
Kids' Cheese Pizza \$9.44
8"
Kids' Pepperoni Pizza \$9.44
8"
Kids' Macaroni & Cheese \$9.44
Real Kraft Mac n' Cheese with Cape Cod Kettle Chips & Apple Sauce
Kids' Angus Burger \$11.80
4oz Char-grilled Angus Burger with Cape Cod Kettle Chips & Apple Sauce.
Kids' Chicken Fingers \$10.62
Southern style crispy chicken tender fritters with Cape Cod Kettle Chips & Apple Sauce And BBQ sauce
Kids' Grilled Cheese \$8.26
Yellow American on grilled white bread with Cape Cod Kettle Chips & Apple Sauce

750ml	
12 Knights Red Blend	\$28.32
Guinness (4pk)	\$11.79
Guinness (Single)	\$7.08
16 Counties (4pk)	\$17.69
16 Counties (Single)	\$4.71

Maine Maple Salad \$20.06

**DTD FAVORITE* Fresh artisan greens topped with locally grown apple slices from Stony Brook Farm, Wilton ME, walnuts, craisins, and crumbled gorgonzola. Served with our own Maine Maple Cider Vinaigrette*

Caesar (Large) \$16.52

Crisp romaine lettuce in snappy dressing with shaved parmesan, asiago & Romano, add Grilled Chicken for 7.00

Soft-Drinks

Coke (Can)	\$1.17
Diet Coke (Can)	\$1.17
Sprite (Can)	\$1.17
Barqs Root Beer (Can)	\$1.17
San Pellegrino (6pk)	\$11.79
San Pellegrino (Can)	\$2.11
Poland Spring Water	\$1.17
Jarritos- all natural real Sugar soda	\$2.35

Choose Lime, Mandarin or Pineapple