

Calle's Cucina

Fine Dining Menu

First Plates

Fiske Soppa - Swedish Fish Soup \$8.50 small \$6.50
Shrimp, Tuna, Flounder, Calamari, Salmon and Scallop.

Vegan White Bean Chili \$7.50
or with Pork

Spicy Polpetta \$7.50
Beef and turkey meatballs made with fresh herbs, extra virgin olive oil, red onion and carrot in a spicy tomato sauce

Smoked Seafood Plate \$11.50
The very finest smoked scallops, salmon and mussels served with minced shallot, sour cream, capers and crostini (Semi-Vegetarian)

Tastes of Italy \$8.50
A selection of fine meats and cheeses imported from Italy.

Pasta Dishes*

Balsamic Tomato Basil Pasta \$17.50
Linguini pasta in a light tomato-basil sauce with a hint of balsamic

Lasagna Bolognese \$17.50
Rich classic meat sauce, creamy ricotta and mozzarella cheeses

Pasta a la Gorgonzola \$18.50
Rigatoni pasta in a creamy imported Italian Gorgonzola cheese sauce.
(Lacto Vegetarian)

RESERVE A TABLE ONLINE ON
"OPEN TABLE" at
WWW.CALLESCUCINA.COM
2431-2433 St. Paul St. Charles Village
410-235-0128
carlvahlchef@msn.com

Seafood Dishes

Fresh, Wild Pacific Yellowfin Tuna (not endangered)

Fresh, Wild, Maine Pollack

Atlantic Salmon

SEE SPECIALS MENU FOR DETAILS ON FISH DISHES

Meat Dishes*

Roasted Duck Breast with Port \$21.50
The duck breast is marinated in coffee and fresh orange juice infused with ginger and cardamom. It is then Pan seared, braised in Port wine and finished in the oven. THIS DISH IS MY INTERPRETATION OF AN ORIGINAL DISH BY FAMOUS SWEDISH CHEF MARCUS SAMUELSON, PUBLISHED IN HIS COOK BOOK "AQUAVIT"

Braciola \$17.50
Flank Steak rolled and stuffed with Grana Padano cheese, prosciutto, fresh herbs, garlic and raisins
Served with herbed basmati rice caramelized root vegetables

*ALL PASTA DISHES COME WITH A MIXED GREEN SALAD AND FRESH BREAD

**ALL MEAT DISHES EXCEPT COME WITH HERBED BASMATI RICE AND A MIXED GREEN SALAD

Coffee	\$1.75	S. Pellegrino Sparkling Water	\$2.00
Tea	\$1.50	House Sparkling Water	\$1.00
Espresso	\$ 2.50	Soda	\$1.50

ALL DISHES ARE PREPARED IN LIMITED QUANTITIES TO AVOID WASTE AND PRESERVE FRESHNESS

The Happy Ending Ovo-Lacto Vegetarian

Carrot Cake \$7.00
Fresh Carrot and a cream cheese frosting

Strawberry-Caramel Cake \$7.50
Made by Claudi and imported from Café Einstein in Fells Point

Homemade Gelato \$5.00

Panna Cotto \$7.50
Italian cooked cream with warm ginger sauce

Malakoff Cake \$7.50
Chocolate cake topped with whipped cream, layer of lady fingers infused with fresh orange juice, more whipped cream and dark chocolate shavings.

All desserts are homemade by Chef Calle or Claudia at Café Einstein in Fells Point.