



Kalura Trattoria

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

Fast Food Industry →



The 2025 US Pizza Restaurants & Industry Trends Report

Pizza Industry →



The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

Fast Casual Industry →



2025 US Dining Restaurants & Industry

MARKET RESEARCH

Casual Dining Industry →

Competitor Price Intelligence →

Most Ordered

ITEM	PRICE
Spaghetti Bolognese Spaghetti style pasta sauteed with olive oil onion,carrots and celery in a chianti wine tomato meat sauce (very lean Gro...	\$24.00
Spaghetti Carbonara Spaghetti pasta sauteed with garlic, olive oil pancetta and egg yolk in a light cream sauce finished with pecorino Roman...	\$23.00
Pollo Parmigiana Italy's favorite dish breaded chicken breast golden fried an baked with tomato sauce, mozzarella and parmesan cheese ser...	\$32.00
Cesarina Romaine lettuce, shaved parmesan cheese, croutons and Caesar dressing.	\$15.00
Pepperoni Tomato sauce, mozzarella, and pepperoni.	\$20.00
Fettuccine Alfredo Fettuccine pasta sauteed in a creamy alfredo sauce.	\$22.00
Margherita Tomato sauce, mozzarella and fresh basil.	\$18.00
Tiramisu' Classic Italian dessert made with ladyfingers soaked in coffee, layered with mascarpone cheese and dusted with cocoa.	\$12.00
Tutto Pasta Bow-tie Pasta sauteed with olive oil garlic, onion, mushroom.grilled chicken breast and a splash of frascati wine. finis...	\$23.00
Gnocchi Falli Tu Homemade potato dumplings with your choice of pesto sauce, tomato basil sauce, creamy sauce or bolognese sauce.	\$22.00
Capellini Checca Angel hair pasta sauteed with olive oil garlic fresh tomatoes and basil. with a touch of tomato sauce.	\$20.00
Chocolate Cake flourless gluten free	\$12.00

Pizze

ITEM	PRICE
Margherita (Pizze) Tomato sauce, mozzarella and fresh basil.	\$18.00
Pepperoni (Pizze) Tomato sauce, mozzarella, and pepperoni.	\$20.00
Prosciutto Tomato sauce, mozzarella, prosciutto crudo (italian cure ham) topped with fresh arugula and shaved parmigiano.	\$25.00
Pz. Salsiccia Tomato sauce, mozzarella cheese, sausage, mushrooms, bell peppers and gorgonzola cheese.	\$23.00
Vegetariana Roasted Vegetables, Mozzarella and Tomato Sauce.	\$22.00
Quattro stagioni Tomato sauce, mozzarella cheese, spicy soppressata Calabrese (salami).	\$22.00

Le Paste

ITEM	PRICE
Spaghetti Carbonara (Le Paste) Spaghetti pasta sauteed with garlic, olive oil pancetta and egg yolk in a light cream sauce finished with pecorino Roman...	\$23.00

ITEM	PRICE
Spaghetti Bolognese (Le Paste) Spaghetti style pasta sauteed with olive oil onion,carrots and celery in a chianti wine tomato meat sauce (very lean Gro...	\$24.00
Tutto Pasta (Le Paste) Bow-tie Pasta sauteed with olive oil garlic, onion, mushroom.grilled chicken breast and a splash of frascati wine. finis...	\$23.00
Fettuccine Alfredo (Le Paste) Fettuccine pasta sauteed in a creamy alfredo sauce.	\$22.00
Capellini Checca (Le Paste) Angel hair pasta sauteed with olive oil garlic fresh tomatoes and basil. with a touch of tomato sauce.	\$20.00
Penne Pollo E Pesto Pâtes penne mélangées avec du poulet à l'ail et une sauce pesto au basilic maison, à la façon de Gênes.	\$24.00
Farfalle Al Salmone Bow-tie pasta sauteed with fresh atlantic salmon,smoked norwegian salmon, onion and olive oil in a vodka tomato cream sa...	\$28.00
Rigatoni Capri Rigatoni pasta sauteed with olive oil garlic, cherry tomatoes tossed with fresh buffalo mozzarella cheese, fried eggplan...	\$22.00
Pappardelle cacciatore Wide ribbons of pappardelle pasta in a creamy sauce with tender chicken, mushrooms, and fresh herbs.	\$28.00
Spaghetti Ai Frutti Di Mare Spaghetti pasta sauteed with calamari, clams, new zeland mussels atlantic salmon sea scallops, tiger shrimp finished in...	\$32.00
Rigatoni Salsiccia Big tube shaped pasta,sauteed with onions,olive oil, Italian luganega sausage, bell peppers and mushrooms in a light fre...	\$24.00
Penne primavera (vegetarian) Penne pasta sautéed with garlic, olive oil, mixed vegetables and marinara.	\$22.00
Linguine Alle Vongole Linguine pasta sauteed with olive oil garlic,manila clams on the shell and baby clams, in a pinot grigio sauce.	\$28.00
Spaghetti Alle Polpette Traditional spaghetti with meatballs, finished in tomato sauce.	\$22.00
Add Chicken Grilled chicken breast typically added to enhance your pasta dish.	\$5.00
Cioppino A traditional Italian seafood stew, with calamari new zeland mussels, lobster, fresh salmon, tiger shrimp, sea scallops,...	\$40.00
Add Srhimp Shrimp added to your chosen pasta dish, enhancing the flavors with its tender texture and subtle sweetness.	\$6.00

Antipasti

ITEM	PRICE
Mozzarella In Carrozza Deep fried breaded mozzarella cheese, topped with fresh tomato sauce.	\$15.00
Caprese Fresh buffalo mozzarella, basil, Roma tomatoes and extra virgin olive oil.	\$16.00
Calamari Fritti Baby squid, lightly floured and golden fried served with spicy tomato sauce.	\$24.00
Bruschetta Pomodoro Tomatoes, basil, and extra virgin olive oil.	\$14.00

Salads

ITEM	PRICE
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Cesarina (Salads)	\$15.00
Un lit de laitue romaine croquante accompagnée de fines lamelles de parmesan, de croûtons dorés et de la traditionnelle...	
Ellenica	\$16.00
Romaine Lettuce Kalamata Olives, Red Onions, Feta Cheese and Roma Tomatoes Tossed with Oregano Dressing.	
Minestrone	\$14.00
Homemade Fresh Vegetable soup.	
Maria Elena	\$16.00
Mixed baby greens, thinly sliced pears, shaved Almonds and gorgonzola cheese in a raspberry vinaigrette dressing.	
Add Chicken (Salads)	\$5.00
Grilled or crispy chicken added to a base of mixed greens, often accompanied by a variety of vegetables, cheeses, and dr...	
Piccolina	\$9.00
Baby mixed greens, shredded carrots,roma tomatoes, cucumber, in our home made balsamic Vinaigrette dressing.	
Add Shrimps	\$7.00
Sautéed or grilled shrimp added to a salad, typically featuring a mix of greens, vegetables, and possibly a dressing.	

Pasta Fresca

ITEM	PRICE
Ravioli Di Aragosta	\$36.00
Homemade lobster ravioli in a champagne leek sauce.	
Ravioli Alle Melenzane	\$22.00
Eggplant stuffed ravioli, tossed in a vodka tomato cream sauce crispy eggplant and melted mozzarella.	
Ravioli Al Formaggio	\$20.00
Raviolis géants au fromage nappés d'une sauce tomate fraîche.	
Lasagna	\$25.00
Homemade meat lasagna.	
Tortelloni Alla Panna	\$24.00
Homemade tortelloni filled with ricotta, asiago cheese and sauteed with olive oil onion,ham and baby peas in a light cog...	
Gnocchi Falli Tu (Pasta Fresca)	\$22.00
Homemade potato dumplings with your choice of pesto sauce, tomato basil sauce, creamy sauce or bolognese sauce.	

Secondi Piatti

ITEM	PRICE
Pollo Marsala	\$33.00
Poached chicken breast finished in a mushroom Marsala wine sauce served with sauteed spinach and roasted potatoes.	
Pollo Parmigiana (Secondi Piatti)	\$32.00
Escalope de poulet croustillante, enrobée de chapelure et dorée à la perfection, puis nappée d'une sauce tomate riche, g...	
Battuta Di Pollo	\$28.00
Grilled pounded chicken breast finished with virgin olive oil and fresh herbs, served with oven roasted potatoes and sau...	
Salmone al pesto	\$32.00
Grilled fresh salmon filet,topped with a pesto sauce and served over angel hair pasta with a checca sauce (tomato)	
Vitello Piccata	\$35.00
Veal scaloppine sauteed in a lemon caper sowe served with roasted potatoes and sauteed spinach.	

Dessert

ITEM	PRICE
Tiramisu' (Dessert)	\$12.00
Un dessert italien intemporel préparé avec des biscuits à la cuillère imbibés de café, superposés avec du mascarpone onc...	

ITEM	PRICE
Cannoli Crispy pastry shells filled with sweet ricotta, garnished with crushed pistachios and powdered sugar. Served with fresh...	\$12.00
Chocolate Cake (Dessert) flourless gluten free	\$12.00
Panna cotta	\$12.00
Wine and Beers	

ITEM	PRICE
Campagnola Pinot Grigio Campagnola Pinot Grigio typically presents a crisp profile with notes of fresh citrus and green apple, complemented by a...	\$36.00
Poggio Basso Chianti (TUSCANY) Faux	\$38.00
Avalon (Cabernet Sauvignon) This wine typically features a rich blend of dark fruit flavors with hints of oak and vanilla, offering a smooth and bal...	\$42.00
Corona Crisp, Refreshing Mexican Lager with a Smooth Finish. Perfect with a Lime Wedge.	\$8.00
Blue moon Refreshing wheat beer with a twist of citrus	\$8.00
Panna still water 1 liter A 1-liter bottle of Acqua Panna, offering a smooth and naturally sourced spring water from the heart of Tuscany.	\$7.00
Woodbridge Chardonnay (California) This wine typically includes notes of crisp apple, ripe citrus fruit, and a hint of cinnamon spice, aged to enhance its...	\$38.09
Coors light Light and refreshing beer with a clean and crisp taste	\$8.00
Bogle Merlot California Hints of plum and black cherry, with a backdrop of vanilla and mocha, characterize this California Merlot, offering a ba...	\$38.00
Pellegrino sparklin water 1 liter 1 liter bottle of Pellegrino, offering sparkling natural mineral water from Italy.	\$8.00