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Kalura Trattoria

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Menu Prices — October 25, 2026

Kalura Trattoria menu with prices in United States, updated January 2025: 71 items across 9 categories, prices from $5.00 to $42.00.

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Kalura Trattoria Menu with Prices (United States)

Kalura Trattoria menu with prices in United States, updated January 2025: 71 items across 9 categories, prices from $5.00 to $42.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/kalura-trattoria

Menu categories: Most Ordered · Pizze · Le Paste · Antipasti · Salads · Pasta Fresca · Secondi Piatti · Dessert · Wine and Beers

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**
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, lighly floured and golden fried served with spicy tomato sauce.	**$24.00**

ITEM	PRICE
Bruschetta Pomodoro Tomatoes, basil, and extra virgin olive oil.	**$14.00**

Salads

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

Pasta Fresca

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

Secondi Piatti

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

ITEM	PRICE
Vitello Piccata Veal scaloppine sauteed in a lemon caper sowe served with roasted potatoes and sauteed spinach.	**$35.00**

Dessert

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