

Caffe Calabria

3933 30th St 92104-3004 · +16192911759 · Updated: Jan 14, 2026

[View online menu](#)



DOLCI 4

Affogato	\$5.00
Vanilla gelato with a shot of espresso, garnished with cocoa powder	
Coppa Caffè	\$7.00
Vanilla gelato, espresso, nutella, coffee beans, and whipped cream	
Peach Ripiena	\$6.00
Peach sorbetto served in the natural fruit shell	
Mezza Luna	\$12.00
Sweet pizza with Nutella, hazelnuts, Calabria coffee, and confectioner 's sugar	

DOLCI VINI 3

Moscato D'Asti, 10 La Spinetta	AVAILABLE OPTIONS
	\$10.00
	1/2 Bottle: \$30.00
Antique Tawny, Yalumba	\$13.00
Brachetto D'Acqui, '10 "Rosa Regale" Banfi	\$11.00

DIGESTIVI 3

Limoncello	\$6.00
Peachcello	\$8.00
Amaro Montenegro	\$8.00

ANTIPASTI & INSALATE 8

Bresaola	\$12.00
Thinly sliced dry aged beef, grana	
Salumi Misti	\$16.00
Salami, prosciutto, capicola, speck and bresaola, Calabria Peppers and mozzarella	
Prosciutto e Burrata	\$13.00
Prosciutto di parma, burrata, olive oil, flatbread	

Zuppa de Cozze	\$12.00
Black mussels, garlic, heirloom tomato sauce and white wine, warm bread	
Gamberoni Arrosto	\$16.00
Cast iron roasted large shrimp, cherry tomatoes, chive cream sauce and flatbread	
Insalata di Polpo	\$12.00
Warm Octopus Salad, Potato, Celery, Lemon and Olive Oil	
Insalata Caprese	\$13.00
Fresh heirloom tomatoes, burrata, olive oil, basil, flatbread	
Insalata Verde	\$6.00
Artisan baby greens, tomato, red onion, grana, carrot, fennel, red wine vinaigrette	

PIZZE 17

Marinara	\$10.00
Organic San Marzano tomato, basil, oregano, fresh garlic	
Margherita	\$12.00
Organic San Marzano tomato, basil, grana, fior di latte	
Margherita D.O.C.	\$15.00
Organic San Marzano tomato, basil, grana, mozzarella di bufala	
Capricciosa	\$14.00
Organic San Marzano tomato, grana, fior di latte, basil, mushroom, prosciutto cotto, artichoke	
Salsiccia	\$14.00
Organic San Marzano tomato, basil, house-made fennel, sausage, fior di latte, grana	
Diavola	\$14.00
Organic San Marzano tomato, basil, salame piccante, fior di latte, peperoncino, grana	
Quattro Stagioni	\$14.00
"Four Seasons" - Organic San Marzano tomato, basil, prosciutto cotto, fior di latte, mushroom, artichoke, black olive, grana	
Vegetariana	\$14.00
Organic San Marzano tomato, basil, seasonal farm fresh vegetables, fior di latte, grana	
Napoletana	\$13.00
Organic San Marzano tomato, basil, Fior di latte, anchovy, grana	
Prosciutto	\$13.00
Organic San Marzano tomato, basil, prosciutto crudo, fior di latte, grana	
Cotto e Funghi	\$14.00
Organic San Marzano tomato, basil, prosciutto cotto, mushroom, fior di latte, grana	
Bianca	\$13.00
Olive oil, basil, fior di latte, pine-nuts, grana	

Salsiccia e Rapini **\$14.00**

Olive oil, basil, fior di latte, grana, basil, house-made fennel sausage, rapini

Fichi Capri **\$14.00**

Herb ricotta, red wine figs, arugula, and speck

Rubino **\$15.00**

Creme fraiche, speck, caramelized onion, gorgonzola, grana, fresh thyme, basil

Carbonara **\$14.00**

Creme fraiche, speck, asparagus, basil, grana, egg, pepper

Prosciutto e Arugula **\$14.00**

Fresh cherry tomato, basil, prosciutto crudo, fior di latte, grana, arugula, olive oil finish

CALZONI ²

Salsiccia **\$14.00**

Organic San Marzano tomato, basil, house-made fennel sausage, ricotta, grana, fior di latte

Cotte e Funghi **\$14.00**

Organic San Marzano tomato, basil, funghi, grana, fior di latte, ricotta, prosciutto cotto

ROSSO ¹

Rosso da Tavola	AVAILABLE OPTIONS
	\$5.00
	\$8.00
	\$14.00
	\$26.00

SANGRIA ¹

Sangria	AVAILABLE OPTIONS
Red wine, brandy, fresh fruit and pomegranate juice	\$8.00
	\$15.00
	\$27.00

PIEMONTE ⁶

Dolcetto di Dogliani, '13 Pacchenino, DOC	AVAILABLE OPTIONS
	\$12.00
	\$23.00
	\$40.00

Barbera d'Asti, '13, Vietti, DOCG	AVAILABLE OPTIONS
	\$11.00
	\$28.00
	\$39.00

Nebbiolo d'Alba, '11, Indigenous DOC**AVAILABLE OPTIONS**

\$11.00

\$28.00

\$39.00

Nebbiolo 'Martinenga', '13, Marchesi di Gresy, DOC**\$47.00****Barbaresco, '05 Elio Filippino, DOCG****\$100.00****Barolo, '06 Bric Cenciurio "Coste Di Rose," DOCG****\$120.00****VENETO** 3**Valpolicella Ripasso, '12 Tenuta San Antonio, DOC****\$48.00****Veneto Rosso Carmenere "piu", '10 Inama, IGT****\$45.00****Amarone Della Valpolicella, '08 Bertani, DOCG****\$110.00****TOSCANA** 12**Chianti Coli Senesi, Campriano, '13****AVAILABLE OPTIONS**

\$10.00

\$25.00

\$35.00

Rosso di Campriano, '13 Campriano, Straw Flask, 1 liter, IGT**\$47.00****Rosso di Montepulciano '12 Dei, DOC****AVAILABLE OPTIONS**

\$12.00

\$30.00

\$42.00

Vino Nobile di Montepulciano Riserva, '06 Fattoria del Cerro, DOCG**\$120.00****Gentile di Casanova, '08, La Spinetta, IGT****\$53.00****Brunello di Montalcino, '06 Campaperi, DOCG****\$95.00****Brunello di Montalcino, '07 La Poderina, DOCG****\$100.00****Brunello di Montalcino, '07 Ciacci Piccolomini, DOCG****\$125.00****Brunello di Montalcino, '04 La Poderina 'Poggio Banale', DOCG****\$165.00****Morellino di Scansano Riserva '09 Cecchi 'Val delle Rose' DOCG****\$48.00****Super Tuscan 'Lagone', '12, Aia Vecchia, IGT****AVAILABLE OPTIONS**

\$11.00

\$28.00

\$39.00

Super Tuscan, Valdisanti, '09 Tolaini, IGT**\$70.00**

UMBRIA ¹

Sagrantino di Montefalco, '07, San Clemente, DOCG \$45.00

CALABRIA ¹

Savuto (Gaglioppo / Aglianico) '13, Odoardi, DOC AVAILABLE OPTIONS

\$9.00

\$23.00

\$33.00

SICILIA ²

Etna Rosso, '13 Terre Nere, DOC \$45.00

Nero d'Avola Luma, '12 Cantina Cellaro, DOC \$24.00

STATI UNITI ¹

Pinot Nero, '09, Rozak, Santa Maria Valle AVAILABLE OPTIONS

\$12.00

\$30.00

\$42.00

BOTTIGLIA GRANDE ROSSO ⁷

Barolo, '04 Damilano "Liste" DOCG \$400.00

Barolo, '08 Damilano "Cannubi," DOCG \$425.00

Vino di Montepulciano, '08 Fattoria del Cerro, DOCG \$90.00

Vino Nobile di Montepulciano, '08 Fattoria del Cerro, DOCG \$175.00

Morellino di Scansano, '09 La Mozza "I Perazzi" DOCG \$91.00

Brunello di Montalcino, '07 Argiano DOCG \$392.00

Vin Perdu, '09 Heidi Barrett Signature Bottle \$2,300.00

BIANCO ¹

Bianco da Tavola AVAILABLE OPTIONS

\$5.00

\$8.00

\$14.00

\$26.00

SPARKLING WHITE SANGRIA ¹

Sparkling White Sangria**\$8.00**

White wine, fresh fruit and prosecco

TRENTINO - ALTO ADIGE 3**Pinot Grigio, '13 La Cadalora, IGT**

AVAILABLE OPTIONS

\$10.00

\$25.00

\$35.00

Pinot Bianco, '09 Terlano "Vorberg" DOC**\$65.00****Nova Domus, '08 Terlana, DOC (Pinot Bianco, Chard, Sauv Blanc)****\$100.00****LAZIO** 2**Grachetto, 'Poggio della Costa', '13, Sergio Mottura, IGT**

AVAILABLE OPTIONS

\$12.00

\$30.00

\$41.00

Frascati, '14 Fontana Candida, DOC

AVAILABLE OPTIONS

\$8.00

\$15.00

\$26.00

ROSATO 3**Lazio, Rosato, Negroamaro, '14, Li Veli, IGT**

AVAILABLE OPTIONS

\$9.00

\$23.00

\$33.00

Toscana, Rose di Casanova, '14 La Spinetta**\$45.00****Campania, Falanghina, '14 Terredora Dipaolo, DOC**

AVAILABLE OPTIONS

\$9.00

\$34.00

SPUMANTE 7**Prosecco, NV, Tiamo, n/v DOC****\$9.00****Prosecco 'Extra Dry', NV, Bortolotti, DOCG****\$33.00****Metodo, Classico 'Brut', '08, Contratto****\$69.00****Prosecco 'Crede', '09, Bisol, DOCG****\$50.00****Prosecco, 'Cartizze', '11, Bisol DOCG****\$96.00**

Metodo Classico 'Eliseo', '02, Bisol	\$115.00
Lambrusco, NV, Medici Ermete, DOC	AVAILABLE OPTIONS
	\$8.00
	\$28.00

DOLCE 3

Moscato d'Asti, '13 La Spinetta, DOCG, 1/2 Btl.	AVAILABLE OPTIONS
	\$10.00
	\$30.00
Brachetto d'Acqui, '12 Banfi "Rosa Regale," DOCG	\$9.00
Antique Tawny, Yalumba	\$13.00

BIRRE 10

Peroni - Peroni - 5.1%	\$5.00
Guinness Stout - Guinness - 5%	\$6.00
Blonde Ale - Saint Archer - 4.8%	\$5.00
Longfin Lager - Ballast Point Brewing - 4.5%	\$5.00
Cider - Anthem Cider - 6.5%	\$8.00
Mongo IPA 22oz - Port Brewing - 8.5%	\$10.00
Nut Brown Ale - 22oz - AleSmith - 5.0%	\$5.00
Belgian Wheat - White Rascal - 10%	\$5.00
Pale Ale 31 - Firestone Walker - 4.9%	\$6.00
Delicious IPA - Stone Brewing	\$5.00

BIBITE 6

Acqua	AVAILABLE OPTIONS
Natural or sparkling	Piccolo: \$2.75
	Grande: \$5.00
Aranciata	\$1.75
Aranciata Rossa	\$1.75
Limonata	\$1.75
Pompelmo	\$1.75
Coca Messicana	\$2.95

CAFFE 6

Espresso

AVAILABLE OPTIONS

\$1.95

\$2.55

Espresso Macchiato

AVAILABLE OPTIONS

\$2.40

\$3.00

Cappuccino

\$3.05

Caffe Latte

\$3.35

Caffe Mocha

\$3.90

Caffe Americano

\$2.70

APPERTIVI 6

Punt E Mes

\$8.00

Bitter Truth

\$8.00

Carpano Antica

\$8.00

Carpano Dry

\$8.00

Contratto Bianco

\$8.00

Contratto Rosso

\$8.00

FRIZZANTE 6

Kir Royale

\$8.00

champagne, creme casis

St. Germaine Royale

\$8.00

champagne, st. Germaine, blackberry

Champagne Cocktail

\$8.00

champagne, cognac, bitters, sugar

Mimosa

\$8.00

Prosecco & Orange juice

Bellini

\$8.00

Prosecco & white peach puree

Rossini

\$8.00

Prosecco & Strawberry puree

CAMPARI 7

Negroni	\$8.00
Beefeater, Campari, vermouth rosso	
Sbagliato	\$8.00
Campari, vermouth rosso, prosecco	
Campari Soda	\$8.00
Campari & soda	
Torino Milano	\$8.00
Vermouth rosso & Campari	
Negroski	\$8.00
Skyy vodka, Campari, vermouth rosso	
Old Pal	\$8.00
Sazerac Rye, Campari, extra dry vermouth	
Negroni Royale	\$8.00
Espolon Blanco tequila, Campari, vermouth rosso	

HAPPY HOUR ¹

Happy Hour

Wed - Sun, 5 P to 7 PM. Specials on craft beer, wine and more

SHORT DRINKS ⁶

Aperol Spritz	\$8.00
Aperol, club soda, prosecco	
Bourbon Bramble	\$8.00
Jim Bean, sugar, lemon, blue berries	
Old Fashioned	\$8.00
Bulleit Rye, Angostura bitters, sugar	
Manhattan	\$8.00
Sazerac Rye, Angostura bitters, carpano antica	
Martini	\$8.00
Tanqueray Gin, vermouth extra day	
Pimm's No 1 Cup	\$8.00
Pimms, ginger beer, lemon, sugar	

LONG DRINKS ⁹

Caffe Gin 7 Tonic	\$8.00
Gin, tonic water, lime, juniper berries	

Long Island Iced Tea	\$8.00
Vodka, gin, tequila, rum, orange curacao, fresh lemon juice, cola	
Bloody Mary	\$8.00
Vodka house-made spicy bloody mary mix	
Paloma	\$8.00
Tequila, fresh lime juice, squirt	
Mai Tai	\$8.00
Appleton White Rum, Gosling's black seal rum, fresh pineapple, orange juice, orgeat, cherry syrup	
Mojito	\$8.00
Appleton White rum, bitters, fresh lime juice, Club soda, mint	
Moscow Mule	\$8.00
Vodka, ginger beer, Angostura bitters, fresh lime juice	
Traditional Daiquiri	\$8.00
Appleton White Rum, Sugar, grapefruit	
Greyhound	\$8.00
Vodka, simple syrup, lemon, grapefruit	

CAFFE CALABRIA 3

Gin Caffe	\$8.00
Beefeater gin, Cold Brew Coffee, Half n Half, Honey, Cracked Coffee Beans & Orange Bitters	
Hard Coffee	\$8.00
Old Forester Bourbon, Chilled Coffee, Orange Curacao & Angostura Bitters	
Espresso Martini	\$8.00
House-infused Vanilla SKYY Vodka, Kahlua, Espresso & Dark Chocolate	