

🌿 Meats 🌿

Veal Parmigiana Lightly breaded and fried veal topped with our homemade marinara sauce, parmesan and mozzarella cheese. Served with a side of linguini	19.95
Veal Pizzaiola Tender veal scaloppine sautéed with onions, peppers, olives, mushrooms and anchovies in our homemade marinara sauce. Served with a side of linguini	21.95
Veal Piccata Tender veal scaloppine sautéed with capers, mushrooms and onions in a lemon, butter and white wine sauce. Served with a side of linguini	21.95
Rack of Veal Marinated rack of veal grilled then baked with mushrooms and onions in a sweet marsala wine sauce. Served with a side of linguini	26.95
Veal Rollatini Rolled veal scaloppine stuffed with prosciutto, sausage, mozzarella and ricotta cheese in a sweet marsala wine sauce. Served with a side of linguini	21.95
Veal Sorrento Tender veal scaloppine topped with prosciutto, eggplant, mushrooms and mozzarella cheese baked in our homemade marinara sauce. Served with a side of linguini	21.95
Veal alla Connor Two tender veal scaloppine and one tender chicken breast sautéed then cooked either in a sweet marsala wine sauce or francese sauce. Served with a side of linguini.	24.95
Veal Saltimbocca Tender veal scaloppine topped with prosciutto, spinach and mozzarella cheese baked with fresh tomatoes and sage in a dark wine sauce. Served with a side of linguini	21.95
Veal Marsala Tender veal scaloppine sautéed mushrooms and onions in a sweet marsala wine sauce. Served with a side of linguini	21.95
Veal Francese Tender veal scaloppine dipped in egg batter, sautéed and then cooked in a lemon, butter and white wine sauce. Served with a side of linguini.	21.95
Rack of Lamb Marinated rack of lamb grilled then baked with mushrooms and onions in a sweet marsala wine sauce. Served with a side of linguini	26.95
Sausage and Peppers alla Ben Tasty sausage cooked with onions and peppers in our homemade marinara sauce. Served on a bed of linguini.	16.95
Steak alla Julian Marinated steak grilled then cooked with mushrooms, onions, peppers, capers and anchovies in our homemade marinara sauce. Served with a side of linguini.	24.95

🌿 Seafood 🌿

Shrimp Parmigiana Shrimp lightly breaded and fried topped with our homemade marinara sauce, parmesan and mozzarella cheese. Served with a side of linguini	18.95
Shrimp Scampi Shrimp sautéed with lemon and fresh garlic in a wine sauce. Served with a side of linguini	21.95
Shrimp Francese Shrimp dipped in egg batter sautéed in lemon and butter in a white wine sauce . Served with a side of linguini.	21.95
Fish of the Day Francese Fish of the day dipped in egg batter sautéed in lemon, butter and white wine sauce. Served with a side of linguini	Market Price
Fish of the Day Marechiarra Fish of the day sautéed with garlic, clams and mussels in our homemade marinara sauce. Served with a side of linguini . . .	Market Price
Broiled Fish of the Day Broiled, topped with seasoned bread crumbs and parmesan cheese . Served with a side of linguini	Market Price
Fish of the Day Oreganato Fish of the day lightly breaded with seasoned bread crumbs sautéed with mushrooms and spinach in a lemon sauce. Served with a side of linguini	Market Price
Fish of the Day Bruschetta Fish of the day seasoned, baked and topped with fresh tomatoes, garlic, fresh basil, balsamic vinegar and olive oil. Served with a side of sautéed broccoli.	Market Price
Fish of the Day Romano Fish of the day seasoned, baked and topped with pine nuts, mushrooms, fresh basil, sundried tomatoes, paprika and fresh lemon in a white wine sauce. Served with a side of linguini.	Market Price
Fish of the Day Victorio Fish of the day seasoned, baked and topped with fresh tomatoes, artichoke hearts, sliced garlic and mushrooms in our homemade marinara sauce. Served with a side of linguini	Market Price
Fish of the Day Della Casa Fish of the day stuffed with our homemade crabmeat stuffing and baked. Served with a side of linguini	Market Price
Broiled Lobster Tail Florida lobster tail broiled with sliced garlic and parsley in a white wine sauce and topped with bread crumbs and parmesan cheese. Served with a side of linguini	Market Price
Lobster Tail Fra Diavolo Florida lobster tail sautéed with sliced garlic, red pepper flakes in our homemade marinara. Served with a side of linguini .	Market Price
Zuppa Di Pesce Clams, mussels, calamari, scungilli, shrimp, scallops, lobster tail and fish of the day sautéed with sliced garlic and cooked in a red sauce. Served on top of bed of linguini.	Market Price

🌿 Beverages 🌿

Coke, Diet Coke, Sprite, Ice Tea, Hot Tea, Coffee.	1.50
S. Pelegrino (750ml)	5.00
Panna (500ml)	3.50
Perrier (330 ml).	2.50
Cappuccino.	4.00
Espresso.	2.50
Cortadito.	3.00

All entrees served with our house salad. You can substitute a small Caesar for \$2.50. Whole wheat pasta available (\$2.50 charge).
Chicken, meat and seafood dishes – pasta is served with the same sauce as the dish you ordered or with our homemade marinara.
There is a \$3.00 charge for change of sauce.
18% gratuity will be added to parties of 6 or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



Casual Fine Italian Dining

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Welcome to Kaliapy's

We are glad you are here. Kaliapy's is family owned and operated by Carol and Monica.

Every effort will be made to make your dining experience memorable.

Chef Monica holds a bachelor's degree from Johnson & Wales.

She takes great pride in every dish - everything is prepared to order with the greatest passion and the freshest ingredients.

How did we come up with the name Kaliapy's? It was the only name the family could agree on. Actually, Monica always said that if she had a daughter she would name her Kaliapy (thank God she had a son).

So we named this baby, our restaurant, Kaliapy's.

Thank you for allowing our family to be a part of yours!

Take us home for dinner - take-out available

Gift Certificates Available

Home and Corporate catering available

Planning a special event? Let us help

🌿 Appetizers 🌿

Fried Calamari Tender lightly floured calamari rings fried to perfection. Served with our homemade marinara	7.95
Bruschetta Chopped fresh tomatoes with basil, garlic, balsamic vinegar and olive oil served on toasted slices of baguettes (6)	5.25
Amanda’s Brick House Fried mozzarella served with our homemade marinara sauce	7.95
Mozzarella Caprese Fresh mozzarella, tomatoes and basil drizzled with olive oil and balsamic vinegar	7.95
Garlic Bread Toasted sliced of baguettes seasoned with garlic and olive oil and sprinkled with parmesan cheese (6)	3.25
Hot Antipasto An assortment of eggplant rollatini (2), mussels (4), stuffed mushrooms (2), shrimp (2) all topped with our homemade marinara	11.95
Stuffed Mushrooms 6 button mushrooms stuffed with our homemade crabmeat stuffing.	8.95
Zuppa Di Clams Clams cooked in our homemade marinara, clam juice and red pepper flakes or in a white wine, clam juice, fresh garlic and parsley sauce	9.95
Zuppa Di Mussels Mussels cooked in our homemade marinara, clam juice and red pepper flakes or in a white wine, clam juice, fresh garlic and parsley sauce	8.95
Eggplant Rollatini Sliced eggplant stuffed with mozzarella and ricotta cheese baked in our homemade marinara	7.95
Roasted Peppers and Anchovies Red roasted peppers and anchovies tossed in a garlic herb dressing.	9.95

🌿 Soups 🌿

Pasta e Fagioli Beans, pasta and prosciutto in chicken broth	Bowl 5.95	Cup 3.50
Minestrone Fresh vegetables, garbanzo, kidney and cannelli beans and pasta cooked in chicken broth with a touch of our homemade marinara.	Bowl 5.95	Cup 3.50
Stracciatella Spinach and eggs cooked in chicken broth	Bowl 5.95	Cup 3.50

🌿 Salads 🌿

Seafood Salad Calamari, scungilli, shrimp, mussels, fresh celery red onions and garlic all tossed with lemon juice and olive oil	10.95
Caesar Salad Romaine lettuce tossed with croutons and Caesar dressing Add Chicken 9.95 Add Shrimp 11.95	7.95
Greenfield’s Salad Mixed greens with tomatoes, carrots, cucumber, black olives, prosciutto and mozzarella cheese with a balsamic vinaigrette	7.95
Carol’s Salad Mixed greens tossed with sundried tomatoes, pine nuts, fresh basil and feta cheese with a balsamic vinaigrette	7.95
House Salad Romaine lettuce, carrots, cucumber, tomato and onions	2.95

🌿 Vegetables 🌿

Sautéed Broccoli Broccoli sautéed in garlic and olive oil	5.95
Sautéed Spinach Spinach sautéed in garlic and olive oil	5.95
Sautéed Chef’s Vegetables Seasonal vegetables sautéed in garlic and olive oil.	5.95

🌿 From Our Oven 🌿

Lasagna Lasagna sheets baked with our homemade meat sauce with ricotta and mozzarella cheese	11.95
Baked Penne Penne baked with our homemade marinara sauce, ricotta and parmesan cheese	11.95
Baked Penne Sorrento Penne baked with our homemade marinara sauce, ricotta and parmesan cheese with diced eggplant	11.95
Baked Penne Primavera Penne baked with our homemade marinara sauce, ricotta and parmesan cheese with assorted fresh vegetables.	11.95
Eggplant Rollatini Sliced eggplant stuffed with mozzarella and ricotta cheese baked in our homemade marinara	11.95
Eggplant Parmigiana Lightly sautéed eggplant baked with our homemade marinara sauce, mozzarella and parmesan cheese	11.95

All entrees served with our house salad. You can substitute a small Caesar for \$2.50. Whole wheat pasta available (\$2.50 charge).
Not all ingredients are listed in the menu. Please let your server know if you have any allergies.
18% gratuity will be added to parties of 6 or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

🌿 Pasta 🌿

Penne Arrabiata Penne in a spicy pink cream sauce	12.95
Penne alla Allison Penne in a pink cream sauce	12.95
Linguini Bolognese Linguini in our homemade meat sauce	15.95
Linguini and Meatballs Linguini in our homemade marinara sauce and our tasty meatballs	15.95
Farfalle alla Vodka Bow tie pasta with sausage in a pink vodka cream sauce	14.95
Linguini alla Miah Linguini in our homemade marinara	12.95
Penne and Broccoli Penne with broccoli and sliced garlic in our homemade marinara	12.95
Agnolotti Round shaped pasta stuffed with ricotta and served with either a creamy pesto or our homemade marinara sauce	12.95
Fettuccine Alfredo Fettuccine in a creamy alfredo sauce Add chicken 15.95 Add shrimp 21.95	12.95
Gnocchi alla Michelangelo Gnocchi with peas, onions and prosciutto in a creamy alfredo sauce	14.95
Linguini Amatriciana Linguini with onions and prosciutto with either a pink cream sauce or our homemade marinara sauce	14.95
Capellini Primavera Angel hair with assorted fresh vegetables and sliced garlic in either a pink cream sauce or our homemade marinara.	12.95
Capellini Caprese Angel hair with fresh mozzarella, tomatoes, sliced garlic and basil in our homemade marinara sauce	12.95

🌿 Seafood Pasta 🌿

Linguini with Clam Sauce Linguini with fresh clams and sliced garlic served either with red clam sauce or white wine clam sauce.	16.95
Linguini Malafemmina Linguini with shrimp, clams, mussels, lobster tail and sliced garlic in a white wine sauce	22.95
Linguini Marechiara Linguini with shrimp, clams, mussels, scungilli, calamari and sliced garlic in our homemade marinara sauce	22.95
Linguini Marechiaro Linguini with shrimp, clams, mussels and sliced garlic served either in our homemade marinara sauce or a fra diavolo sauce (spicy marinara sauce)	21.95
Linguini Puttanesca Linguini with anchovies, sliced garlic, capers and black olives in our homemade marinara	12.95
Linguini Calamari Linguini with calamari and sliced garlic in our homemade marinara	21.95
Linguini con Pesce Linguini with shrimp and scallops in a pink cream sauce	21.95

🌿 Chicken 🌿

Chicken Parmigiana Lightly breaded and fried chicken breast topped with our homemade marinara sauce, parmesan and mozzarella cheese. Served with a side of linguini	14.95
Chicken Cacciatore Tender chicken breast sautéed with onions, peppers, olives and mushrooms in our homemade marinara sauce. Served with a side of linguini	15.95
Chicken Oreganato Tender chicken breast lightly breaded with seasoned bread crumbs baked with mushrooms and spinach in a lemon sauce. Served with a side of linguini	15.95
Chicken Scarpariello Tender chicken breast sautéed with sausage, sliced garlic, mushrooms and roasted peppers in a balsamic vinegar sauce. Served with a side of linguini	15.95
Chicken alla Nicholas Marinated chicken breast grilled and served on a bed of sautéed spinach and garlic	15.95
Chicken Pappagallo Tender chicken breast sautéed with mushrooms and fresh tomatoes in a marsala wine sauce topped with prosciutto and mozzarella. Served with a side of linguini	17.95
Chicken Mostarda Tender chicken breast sautéed with fresh tomatoes, onions, mushrooms and black olives in a Dijon mustard cream sauce. Served with a side of linguini	15.95
Chicken Francese Tender chicken breast dipped in egg batter, sautéed and then cooked in a lemon, butter and white wine sauce. Served with a side of linguini	15.95
Chicken Marsala Tender chicken breast sautéed with mushrooms and onions in a sweet marsala wine sauce. Served with a side of linguini	15.95
Chicken Bruschetta Marinated chicken breast grilled and topped with fresh tomatoes, garlic, basil, balsamic vinegar and olive oil. Served with a side of sautéed broccoli	15.95
Chicken Arrabiata Tender chicken breast sautéed with mushrooms, onions and cherry peppers in a creamy white sauce. Served with a side of linguini	15.95

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