

# CALITRI'S



## JOIN OUR LUNCH CLUB

Buy 5 lunches and the 6th lunch is FREE! Ask your server for your lunch card. Not valid for take out.

## ENTERTAINING AT THE OFFICE OR HOME

Try one of our delicious Party Size entrées, salads or appetizers.

ASK YOUR SERVER FOR MORE DETAILS.

## starters

### BRUSCHETTA

Garlic bread topped with fresh basil, plum tomatoes, olive oil and parmesan cheese - 7.5

### POTATO SKINS

Stuffed with bacon and cheddar cheese - 9.5  
ITALIANO - Stuffed with cheese, chopped tomatoes, peppers and onions - 9.5

### STEAMED MUSSELS

Mussels cooked together with garlic, olive oil, white wine, onions, chopped tomato, chopped green peppers and Italian seasonings - 11

**TUSCANY GARLIC BREAD** - 6  
With melted parmigiana cheese - 7

### STUFFED MUSHROOM CAPS - 8

### *New* POPCORN SHRIMP

Served with spicy lime mayo - 10

### SPICY CALAMARI

Tender strips breaded and tossed with sliced hot cherry peppers. Served with tomato sauce - 10

### MOZZARELLA STICKS

Melted cheese sticks in a crisp breading and served with tomato sauce - 9

### BONELESS BUFFALO TENDERS

Served with celery sticks and bleu cheese - 9.5

### EGGPLANT ROLLENTINE

Breaded eggplant with seasoned ricotta cheese. Topped with tomato sauce - 9

### APPETIZER TRIO

Spicy Calamari, Mozzarella Sticks and Potato Skins Italiano - 12

## soups & salads

### ADD TO ANY SALAD:

Chicken - 4.5   BBQ Turkey Tips - 5.5   Shrimp - 7   Salmon - 7.5   Sirloin Tips - 8

### MINISTRONE

Jumbo Cup - 5   Cup - 3.75

### CLAM CHOWDER

Fridays only.  
Jumbo Cup - 6.5   Cup - 4.75

### CAPRESE SALAD

Fresh mozzarella with sliced tomatoes, kalamata olives and basil, served over a bed of lettuce and drizzled with balsamic glaze - 10.5

### ANTIPASTO

Tomatoes, cucumber slices, onions, black olives, hot peppers, pepperoni, boiled egg, shredded carrots, prosciutto, Genoa salami and provolone cheese. Served atop a bed of lettuce - 12  
Anchovies on request.

### MEDITERRANEAN SALAD

Mesclun greens, kalamata olives, tomatoes, cucumbers, red onion, roasted red pepper and pepperoncini with crumbled feta and balsamic vinaigrette - 10.5

### ARUGULA & GOAT CHEESE SALAD

Baby arugula, pine nuts, dried cranberries, goat cheese, tomatoes, pancetta and balsamic glaze - 10.5

### GARDEN SALAD

Fresh greens, tomato, cucumbers, carrots, red onion and black olives - 9.5

### CAESAR

Romaine lettuce tossed with croutons, Caesar dressing and shredded parmesan cheese - 9.5  
Anchovies on request.

## american favorites

Served with your choice of fresh made pasta or two of the following: potato, vegetable or cole slaw.

### BAKED STUFFED HADDOCK

Stuffed with a blend of peppers, onions, celery, a hint of scallops, Ritz crackers and butter - 17.5

### BROILED HADDOCK

Topped with butter, sherry and seasoned breadcrumbs - 16.5

### BAKED STUFFED SHRIMP

Six large shrimp stuffed with a blend of peppers, onions, celery, a hint of scallops, Ritz crackers and butter - 20.5

### SIRLOIN STEAK\*

12 oz. broiled sirloin - 18.5

### SURF & TURF\*

12 oz. broiled New York sirloin and three baked stuffed shrimp - 22.5

### SIRLOIN TIPS\*

Marinated and grilled to perfection - 18.5

### FISH & CHIPS

Four chunks of haddock battered in our own crumbs - 14.5

## oven baked flatbreads

### CAPRESE

Brushed with garlic and oil and topped with sliced tomatoes, fresh mozzarella, basil and drizzled with balsamic glaze - 10

### PRIMAVERA

Fresh tomatoes, broccoli, mushrooms, garlic, roasted sweet peppers, onions and shredded cheese - 10.5

### AL FORNO

Sausage, caramelized onions, roasted sweet red peppers, fresh spinach and goat cheese - 11.5

## entrées

FEATURING FRESH HOMEMADE PASTA

### SHRIMP SCAMPI

Sautéed with garlic, olive oil, sherry and mushrooms. Served over pasta - 21.5

### STEAMED MUSSELS & CLAMS

In an herbed plum pomodoro seafood broth over fresh made pasta - 22

### EGGPLANT PARMIGIANA

Sliced eggplant breaded in our own crumbs, topped with sauce and cheese and broiled to a golden brown. Served with pasta - 15.5

### VEAL PARMIGIANA

Milk fed veal lightly breaded in crumbs, topped with sauce and cheese and broiled to a golden brown. Served with pasta - 18.5

### EGGPLANT & CHICKEN PARMIGIANA

A great combination of our two best selling parms. Served with pasta - 18

### *New* SHRIMP CAPRESE

Sautéed with garlic and olive oil, white wine, diced roma tomatoes, lemon and Italian seasoning. Tossed with pasta and topped with fresh mozzarella - 21.5

### CHICKEN PARMIGIANA

White meat chicken breaded in crumbs, topped with sauce and cheese and broiled to a golden brown. Served with pasta - 16.5

### TUSCAN SALMON

Oven roasted salmon topped with a relish of julienned red peppers, shallots, kalamata olives, basil and balsamic vinaigrette over sautéed spinach rice pilaf - 18.5

### CHICKEN PICCATA

Chicken sautéed with garlic, lemon, capers, white wine, mushrooms and Italian seasoning. Served over pasta - 18.5

### LEMON PEPPER SWORDFISH

Broiled swordfish with lemon pepper seasoning. Served with Italian roasted potatoes and vegetable - 18.5

### SWORDFISH PICCATA

Grilled swordfish with garlic, lemon, capers, white wine, mushrooms and Italian seasonings. Served over pasta - 18.5

### CHICKEN ZITI BROCCOLI

Tender, sautéed chicken with garlic, olive oil, broccoli, white wine and Italian seasoning - 17.5   With Alfredo Sauce - 18.5

### CHICKEN OR VEAL SALTIMBOCCA

An 8 oz. Chicken Breast or Veal baked with garlic, mushrooms, prosciutto and marsala wine. Topped with provolone cheese and served over pasta. Chicken - 18.5   Veal - 20.5

### CHICKEN OR VEAL MARSALA

Veal Medallions or Chicken sautéed with garlic, olive oil, fresh mushrooms and prosciutto cooked with Marsala wine. Served over pasta. With Chicken - 18.5   With Veal - 20.5

### CHICKEN MILANO

Sautéed chicken with sun-dried tomatoes and mushrooms in alfredo sauce. Served over pasta - 18.5

\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

NOTICE: Before placing your order, please inform your server if a person in your party has a food allergy.

# calitri style pizza

Your choice of wheat crust or traditional crust.

## MEDITERRANEAN PIZZA

A white pizza with roma tomatoes, spinach, black olives and garlic. Topped with a blend of feta and shredded cheese. Individual - 11.75 Large - 18.75

## PRIMAVERA PIZZA

Fresh tomatoes, broccoli, mushrooms, garlic, roasted sweet peppers, onions and cheese. Individual - 11.75 Large - 20

## SHRIMP SCAMPI PIZZA

Shrimp seasoned with olive oil and garlic. Lightly garnished with tomatoes and cheese. Individual - 11.25 Large - 19

## PESTO CHICKEN PIZZA

Diced chicken with pesto, chopped tomatoes and cheese. Pesto does include pine nuts. Individual - 10 Large - 16.25

## ANTONIO PIZZA

Fresh tomatoes, basil, roasted garlic and cheese. Individual - 8.75 Large - 13.5

## CHEESE & TOMATO PIZZA

Individual - 8.75 Large - 13.5

### One Topping

Individual - 9.75 Large - 15.25

### Two Toppings

Individual - 10.75 Large - 17

### Three Toppings

Individual - 11.75 Large - 18.75

### Four Toppings

Individual - 12.75 Large - 20.5

# gluten free pizza

Make any Individual Pizza Gluten Free - add 2

**10" PIZZA** - 10.75

Toppings Extra

# sandwiches

Served on a toasted sandwich roll, sub roll or ciabatta bread with your choice of pasta salad, French fries or cole slaw.

Substitute Sweet Potato Fries or Onion Rings - 1.25

**HAMBURGER\*** - 9.75

TOPPINGS: Bacon, Roasted Red Peppers, Cheese - .75

**GRILLED CHICKEN BREAST** - 9.75

TOPPINGS: Bacon, Pesto, Cheese - .75

**MEATBALL PARMIGIANA**

Homemade meatballs topped with shredded cheese and sauce.

Broiled to perfection - 11.5

**BAKED ITALIAN PANINI**

With fresh mozzarella, prosciutto, fresh garlic and tomatoes on ciabatta bread - 10.5

**STEAK BOMB\***

Shaved steak, peppers, onions, mushrooms, salami and cheese - 11.5

**CHICKEN PARMIGIANA**

Fried chicken cutlet topped with shredded cheese and sauce.

Broiled to perfection - 14.5

# desserts

**CANNOLI**

Crisp shell filled with sweetened ricotta cheese or chocolate chip ricotta filling - 5

**FRIED DOUGH**

Topped with strawberries and whipped cream - 7

**SPUMONI**

A wedge of Italian ice cream topped with raspberry sauce - 5

**FUDGY WUDGY CHOCOLATE CAKE**

A chocolate lovers dream - 7.5

**LEMON SORBET** - 4

**ICE CREAM** Vanilla or Mocha Chip - 4

**NEW YORK STYLE CHEESECAKE**

New York's best topped with strawberries and whipped cream - 7.5

**STRAWBERRY SHORTCAKE**

Served with vanilla ice cream, strawberries and whipped cream - 7

**TIRAMISU**

Ladyfingers dipped in espresso with mascarpone cheese - 6.5

**CHOCOLATE DECADENCE**

This chocolate cake is irresistible. Its perfect molten liquid center literally melts in your mouth - 7.5

## MARGHERITA PIZZA

Tomato sauce, chopped roma tomatoes, sliced fresh mozzarella and fresh basil. Individual - 9.75 Large - 15.25

## CHICKEN & BROCCOLI ALFREDO PIZZA

Diced chicken with broccoli, alfredo sauce and shredded cheese.

Individual - 11.25 Large - 19

## BBQ CHICKEN PIZZA

No tomato sauce on this one, just diced chicken, shredded cheese and BBQ sauce.

Individual - 10 Large - 16.25

## BUFFALO BLEU CHICKEN PIZZA

Diced chicken, crumbled bleu cheese, shredded cheese and hot sauce.

Individual - 10.75 Large - 17

## CALITRI'S SPECIAL PIZZA

Salami, roasted red peppers, onions, tomato sauce, mushrooms and cheese.

Individual - 12.75 Large - 20.5

## MEAT LOVERS SPECIAL PIZZA

Salami, prosciutto, meatballs, sausage, bacon, pepperoni, ground beef, tomato sauce and cheese. Individual - 13.5 Large - 22

## PIZZA TOPPINGS

HOT CHERRY PEPPER • EGGPLANT • ROASTED SWEET PEPPER • BLACK OLIVE

ARTICHOKE • HAM • SALAMI • FETA • FRESH CHOPPED TOMATO • PROSCIUTTO

MEATBALL • ANCHOVY • BROCCOLI • ONION • MUSHROOM • SAUSAGE • PEPPERONI

GREEN PEPPER • GROUND BEEF • BACON • GARLIC • PINEAPPLE • FRESH SPINACH

Individual - 1 Large - 1.75

**CHICKEN OR PESTO CHICKEN**

Individual - 1.25 Large - 2.5

**FRESH MOZZARELLA**

Individual - 1.25 Large - 2.5

**RICOTTA**

Individual - 1.25 Large - 2.5

**PORTABELLA MUSHROOM**

Individual - 1.25 Large - 2.5

# pasta

All our pasta is fresh made.

**BAKED LASAGNA ALLA CALITRI**

Layered with mushrooms, green peppers, onions, fresh ground beef, olive oil, Italian ricotta and imported cheese. Topped with simmering meat sauce and a meatball - 16

**BAKED MOSTACCIOLI PARMIGIANA**

Baked ziti with a blend of creamy cheese and meat sauce topped with parmigiana cheese - 15

**BAKED TORTELLINI ALLA CALITRI**

Meat filled tortellini baked with creamy tomato sauce.

Topped with parmigiana cheese - 15

# create your own pasta

SPAGHETTI • ZITI • WHEAT ZITI • LINGUINE • ANGEL HAIR • FETTUCCINE • SHELLS

RAVIOLI • GNOCCHI • MANICOTTI • MEAT FILLED TORTELLINI - 1.00 extra

**ITALIAN SWEET SAUSAGES** - 14

**CLAM SAUCE** Whole clams served either red or white - 17

**MEATBALLS** - 14

**MEAT SAUCE** - 12

**ALFREDO** - 14

**ANTONIO** Fresh tomatoes, basil, garlic and olive oil - 14

**PRIMAVERA** Light alfredo sauce with mushrooms, carrots, broccoli and red peppers - 15

**MARINARA** Tomato sauce and garlic - 12

**PESTO** Basil, pine nuts, olive oil and herbs - 13

**SPAGHETTI & MEATBALLS**

A traditional favorite - 14

**ANGEL HAIR WITH FRESH VEGETABLES**

Zucchini, onions, mushrooms, chopped plum tomatoes, garlic and olive oil - 14

Add Chicken - 4.5

**ITALIAN COMBINATION**

A pasta bowl filled with Ravioli, Shells, Gnocchi, Veal, a Meatball and a Sausage. Topped with tomato sauce - 17

Add Parmigiana Cheese - 1

## HAVE YOUR NEXT SPECIAL EVENT WITH CALITRI'S

Three rooms to choose from! Great for showers, weddings, rehearsal dinners, intimate settings, birthday parties, meetings, graduation parties, anniversary parties, holiday parties and more!

**THE VENETIAN ROOM**

Located on the lower level with a private entrance from the main lobby. Equipped with dance floor and private bar. Seating capacity is up to 150 guests (45 minimum).

**THE FAMILY ROOM**

Located adjacent to the main dining room and features a deck. Seating capacity is up to 45 guests (20 minimum).

**THE CAPRI ROOM**

Semi-private function room located adjacent the main dining room. Seating capacity is up 30 guests at rectangular tables (minimum guarantee of 20 guests).