

CALITRI'S



APRIL SPECIALS

FEATURED WINES

SALICE SALENTO, Cantele, Italy

Glass 8.5 Bottle 30.

COOPER HILL, Pinot Gris, Oregon

Glass 8. Bottle 29.

FEATURED DRAFT

SAM ADAMS 26.2 MARATHON BREW

Pint 5.75 22 ounce 7.

FEATURED COCKTAILS

MANGO MARTINI 10.

Stoli Crushed Mango and mango pureé

ORANGE SANGRIA 9.5

Svedka Clementine, Triple Sec, Chardonnay, OJ & soda water ~ garnished with an orange slice

FEATURED APPETIZER

GOLDEN FRIED CHEESE RAVIOLI ~ with tomato sauce 10.

FEATURED SALAD

SPINACH SALAD WITH SHRIMP 19.

Bed of fresh baby spinach topped with five grilled shrimp, goat cheese, sliced oranges, almonds and sliced red onions with a raspberry vinaigrette

ENTRÉE SPECIALS ~ *Served with Soup or Garden Salad*

HADDOCK FLORENTINE 20.

Broiled haddock topped with sautéed fresh spinach, cherry tomatoes a creamy cheddar cheese sauce ~ served on a bed of roasted potatoes

HERBED SHRIMP 23.

Sautéed shrimp with a creamy herb wine sauce, topped with shaved parmesan ~ served over linguine

CHICKEN LIMONE 21.

Sautéed chicken breast topped with balsamic roasted cherry tomatoes in a lemon herb butter sauce ~ served over spinach rice pilaf

SAUSAGE ARROSTO 21.

Oven roasted sausages sautéed with roasted red pepper and tomato sauce, topped with fresh basil and shaved parmesan ~ served over ziti

FEATURED ENTRÉE ~ *Served with Soup or Garden Salad*

***SIRLOIN STEAK** 19.5

12 oz. broiled top sirloin ~ served with Italian roasted potatoes and vegetable medley

FEATURED DESSERTS

CANNOLI ~ choice of plain or chocolate chip 5.5

BROWNIE SUNDAE ~ topped with vanilla ice cream, chocolate sauce & whipped cream 7.75

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

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