

# CALITRI'S



## DECEMBER SPECIALS

### FEATURED WINES

TOSCOLO, Chianti, Santa Lucia, Italy	Glass 8.	Bottle 29.
MULDERBOSCH, Cabernet Sauvignon Rosé, South Africa	Glass 8.	Bottle 29.

### FEATURED BEERS

SWITCHBACK ALE	Pint 5.75	22 ounce 7.
ANGRY ORCHARD ROSÉ CIDER	Bottle 5.25	

### FEATURED COCKTAILS

#### MISTLETOE COCKTAIL 9.

Fresh cranberries muddled with Effen Vodka topped with soda water and Cranberry Juice ~ garnished with a lime

#### EGGNOG MARTINI 11.

Grey Goose Vanilla, Amaretto and Eggnog topped with a sprinkle of cinnamon

### FEATURED APPETIZERS

**SCALLOPS WRAPPED IN BACON** ~ with a spicy lime mayo dip 12.

**FRIED MUSHROOM RAVIOLI** ~ with a ranch dipping sauce 10.

### ENTRÉE SPECIALS ~ *Served with Soup or Garden Salad*

#### **LOBSTER SCAMPI** 24.

Sautéed lobster claws and knuckles with garlic, sherry wine and Italian seasonings;  
Served over fresh made linguine

#### **SIRLOIN STEAK SHITAKE** 22.

Broiled top sirloin (12 oz.) topped with a creamy shitake mushroom sauce  
~ served with mashed potatoes & vegetable medley

#### **BRAISED SHORT RIB RAVIOLI** 16.

Topped with a beef reduction

#### **GRILLED CHICKEN CANNELLINI** 21.

Marinated, grilled 8 oz. chicken breast topped with a cannellini bean, sun-dried tomato and spinach ragu served with oven roasted potatoes

### FEATURED ENTRÉE ~ *Served with Soup or Garden Salad*

#### **PASTA FAGIOLE** 16.

A hearty bowl of Ditalini pasta with meat sauce, crumbled bacon and white cannellini beans

### FEATURED DESSERTS

**BLACK RASPBERRY OMBRÉ CAKE** ~ with vanilla icing 8.

**SPUMONI** ~ drizzled with raspberry sauce 5.25

**CANNOLI** ~ choice of plain or chocolate chip 5.5

*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.*