

# CALITRI'S



## FEBRUARY SPECIALS

### FEATURED WINES

**DE LOACH**, Cabernet Sauvignon, California      Glass 8.      Bottle 29.  
**BATASIOLO**, Moscato, Italy      Glass 8.      Bottle 29.

### FEATURED DRAFT

**SWITCHBACK ALE**      Pint 5.75      22 ounce 7.

### FEATURED COCKTAILS

**POMEGRANATE PASSION MARTINI** 10.5

Absolut Mandarin, Cointreau Noir and pomegranate juice ~ garnished with an orange slice

**CINNAMON ROLL COCKTAIL** 9.

Vodka, Kahlua, Chila 'Ochata Cinnamon Cream Rum shaken with milk~ with a cinnamon stick

### FEATURED APPETIZERS

**STUFFED PEPPER** 10.

Meatball risotto and parmesan cheese filling topped with melted cheese on a pool of marinara

**CRISPY ZUCCHINI FRITTE** ~ fried zucchini sticks with ranch dip 9.

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

**PORK CHOP ROMESCO** 18.

Broiled pork chop with a roasted red pepper, almond, garlic and tomato sauce ~ with mashed potatoes & mixed vegetables

**SESAME SEARED SALMON** 21.

Sesame seed crusted salmon fillet topped with a mandarin orange sauce over spinach rice pilaf and steamed broccoli

**FETTUCCHINE BOLOGNESE** 16.5

Seasoned ground beef with carrots, celery and onions simmered in tomato sauce

**CHICKEN MESSINA** 21.

Grilled chicken breast topped with baby spinach, sundried tomatoes, basil and shaved parmesan with mushroom demi glace over mashed potatoes

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

**BAKED SCALLOPS** 23.

Topped with seasoned breadcrumbs, sherry and butter ~ Italian roasted potatoes & mixed vegetables

### FEATURED DESSERTS

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

**SPUMONI** ~ drizzled with raspberry sauce 5.25

**FUDGY WUDGY CHOCOLATE CAKE** 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.*

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