

# CALITRI'S



## OCTOBER SPECIALS

### FEATURED WINES

<b>SALICE SALENTO</b> , Cantele, Italy	Glass	8.5	Bottle	30.
<b>COOPER HILL</b> , Pinot Gris, Willamette Valley, OR	Glass	8.	Bottle	29.

### FEATURED BEERS

<b>LAGUNITAS IPA</b>	Pint	5.75	22 ounce	7.
<b>ANGRY ORCHARD ROSÉ CIDER</b>	Bottle	5.25		

### FEATURED COCKTAILS

#### **APPLE PIE SANGRIA** 9.5

Chardonnay, Vanilla Vodka, Apple Cider and a cinnamon stick

#### **PUMPKIN MARTINI** 11.

Vanilla Vodka, Carolans Irish Cream & Pumpkin Liqueur with a caramel sugar cinnamon rim

### FEATURED APPETIZERS

#### **GOLDEN FRIED CHEESE RAVIOLI** ~ with tomato sauce 10.

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

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

#### **FETTUCCHINE CARBONARA** 16.

With peas, bacon and egg yolk tossed in a creamy alfredo sauce (*with Chicken add 5.*)

#### **AUTUMN PORK CHOP** 18.

Broiled pork chop topped with a house-made sauce of chopped apple, cranberries and caramelized onions ~ served with rice pilaf and roasted broccoli

#### **CHICKEN & MUSHROOM RISOTTO** 21.

Sautéed chicken with mushrooms, peas, bacon in a creamy risotto topped with aged cheddar cheese

#### **SICILIAN FRUTTI DI MARE** 25.

With scallops, shrimp and mussels in a white wine sauce with roasted peppers, kalamata olives, capers and basil over linguine

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

#### **CHICKEN ADRIANO** 21.

Breaded chicken breast over linguine alfredo ~ topped with shaved parmesan cheese, chopped tomato and basil

### FEATURED DESSERTS

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

#### **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.*

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