

CALITRI'S



VALENTINE'S WEEKEND SPECIALS

(Available Thursday – Saturday)

FEATURED WINES

CANELLA , Prosecco, Venice, Italy	Split	11.		
BATASIOLO , Moscato, Lamorra, Italy	Glass	8.	Bottle	29.
COOPER HILL , Pinot Gris, Oregon	Glass	8.	Bottle	29.
MULDERBOSCH , Cabernet Sauvignon Rosé, South Africa	Glass	8.	Bottle	29.
DE LOACH , Cabernet Sauvignon, California	Glass	8.	Bottle	29.
CALDORA , Sangiovese, Abruzzo, Italy	Glass	8.5	Bottle	30.
MEIOMI , Pinot Noir, California	Glass	13.	Bottle	45.

APPETIZER SPECIALS

CHILLED SHRIMP COCKTAIL 12.

Five large shrimp with cocktail sauce, horseradish and lemon

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

ENTRÉE SPECIALS ~

Served with Soup or Garden Salad and a Champagne Toast

CHICKEN ORZO PRIMAVERA 22.

Grilled chicken breast with orzo, zucchini, carrots, spinach, red pepper, garlic, olive oil and white wine

CHICKEN VALENTINO 22.

Sautéed chicken breast with broccoli, sun-dried tomatoes, black olives, white wine, garlic and olive oil ~ served over linguine

SEAFOOD SCAMPI 26.

Sautéed lobster, shrimp and scallops with chopped roma tomatoes, sherry wine and Italian seasonings ~ served over fettuccine

HADDOCK PICCATA 21.

Broiled haddock topped with capers, lemon, garlic and white wine sauce ~ served over angel hair

GRILLED RIB EYE STEAK* & 3 SKEWERED SHRIMP 30.

Jumbo Shrimp & 14 oz. Rib Eye Steak with a Cabernet demi glace; roasted potatoes & sautéed vegetables

FEATURED DESSERTS

TIRAMISU ~ drizzled with chocolate sauce 7.25

CANNOLI ~ choice of plain or chocolate chip 5.5

SPUMONI ~ drizzled with raspberry sauce 5.25

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.*