

CATERING MENU

Half pan serves up to 10 guests • Full pan serves up to 20 guests

ANTIPASTI

| | Half | Full |
|--|------|-------|
| Brasciole flank steak rolled with seasoned bread crumbs and provolone cheese, slow cooked in Sunday's gravy | \$65 | \$130 |
| Baked Clams breadcrumb, garlic and parmesan cheese stuffed clams | \$35 | \$70 |
| Mussels or Clams steamed in a red or white wine garlic sauce | \$35 | \$70 |
| Mini Meatballs bite size baby meatballs in a red sauce | \$35 | \$70 |
| Mini Caprese Insalata cherry tomato, fresh basil and fresh mozzarella cheese on skewers in a balsamic reduction | \$32 | \$68 |
| Brussels Sprouts dusted and tossed in a maple sriracha sauce | \$35 | \$70 |
| Asparagus di Parma asparagus spears wrapped with thin-sliced prosciutto, topped with diced tomato, gorgonzola cheese and fresh basil in balsamic vinaigrette | \$35 | \$70 |
| Bruschetta crostini topped with diced tomato, basil and garlic | \$28 | \$56 |
| Stuffed Mushrooms button mushrooms stuffed with garlic, breadcrumbs and parmesan cheese, baked in a four cheese sauce | \$35 | \$70 |
| Salsiccia Giambotta sliced Italian sausage, red and yellow peppers, white onion and roasted potatoes in a white wine garlic sauce | \$42 | \$84 |
| Da Vinci Platter an assortment of Italian meats, cheeses and olives | \$45 | \$90 |
| Crab Cakes breadcrumbs, jumbo-lump crabmeat, red pepper and spinach baked in a roasted red pepper cream sauce | \$45 | \$90 |
| Chicken or Filet Skewers red onion, cherry tomato and green pepper skewered in a pesto sauce | | |
| Chicken | \$35 | \$70 |
| Filet | \$56 | \$112 |

VERDURA

| | Half | Full |
|---|------|------|
| Grilled Vegetables balsamic reduction | \$32 | \$64 |
| Baby Spinach sautéed in garlic and oil | \$32 | \$64 |
| Rapini sautéed in garlic and oil | \$38 | \$76 |
| Broccoli sautéed in garlic and oil | \$32 | \$64 |
| Asparagus grilled or steamed | \$32 | \$64 |
| Vesuvio Potatoes slow cooked with sweet green peas in a white wine garlic sauce | \$32 | \$64 |
| Garlic Mashed Potatoes | \$32 | \$64 |

INSALATA

(dressings are served on the side)

| | Half | Full |
|---|------|------|
| Strawberry Insalata wild greens tossed with strawberries, gorgonzola cheese and brown sugar dusted pecans in raspberry vinaigrette dressing | \$34 | \$68 |
| Garbage Insalata multi-veggie salad with romaine lettuce in balsamic vinaigrette dressing | \$34 | \$68 |
| House/Cesar | \$30 | \$60 |
| Arugula Insalata pine nuts, sun dried tomatoes, and goat cheese in lemon vinaigrette dressing | \$34 | \$68 |
| Orzo calamata olives, cherry tomato, red onion, artichoke hearts and cucumber in a pesto dressing | \$34 | \$68 |

PASTA CHOICES

| | Half | Full |
|---|------|------|
| rigatoni, tri-colored parpadelle, gnocchi, cavatelli, mezza penne, black linguine, roasted red pepper gnocchi, angel hair linguine and fettuccine | \$40 | \$80 |

SAUCE CHOICES

marinara, spicy diavolo, arribiatta, basilico, vodka, alfredo, quattro formaggio, bolognese, al olio, tomato basil cream, roasted red pepper cream, Sunday's gravy, brown sugar butter sage, pesto cream

POLLO & VITELLO

| | Half | Full |
|--|------|-------|
| Chicken | \$45 | \$90 |
| Veal | \$65 | \$130 |
| Any Style | | |
| Limone - light lemon butter sauce | | |
| Marsala - button mushrooms, sweet marsala wine | | |
| Vesuvio - peas, garlic, white wine | | |
| Forget About It - diced tomato, black olive, basil, red onion, balsamic vinaigrette | | |
| Francese - lightly egg washed lemon butter sauce | | |
| Saltinbocca - fresh sage, thin sliced prosciutto, lemon orange butter sauce | | |
| Oreganato - fresh lemon oregano sauce | | |
| Fiorentino - topped with tomato, spinach, mozzarella cheese, lemon white wine sauce | | |
| Parmigiana - breaded, pan fried baked with mozzarella cheese in a marinara sauce | | |

| | |
|-----------------------------------|----------------|
| Italian Ricotta Cheesecake | \$3 per person |
| Tiramisu | \$3 per person |

ADDITIONAL ENTREES

| | Half | Full |
|--|------|-------|
| Eggplant Parmigiana baked with mozzarella cheese in a marinara sauce | \$40 | \$80 |
| Lasagna | \$40 | \$80 |
| Skirt Steak Velasco jalapeños, garlic white wine sauce | \$54 | \$108 |
| New York Prime Strip Steak | \$66 | \$132 |
| Petite Filet Medallions | \$70 | \$140 |
| Pork Chop | \$54 | \$108 |
| Salmon | \$50 | \$100 |
| Whitefish | \$38 | \$76 |
| Arctic Char | \$52 | \$104 |
| Tilapia | \$44 | \$88 |

CHILDREN'S CATERED DISHES

| | | |
|-------------------------|------|------|
| Chicken Fingers | \$35 | \$70 |
| Buttered Noodles | \$28 | \$56 |
| French Fries | \$25 | \$50 |
| Mac and Cheese | \$30 | \$60 |

DOLCE

| | |
|---------------------|----------------|
| Cannoli | \$3 per person |
| Mini Cannoli | \$2 per person |

Capri offers a variety of gluten free options

We also cater to any allergies

Whole wheat pasta available upon request

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

HOURS:

Lunch: Monday - Friday: 11:30a.m. - 3p.m.

Dinner: Monday - Saturday: 4p.m. - 10p.m.

Sunday 4p.m. - 9p.m.



CAPRI

OF DOWNERS GROVE

LUNCH MENU, DINNER MENU
& CATERING MENU

BUON APPETITO

Capri of Downers Grove can accommodate parties with a guest count of 25 or greater on Saturday or Sunday between the hours of 11 a.m. - 4 p.m. Accommodations for parties with a guest count of less than 25 can be held during regular business hours. Contact Brian at (312) 315-2525 for further information.

Catering available at Your Place or Ours • Gift Certificates Available

Visit us on the Web at www.capridownersgrove.com

5101 South Main Street
Downers Grove, Illinois 60515
630-241-0695

www.capridownersgrove.com

LUNCH MENU

ANTIPASTI

- Calamari** 11.95
Fritti - tempura dusted, pan fried served with a marinara dipping sauce
- Capri** - tempura dusted, pan fried and flashed in lemon, olive oil, garlic and a touch of chili flake
- Grilled** - balsamic reduction over wild greens
- Bruschetta ala Feta** 8.95
grill toasted bread topped with diced tomato, basil, garlic and feta cheese
- Vongole al Forno**
seasoned breadcrumbs, garlic and parmesan cheese stuffed clams

Half Dozen 6.95
Full Dozen 12.95

- Salsiccia Giambotta** 10.95
sliced Italian sausage sautéed with white onion, roasted potatoes, and green peppers in a garlic white wine sauce
- Asparago di Parma** 10.95
asparagus spears wrapped with thin sliced prosciutto, grilled, topped with diced tomato, gorgonzola cheese and basil in balsamic vinaigrette

- Pepe Ripieno** 10.95
jalapeño peppers stuffed with ground Italian sausage, smoked mozzarella cheese, wrapped in prosciutto and baked in a bolognese sauce

- Mellanzana Rotolo** 9.95
sliced eggplant grilled, rolled with fresh ricotta cheese, baked with melted mozzarella cheese in a marinara sauce

- Peperoncino** 10.95
cold, roasted red pepper stuffed with artichoke hearts, fresh mozzarella cheese, basil and prosciutto, over wild greens in a balsamic reduction

INSALATA DI ZUPPA

- Charred Apple** 14.95
arugula tossed with cashews, red onion, charred apples, croutons, prosciutto and parmigiana reggiano in a champagne vinaigrette

- Bocconcini** 14.95
red and yellow cherry tomatoes, red onion, grilled calamari and chiciline fresh mozzarella cheese tossed in balsamic vinaigrette

- Anuria** 13.95
watermelon, mint, feta cheese, cucumber, red onion in balsamic vinaigrette

- Panzanella** 13.95
tomato wedges, yesterdays bread, cucumber, red onion, basil in Italian dressing

- Caesar** 11.95
romaine tossed with croutons, and parmigiana reggiano

- Spinachi ala Salmon** 15.95
baby spinach leaf, gorgonzola cheese, candied almonds, cherry tomato and roasted red pepper topped with Cajun seasoned salmon in a raspberry vinaigrette

- Verdura Selvaggio** 12.95
wild greens, roasted beets, sweet orange, shaved asiago cheese, tossed with pumpkin seeds in balsamic vinaigrette

- Caprese** 11.95
sliced beefsteak tomatoes layered with buffalo mozzarella, red onion and fresh basil in balsamic vinaigrette

- Pepe di Carne** 16.95
arugula tossed with roasted red pepper, cherry tomato, red onion, feta, avocado and topped with skirt steak in a pesto dressing

- Berry** 14.95
blackberries, raspberries, strawberries and blueberries tossed with mint and basil in a red grape pressed vinaigrette

- Zuppa del Giorno**
Cup 3.95
Bowl 5.95

FLATBREADS

- Pollo con Broccoli** 14.95
chicken and broccoli baked with alfredo

- Margherita** 12.95
sliced tomato and fresh basil

- Prosciutto and Fig** 14.95
thin sliced prosciutto and figs baked with mascarpone cheese with a honey drizzle

- Gorgonzola** 13.95
roasted grapes, gorgonzola cheese, red onion and honey

- Peppadew** 14.95
olive oil, sweet and spicy peppadew peppers, sweet Italian sausage, basil, caramelized onion and shredded mozzarella cheese

PANINIS

- Pepe di Pollo** 12.95
roasted red pepper, chicken and provolone cheese

- Pesto Pollo Club** 12.95
pancetta, grilled chicken asiago cheese and pesto

- Pollo Parmigiana** 12.95
breaded chicken marinara sauce and melted mozzarella

- Veggie** 11.95
grilled portabella, zucchini, yellow squash, eggplant and tomato in a balsamic reduction

- Vitello Cutlet** 14.95
breaded veal, garlic, baby spinach and provolone

- Carne con Rapini** 14.95
skirt steak, sautéed garlic, rapini and melted mozzarella cheese

PASTA DI CASA

- Rigatoni ala Vodka** 12.95
tubular handmade pasta tossed in our tomato vodka cream sauce

- Linguine Shrimp con Broccoli** 15.95
jumbo shrimp and broccoli florets in a garlic white wine sauce

- Linguine con Vongole** 14.95
linguine with clams in a red or white sauce

- Square Noodles Vita Mia** 14.95
crumbled Italian sausage, flat square noodles in vodka sauce

- Formaggio Ravioli** 12.95
fresh ricotta cheese stuffed ravioli

- Cavatelli con Spinach** 14.95
chicken, baby spinach and hand made dumplings tossed with garlic and oil

- 8 Finger Bolognese** 14.95
hand made cavatelli tossed in our rich bolognese sauce with sliced Italian sausage

- Parpadelle con Ragù** 18.95
hand made ribbon pasta tossed with veal, fresh tomatoes, pancetta, mushrooms and basil in a home style ragu sauce

POLLO

- Pollo Frances** 14.95
lightly egg washed breast of chicken over baby spinach with roasted pine nuts in a light lemon sauce

- Pollo Marsala** 14.95
mushrooms in a sweet marsala sauce with a side of pasta

- Pollo Forget About It** 14.95
lightly breaded pan fried and topped with a cold mixture of diced tomato, red onion, wild greens, basil and black olives in balsamic vinaigrette

DINNER MENU

ANTIPASTI

- Salsiccia di Rapini** 12.95
char broiled Italian sausage served with sautéed rapini in a garlic al olio sauce

- Asparago di Parma** 11.95
asparagus spears wrapped with thin sliced prosciutto, grilled, topped with gorgonzola cheese, diced tomatoes and basil in balsamic vinaigrette

- Bruschetta** 9.95
crostini bread topped with diced tomato, basil and parmigiana reggiano

- Salsiccia Giambotta** 12.95
sliced Italian sausage sautéed with white onion, roasted potatoes, green peppers in a garlic white wine sauce

- Vongole al Forno** 12.95
dozen littleneck clams baked with seasoned bread crumbs in a white wine garlic breadcrumb sauce

- Vongole con Cozzi** 11.95
clams or mussels steamed in a white or red sauce

- Calamari** 14.95
Fritti - dusted pan fried and served with a marinara dipping sauce

- Grilled** - over wild greens in a balsamic vinaigrette
- Capri** - dusted pan fried and flashed with lemon, olive oil, garlic and a touch of chili flake

- Caprese** 12.95
sliced beefsteak tomatoes layered with buffalo mozzarella cheese and basil, drizzled with a balsamic vinaigrette
- add prosciutto 2.95

- Pepe Ripieno** 12.95
jalapeño peppers stuffed with ground Italian sausage, smoked mozzarella cheese, wrapped in prosciutto and baked in a bolognese sauce

- Mellanzana Rotolo** 11.95
sliced eggplant grilled, rolled with fresh ricotta cheese, baked with melted mozzarella cheese in a marinara sauce

- Peperoncino** 12.95
cold roasted red pepper stuffed with artichoke hearts, fresh mozzarella cheese, basil and prosciutto over wild greens in a balsamic reduction

- Pollo Parmigiana** 14.95
lightly breaded pan fried, baked with melted mozzarella cheese and served with a side of pasta

PESCE

fresh fish brought in daily, presented in our specials

CHILDREN'S MENU

- Pollo Dita** 10.95
chicken fingers, buttered noodles, and french fries with a marinara dipping sauce

- Mac di Formaggio** 8.95
mac & cheese elbow pasta in a creamy cheese sauce

- Spaghetti and Meatball** 8.95
spaghetti marinara with a meatball

INSALATA DI ZUPPA

- Caesar** 12.95
romaine topped with croutons, in a caesar dressing, topped with parmigiana reggiano

- Charred Apple** 14.95
arugula tossed with cashews, red onions, charred apples, croutons, prosciutto and parmigiana reggiano in a champagne vinaigrette

- Spinachi** 15.95
baby spinach leaf, gorgonzola cheese, candied almonds, cherry tomato and roasted red pepper topped with Cajun seasoned salmon in a raspberry vinaigrette

- Berry** 14.95
blackberries, raspberries, strawberries and blueberries tossed with mint and basil in a red grape pressed vinaigrette

- Anuria** 14.95
watermelon, mint, feta cheese, cucumber, red onion in balsamic vinaigrette

- Panzanella** 14.95
tomato wedges, yesterday's bread, cucumber, red onion and basil Italian dressing

- Zuppa del Giorno**
Cup 3.95
Bowl 5.95

CHILDREN'S CHOICES

- Pollo Dita (chicken fingers)** 12.95
chicken fingers, buttered noodles and french fries served with a marinara dipping sauce

- Mac di Formaggio (Mac & Cheese)** 10.95
elbow pasta in a creamy cheese sauce

- Spaghetti con Meatball** 12.95
spaghetti tossed in marinara sauce with one meatball

PASTA DI CASA

- Tortellini Paesano** 18.95
tri-color ricotta cheese filled tortellini tossed with prosciutto, peas, and mushrooms in a creamy Alfredo sauce

DINNER MENU

- 8 Finger Cavatelli Bolognese** 20.95
hand made cavatelli tossed in a rich meat sauce with sliced Italian sausage

- Gnocchi Quattro Formaggio** 16.95
potato dumplings tossed in a creamy four-cheese sauce

- Rigatoni ala Vodka** 16.95
hand made tubular pasta tossed in a tomato vodka cream sauce

- Fussili Arrbiatta** 20.95
handmade coil pasta tossed with pancetta in a spicy red sauce topped with polpettes (breaded meatballs)

- Pasta Primavera** 16.95
gluten free penne pasta tossed with house vegetables in a garlic aioli sauce

- Aragosta Ravioli** 22.95
hand made ravioli filled with lobster and fresh ricotta cheese in a creamy alfredo sauce

- Fettuccine Gamberi con Scaloppini** 22.95
hand made tomato fettuccine tossed with jumbo shrimp and scallops in a creamy alfredo sauce

- Linguine Nero con Calamari** 20.95
black seafood linguine and calamari in a red sauce

- Porcini Fungi Sachetti** 17.95
porcini mushroom and fresh ricotta cheese filled purses served in a garlic al olio sauce

- Pasta ala Mama** 18.95
linguine with fresh tomato, white onion, black olives and crumbled sausage in a light red sauce

- Square Noodles Vita Mia** 20.95
hand made square noodles, tossed with ground Italian sausage in a tomato vodka cream sauce

- Parpadelle con Vitello Ragù** 24.95
hand made ribbon like pasta tossed with veal, fresh tomato, pancetta, mushroom and basil in a home style ragu sauce

- Fettuccine con Verde** 20.95
handmade spinach fettuccine tossed with eggplant, jumbo shrimp and asiago cheese in a prosecco cream sauce

OLD WORLD ITALIAN DISHES

- Baked Lasagna** 16.95
meat lasagna with fresh ricotta cheese in a bolognese sauce

- Manicotti** 15.95
sheets of pasta rolled with baby spinach and fresh ricotta cheese, baked in a marinara sauce with melted mozzarella cheese

- Mellanzana Parmeseana** 16.95
breaded eggplant baked with mozzarella cheese in a marinara sauce

- Linguine Carbonara** 16.95
peas, prosciutto, egg and parmesan cheese in a light cream sauce

- Linguine con Vongole di Cozze** 18.95
steamed clams or mussels in a red or white sauce

- Pescatore Nero** 34.95
seafood black linguine with calamari, shrimp, mussels and clams in a red sauce

- Spaghetti con Meatballs** 16.95
spaghetti tossed in a marinara sauce with mama's meatballs

- Linguine Shrimp con Broccoli** 20.95
jumbo shrimp and broccoli florets in a garlic white wine sauce

- Formaggio Ravioli** 15.95
ricotta cheese filled ravioli in a marinara sauce

POLLO

- Pollo Fiorentino** 18.95
topped with baby spinach, sliced tomato and mozzarella cheese in a lemon butter sauce with a side of pasta

- Pollo Forget About It** 18.95
lightly breaded, pan fried and topped with a cold mixture of diced tomato, red onions and black olives in balsamic vinaigrette

- Pollo Francese** 18.95
lightly egg washed and sautéed in a lemon butter sauce over baby spinach with roasted pine nuts

- Pollo Marsala** 18.95
sautéed with mushrooms in a sweet marsala wine sauce with a side of pasta

- Pollo Limone** 16.95
sautéed in a light lemon sauce with a side of pasta

- Pollo Saltimbocca** 20.95
topped with thin sliced prosciutto, sage and mozzarella cheese in a lemon orange butter sauce with a side of pasta

- Pollo Parmigiana** 18.95
breaded breast of chicken baked with mozzarella cheese in a marinara sauce with a side of pasta

- Pollo Vesuvio** 22.95
slow roasted half chicken served in white wine garlic sauce with sweet green peas and roasted potatoes

- Pollo Oreganato** 22.95
slow roasted half chicken served in a lemon oregano sauce with roasted potatoes

VITELLO (VEAL MEDALLIONS)

- Vitello Limone** 24.95
sautéed in a delicate lemon butter sauce with a side of pasta

- Vitello Vesuvio** 24.95
sautéed in a white wine garlic sauce with sweet green peas and roasted potatoes

- Vitello Marsala** 24.95
sautéed with mushrooms in a sweet marsala wine sauce with a side of pasta

- Vitello Parmigiana** 24.95
breaded veal medallions baked with mozzarella cheese in a marinara sauce with a side of pasta

PESCE

fresh fish brought in daily presented in daily specials

CARNE

- Ripieni Maile** 26.95
14 oz. pork chop stuffed with thin sliced prosciutto, roasted red pepper, baby spinach and mozzarella cheese, served with roasted potatoes in a rosemary garlic sauce

- Filetto Oreganato** 34.95
(2) 4oz twin fillets grilled to perfection and served in a fresh lemon oregano sauce with asparagus and garlic mashed potatoes