

## CATERING MENU

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

### ANTIPASTI

	Half	Full
<b>Arancini</b> truffle cheese arancini served with a tomato basil cream sauce	\$46	\$92
<b>Stuffed Pepper</b> oven charred whole red pepper stuffed with orzo, ground beef, sausage, soffritto, topped with melted mozzarella cheese over our marinara	\$46	\$92
<b>Brasciole</b> flank steak rolled with seasoned bread crumbs and provolone cheese, slow cooked in Sunday's gravy	\$75	\$150
<b>Baked Clams</b> breadcrumb, garlic and parmesan cheese stuffed clams	\$42	\$84
<b>Mussels or Clams</b> steamed in a red or white wine garlic sauce	\$42	\$84
<b>Mini Meatballs</b> bite size baby meatballs in a red sauce	\$40	\$80
<b>Mini Caprese Insalata</b> cherry tomato, fresh basil and fresh mozzarella cheese on skewers in a balsamic reduction	\$40	\$80
<b>Brussels Sprouts</b> dusted and tossed in a maple sriracha sauce	\$40	\$80
<b>Asparagus di Parma</b> asparagus spears wrapped with thin-sliced prosciutto, topped with diced tomato, gorgonzola cheese and fresh basil in balsamic vinaigrette	\$40	\$80
<b>Bruschetta</b> crostini topped with diced tomato, basil and garlic	\$40	\$80
<b>Stuffed Mushrooms</b> button mushrooms stuffed with garlic, breadcrumbs and parmesan cheese, baked in a four cheese sauce	\$35	\$70
<b>Salsiccia Giambotta</b> sliced Italian sausage, red and yellow peppers, white onion and roasted potatoes in a white wine garlic sauce	\$48	\$96

### VERDURA

	Half	Full
<b>Grilled Vegetables</b> balsamic reduction	\$37	\$74
<b>Baby Spinach</b> sautéed in garlic and oil	\$38	\$75
<b>Broccoli</b> sautéed in garlic and oil	\$38	\$76
<b>Asparagus</b> grilled or steamed	\$38	\$76
<b>Vesuvio Potatoes</b> slow cooked with sweet green peas in a white wine garlic sauce	\$38	\$76
<b>Garlic Mashed Potatoes</b>	\$38	\$76

### INSALATA

(dressings are served on the side)

<b>Broccoli Salad</b> floreets tossed cold with roasted red pepper and kalamata olives in olive oil lemon and garlic dressing	\$40	\$80
<b>Garbage Insalata</b> multi-veggie salad with romaine lettuce in balsamic vinaigrette dressing	\$40	\$80
<b>House/Cesar</b> Arugula Insalata	\$36	\$72
<b>Arugula Insalata</b> pine nuts, sun dried tomatoes, and goat cheese in lemon vinaigrette dressing	\$40	\$80
<b>Radiator</b> radiator pasta tossed with red onion, cucumber, Kalamata olives, cherry tomatoes, artichoke hearts, bell pepper, and our Italian dressing, topped with feta cheese	\$40	\$80

### PASTA CHOICES

	Half	Full
rigatoni, tri-colored parpadelle, gnocchi, cavatelli, mezza penne, black linguine, angel hair linguine and fettuccine	\$52	\$104

### SAUCE CHOICES

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

### POLLO

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

### CHILDREN'S CATERED DISHES

<b>Chicken Fingers</b>	\$65	\$130
<b>Buttered Noodles</b>	\$52	\$104
<b>French Fries</b>	\$38	\$76
<b>Mac and Cheese</b>	\$52	\$104

*Capri offers a variety of gluten free options*

*We also cater to any allergies*

*We ask for minimal substitutions on menu items.*

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

### HOURS:

Monday - Sunday: 4p.m. - 9p.m.

### ADDITIONAL ENTREES

	Half	Full
<b>Osso Buco Genovese</b> Berkshire pork shank slow cooked served over whipped soft polenta with broccoli and baby carrots	\$150	\$300
<b>Eggplant Parmigiana</b> baked with mozzarella cheese in a marinara sauce	\$50	\$100
<b>Lasagna</b> jalapeños, garlic white wine sauce	\$55	\$110
<b>Skirt Steak Velasco</b>	\$130	\$260
<b>Petite Filet Medallions</b>	\$190	\$380
<b>Pork Chop</b>	\$100	\$200
<b>Salmon</b>	\$110	\$220
<b>Whitefish</b>	\$90	\$180

### DOLCE

<b>Mini Pastries</b>	\$4 per person
<b>Cannoli</b>	\$4 per person
<b>Tiramisu</b>	\$4 per person



# CAPRI

OF DOWNERS GROVE

DINNER MENU  
& CATERING MENU

## BUON APPETITO

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

[www.capridownersgrove.com](http://www.capridownersgrove.com)

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](http://www.capridownersgrove.com)

## DINNER MENU

### ANTIPASTI

<b>Bruschetta</b> crostini bread topped with diced tomato, basil and parmigiana reggiano	<b>\$10</b>
<b>Artichoke Toscana</b> a breaded cake of artichoke hearts, garlic, parmigiano reggiano, pecorino romano and baked over a red sauce	<b>\$14</b>
<b>Stuffed Pepper</b> oven charred whole red pepper stuffed with orzo, ground beef, sausage, soffritto, topped with melted mozzarella cheese over our marinara	<b>\$14</b>
<b>Calamari Capri</b> tender calamari pan fried and flashed with olive oil, lemon, garlic, and a touch of chili flake	<b>\$18</b>
<b>Roasted Red Pepper Hummus</b> served with grilled crostini zucchini in a roasted tomato, yellow squash, roasted red pepper, cannellini bean hummus	<b>\$15</b>
<b>Arancini</b> truffle cheese arancini served with a tomato basil cream sauce	<b>\$14</b>
<b>Asparagus di Parma</b> asparagus spears wrapped with thin sliced prosciutto, grilled, topped with mixed greens, fresh tomato bruschetta, balsamic glaze, and gorgonzola crumbles	<b>\$14</b>
<b>Salsiccia Giambotta</b> sliced Italian sausage sautéed with white onion, roasted potatoes, and green peppers in a garlic white wine sauce	<b>\$15</b>
<b>Brussels Sprouts</b> pan fried brussels tossed with bacon, onions, lemon and honey	<b>\$13</b>
<b>Brasciole</b> steak rolled with seasoned bread crumbs, provolone cheese, and thin sliced prosciutto, slow cooked in Sunday's gravy	<b>\$24</b>

### INSALATA

<b>Caprese</b> sliced beefsteak tomatoes, layered with buffalo mozzarella cheese, fresh basil, and topped with balsamic pearls	<b>\$15</b>
<b>Caesar Salad</b> romaine lettuce tossed with croutons, in a caesar dressing, topped with parmigiana reggiano cheese	<b>\$15</b>
<b>Charred Apple</b> arugula tossed with cashews, red onion, charred apples, croutons, prosciutto, and parmigiana reggiano cheese in a champagne vinaigrette	<b>\$16</b>
<b>Broccoli Salad</b> florets tossed cold with roasted red pepper and kalamata olives in olive oil lemon and garlic dressing	<b>\$14</b>
<b>Capri Salad</b> romaine and iceberg lettuce tossed with tomato and cucumber in our Italian dressing	<b>\$15</b>
<b>Radiator</b> radiator pasta tossed with red onion, cucumber, Kalamata olives, cherry tomatoes, artichoke hearts, bell pepper, and our Italian dressing, topped with feta cheese	<b>\$15</b>
<b>Spinachi</b> roasted tomato, red onions, jalapeños, grilled shrimp and baby spinach in a cilantro vinaigrette	<b>\$24</b>

## DINNER MENU

### SOUP DE GIORNO

<b>Soup of the Day</b>	<b>Cup \$5</b>	<b>Bowl \$9</b>
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### PASTA DI CASA

<b>Egg Yolk Ravioli</b> lemon ricotta cheese and egg yolk stuffed ravioli in a butter sage sauce	<b>\$24</b>
<b>Malfadine</b> spinach, tomato, cremini mushroom, pistachios and jumbo shrimp tossed in a pesto ricotta cream sauce	<b>\$22</b>
<b>Black Linguini</b> baby octopus, hot salami, and cherry tomato served in a spicy red sauce	<b>\$28</b>
<b>Linguine Carbonara</b> guanciale, egg yolk and fresh cracked pepper in a light cream sauce	<b>\$24</b>
<b>Rigatoni Vodka</b> handmade rigatoni in our made to order vodka sauce	<b>\$21</b>
<b>8 Finger Bolognese</b> handmade cavatelli and sliced sausage in our rich meat sauce	<b>\$24</b>
<b>Pasta Primavera</b> handmade gluten-free rotini pasta with roasted zucchini, yellow squash, portabello mushrooms, and cherry tomatoes in a garlic al olio sauce	<b>\$21</b>
<b>Lobster Ravioli</b> lobster tail stuffed ravioli served in a brown butter sauce	<b>\$28</b>
<b>Gnocchi Gorgonzola</b> potato dumplings tossed in a gorgonzola cheese cream sauce	<b>\$21</b>
<b>Square Noodles Vita Mia</b> crumbled sausage tossed in our vodka sauce	<b>\$23</b>
<b>Porcini Sachetti</b> porcini mushroom and fresh ricotta cheese filled purses served in a garlic al olio sauce	<b>\$23</b>
<b>Eggplant Parmesan</b> breaded, pan fried and baked with mozzarella cheese in a marinara sauce over angel hair	<b>\$20</b>
<b>Risotto Scalloppino</b> scallops, asparagus, baby spinach, and roasted tomato in a light white wine cream sauce	<b>\$25</b>
<b>Chicken Bruschetta</b> breaded pan fried and topped with bruschetta tomatoes, parmigiana reggiano cheese over angel hair pasta in a lemon butter sauce	<b>\$24</b>
<b>Chicken Forget About It</b> lightly breaded, pan fried and topped with a cold mixture of diced tomato, red onion, and black olives in balsamic vinaigrette	<b>\$24</b>
<b>Chicken alla Parma</b> breaded chicken topped with burrata cheese in marinara sauce over angel hair pasta	<b>\$26</b>
<b>Chicken Francese</b> egg washed chicken sautéed with baby spinach in a lemon butter sauce over angel hair pasta	<b>\$24</b>
<b>Flat Iron Amish Chicken</b> deboned grill pressed ½ Amish chicken topped with kalamata olives, red onion, roasted red pepper, garlic and citrus	<b>\$34</b>

### POLLO

### PESCE

<b>Whole Red Snapper</b> head on, skin on, whole red snapper grilled in extra virgin olive oil, lemon, garlic and parsley, served with roasted vegetables	<b>\$42</b>
<b>Dover Sole Picatta</b> filet of dover sole topped with capers, sun dried tomato, artichoke hearts, and mushrooms in a lemon butter sauce over angel hair pasta	<b>\$38</b>
<b>Salmon Pistacchio</b> pistachio encrusted salmon, pan fried with roasted cherry tomatoes on the vine and fingerling potatoes in a white wine garlic sauce	<b>\$28</b>
<b>Whitefish</b> Lake Superior whitefish baked over risotto and roasted vegetables in a lemon white wine sauce	<b>\$24</b>

### CARNE

<b>Skirt Steak Velasco</b> char grilled skirt steak served with jalapeños and sautéed spinach in a garlic white wine sauce	<b>\$34</b>
<b>Surf and Turf</b> two 4oz medallions grilled, served with jumbo shrimp, portabello mushroom, and baby carrots in a red wine port reduction	<b>\$44</b>
<b>Pork Chop</b> 14oz pork chop grilled with sweet and spicy peppadew peppers served with asparagus in a white wine sauce	<b>\$32</b>
<b>Osso Buco Genovese</b> Berkshire pork shank slow cooked served over whipped soft polenta with broccoli and baby carrots	<b>\$38</b>
<b>Bone-In Ribeye Diavolo</b> topped with a spicy red sauce, encrusted in baked til golden brown parmigiana reggiano, with angel hair pasta	<b>\$48</b>

### CHILDREN'S CHOICES

<b>Pollo Dita (chicken fingers)</b> chicken fingers, buttered noodles and french fries served with a marinara dipping sauce	<b>\$16</b>
<b>Mac di Formaggio (Mac &amp; Cheese)</b> elbow pasta in a creamy cheese sauce	<b>\$11</b>
<b>Spaghetti con Meatballs</b> spaghetti tossed in marinara sauce with mini meatballs	<b>\$13</b>

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