

## 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

### 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

**Linguine con Vongole di Cozze** 18.95

clams or muscles steamed in a red or white sauce

**Tortellini Paesano** 18.95

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

**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

**Parpadella con Vitello Ragu** 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 Limon** 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 Originato** 34.95

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

*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*



**CAPRI**  
OF DOWNERS GROVE