

## CAPRI DINNER MENU

### POLLO

<b>Pollo Fiorentino</b> topped with baby spinach, sliced tomato and mozzarella cheese in a lemon butter sauce with a side of pasta.	16.95
<b>Pollo 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.	16.95
<b>Pollo Francese</b> lightly egg washed and sautéed in a lemon butter sauce over baby spinach with roasted pine nuts.	16.95
<b>Pollo Marsala</b> sautéed with mushrooms in a sweet marsala wine sauce with a side of pasta.	15.95
<b>Pollo Limon</b> sautéed in a light lemon sauce with a side of pasta.	14.95
<b>Pollo Saltimbocca</b> topped with thin sliced prosciutto, sage and mozzarella cheese in a lemon orange butter sauce with a side of pasta.	18.95
<b>Pollo Parmagiana</b> breaded breast of chicken baked with mozzarella cheese in a marinara sauce with a side of pasta.	16.95
<b>Pollo Vesuvio</b> slow roasted half of chicken in a white wine garlic sauce with sweet green peas and roasted potatoes.	20.95
<b>Pollo Oreganato</b> slow roasted half of chicken served in a lemon oregano sauce with roasted potatoes.	20.95

### VITELLO

<b>Vitello Limone</b> sautéed in a delicate lemon butter sauce with a side of pasta.	24.95
<b>Vitello Vesuvio</b> sautéed in a white wine garlic sauce with sweet green peas and roasted potatoes.	24.95
<b>Vitello Marsala</b> sautéed with mushrooms in a sweet marsala wine sauce with a side of pasta.	24.95
<b>Vitello Parmagiana</b> breaded veal medallions baked with mozzarella cheese in a marinara sauce with a side of pasta.	24.95

### PESCE

Fresh fish brought in daily. (Presented in daily specials)

### CARNE

<b>Ripieni Maiale</b> 14oz pork chop stuffed with thin sliced prosciutto, roasted red pepper, baby spinach and mozzarella cheese with roasted potatoes in a rosemary garlic sauce.	26.95
<b>Filetto Oreganato</b> (2) 4oz twin filets grilled to perfection and served in a fresh lemon oregano sauce with asparagus and garlic mashed potatoes.	34.95
<b>Bistecca di Gonna Speziato</b> 12oz char broiled skirt steak with jalapeños, roasted garlic and sautéed rapini in a garlic al olio sauce.	26.95
<b>12 oz. Prime NY Strip Steak Gorgonzola</b> served over grilled portabella, topped with gorgonzola cheese and finished with a merlot demi glaze.	32.95

## CAPRI DINNER MENU

### PASTA di CASA

<b>Linguini con Vongole</b> steamed clams in a white sauce.	17.95
<b>Linguini con Cozze</b> steamed mussels in a red sauce.	17.95
<b>Arrostio Rosso Pepe Gnocchi</b> potato dumpling filled with roasted red pepper in a roasted red pepper cream sauce.	15.95
<b>8 Finger Cavatelli Basilico</b> in a basil tomato sauce with sliced sausage.	18.95
<b>Saliccia di Broccolini Ravioli</b> filled with crumbled sweet sausage and broccolini in a garlic butter sauce.	16.95
<b>Gnocchi Quattro Formaggio</b> potato dumplings tossed in a creamy four cheese sauce.	15.95
<b>Rigatoni ala Vodka</b> tomato vodka cream sauce.	15.95
<b>Lasagna</b> layered with fresh ricotta cheese in a meat sauce.	14.95
<b>Formaggio Ravioli</b> filled with fresh ricotta cheese in a marinara sauce.	14.95
<b>Pasta Primavera</b> handmade gluten free mezza penne pasta tossed with house vegetables in a garlic al olio sauce.	16.95
<b>Lobster Aragosta Ravioli</b> filled with lobster and fresh ricotta cheese in a creamy alfredo sauce.	18.95
<b>Spaghetti con Meatballs</b> marinara sauce with meatballs.	14.95
<b>Fettuccini ala Gamberi Scaloppini</b> jumbo scallops, jumbo shrimp and asparagus in a creamy alfredo sauce.	21.95
<b>Gnocchi Bolognese</b> potato dumplings in our house-made rich bolognese sauce.	16.95
<b>Linguini Shrimp con Broccoli</b> jumbo shrimp and broccoli florets in a garlic white wine sauce.	17.95
<b>Linguini Nero con Calamari</b> black seafood linguini and calamari in a red sauce.	18.95
<b>Porcini Fungo Sachetti</b> sacks of pasta filled with porcini mushroom and fresh ricotta cheese in a garlic and oil sauce.	16.95
<b>Pasta ala Mama</b> linguini with fresh tomato, white onion, black olives and crumbled sausage.	18.95
<b>Pescatore Nero</b> seafood black linguini with calamari, shrimp, mussels and clams in a red sauce.	24.95
<b>Melanzana Parmesan</b> sliced eggplant layered with mozzarella cheese baked in a marinara sauce.	14.95
<b>Linguini con Pesto</b> cherry tomato, pine nuts, and chicken in a pesto sauce.	16.95

## CAPRI DINNER MENU

### ANTIPASTI

<b>Salsiccia di Rapini</b> char broiled Italian sausage served with sautéed rapini in a garlic al olio sauce.	10.95
<b>Asparago di Parma</b> asparagus spears wrapped with thin sliced prosciutto grilled, topped with gorgonzola cheese, diced tomato and basil in balsamic vinaigrette.	10.95
<b>Bruschetta</b> crostini bread topped with diced tomato, basil and parmigianna reggiano.	6.95
<b>Salsiccia Giambotta</b> sliced Italian sausage sautéed with white onion, roasted potato, red and yellow peppers in a garlic white wine sauce.	12.95
<b>Vongole al Forno</b> dozen littleneck clams baked with seasoned breadcrumbs in a white wine garlic breadcrumb sauce.	12.95
<b>Vongole</b> clams steamed in a white sauce.	11.95
<b>Cozzi</b> mussels steamed in a red sauce.	11.95
<b>Cavolini di Sriracha</b> dusted brussels sprouts pan fried and flashed in a maple sriracha sauce.	11.95
<b>Calamari</b> fritti - dusted pan fried and served with a marinara dipping sauce. grilled - in a spicy red sauce with a touch of lemon. capri - dusted pan fried and flashed with lemon, olive oil, garlic and a touch of chili.	11.95
<b>Caprese</b> sliced beefsteak tomatoes layered with buffalo mozzarella cheese and basil in a balsamic vinaigrette. add prosciutto 2.95	11.95

### INSALATA di ZUPPA

<b>Spazzatura</b> romaine tossed with house vegetables and Italian cheeses in our house dressing.	entrée 12.95   5.95 side
<b>Caesar</b> romaine tossed with croutons, in a caesar dressing, topped with parmigianna reggiano.	entrée 10.95   3.95 side
<b>Casa</b> romaine, cucumber and tomato in our house dressing.	entrée 10.95   3.95 side
<b>Arugula</b> pine nuts, sun dried tomato and goat cheese in a lemon vinagarette.	entrée 12.95   5.95 side
<b>Orzo</b> calamata olives, cherry tomato, red onion, artichoke hearts and cucumber in a pesto dressing.	entrée 12.95   5.95 side
<b>Zuppa del Giorno</b>	cup 2.95   5.95 bowl

### CHILDREN'S CHOICES

<b>Pollo Dita (Chicken Fingers)</b> chicken fingers, buttered noodles and french fries served with a marinara dipping sauce.	10.95
<b>Mac di Formaggio (Mac and Cheese)</b> elbow pasta in a creamy cheese sauce.	8.95
<b>Ravioli Fritti</b> breaded cheese stuffed ravioli with a marinara dipping sauce.	9.95