

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, tomato and basil in balsamic vinaigrette

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

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

Vongole al Forno 12.95
12 middleneck clams baked with seasoned bread crumbs in a white wine garlic sauce

Vongole con Cozzi 12.95
clams or mussels steamed in a white or red sauce

Calamari 14.95

Fritti - pan fried and served with a marinara dipping sauce

Grilled - cherry tomato, red onion, basil, and arugula in a balsamic vinaigrette

Capri - pan fried and flashed with lemon, olive oil, garlic and a touch of chili flake

Polenta di Parma 12.95
soft polenta topped with shrimp, baby spinach, mushrooms and mozzarella cheese in a marinara sauce

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

Shrimp & Scallops Mascarpone 15.95
shrimp and scallops egg washed, sautéed with baby spinach and topped with a mascarpone cheese sauce drizzle

Capri Charcuterie 18.95
Italian seasonal items, chef's choice

Misto Griglia 21.95
octopus, calamari and shrimp, grilled over arugula with red onion and cherry tomato in a balsamic dressing

INSALATA DI ZUPPA

Caprese 12.95
sliced beefsteak tomatoes layered with buffalo mozzarella cheese, red onion and basil, drizzled with a balsamic reduction

add prosciutto 2.95

Caesar 12.95
romaine lettuce tossed with croutons, in a Caesar dressing, topped with parmigiana reggiano cheese

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

Spinachi 15.95
baby spinach leaf, Gorgonzola cheese, candied walnuts, cherry tomato and roasted red pepper topped with Cajun seasoned salmon in a raspberry vinaigrette

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 Meatballs 12.95
spaghetti tossed in marinara sauce with mini meatballs

PASTA DICASA

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 marinara 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 tossed 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

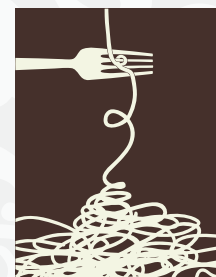
14 oz. pork chop stuffed with thin sliced prosciutto, roasted red pepper, baby spinach and mozzarella cheese, served with roasted potatoes in a rosemary garlic sauce

Filetto Oreganato 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