

LUNCH MENU

ANTIPASTI

Calamari Fritti 9.95
pan fried Calamari served with a marinara dipping sauce

Bruschetta 6.95
crostini bread topped with diced tomato and basil

Vongole al Forno Half Dozen 6.95
Dozen 12.95
clams baked with seasoned breadcrumbs in a white wine garlic breadcrumb sauce

Salsiccia Giambotta 9.95
sliced Italian sausage sautéed with white onion, roasted potato, red and yellow peppers in a garlic white wine sauce

Calamari Capri 9.95
pan fried Calamari flashed with lemon, garlic, olive oil and a touch of chili flake

Portabella Mushroom Torre 8.95
a leaning tower of grilled portabella mushroom, yellow squash, zucchini, tomato, red pepper and yellow pepper over wild greens in a balsamic vinaigrette

INSALATA DI ZUPPA

Orzo 12.95
kalamata olives, cherry tomato, red onion, artichoke hearts and cucumber in a pesto dressing

Caesar 10.95
add shrimp 4.00 add chicken 2.00
romaine tossed with croutons in a Caesar dressing topped with parmeggiana reggiano

Spinachi ala Salmon 14.95
baby spinach leaf, gorgonzola cheese, candied walnuts, cherry tomato and roasted red pepper topped with cajun seasoned salmon in raspberry vinaigrette

Arugula 12.95
pine nuts, sundried tomato, and goat cheese in lemon vinaigrette

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

Kale Insalata 12.95
kale, red onion, sun dried tomato, black beans, sweet corn, cherry tomato, crispy pancetta, kalamata olives, feta cheese in an Italian dressing

Caprese Insalata 11.95
sliced beefsteak tomatoes, layered with buffalo mozzarella cheese, red onion and basil in balsamic vinaigrette

Zuppa del Giorno Cup 2.95
Bowl 4.95

SANDWICHES COMES WITH PARMESAN CHIPS

Vitello Cutlet 14.95
breaded veal, sautéed baby spinach

Meatball 11.95
meatballs, marinara and mozzarella

Chicken Parmagianna 11.95
breaded chicken mozzarella cheese and marinara sauce

Bistecca di Rappini 13.95
skirt steak with sautéed rappini al olio

Pesto Chicken Club 11.95
pancetta, grilled chicken, asiago cheese, and pesto sauce

BURGERS COMES WITH PARMESAN CHIPS

Pancetta Burger 11.95
pancetta, provolone cheese, lettuce, tomato, red onion

Tomato Burger 11.95
roasted tomatoes and caramelized onions

Bruschetta Burger 11.95
diced tomato, basil, garlic, with shaved parmesan cheese

PASTA DI CASA

Rigatoni ala Vodka 13.95
tubular pasta tossed in our tomato vodka cream sauce

Linguini Shrimp con Broccoli 14.95
jumbo shrimp and broccoli florets in a garlic white wine sauce

Gnocchi Bolognese 13.95
potato dumplings tossed in our rich Bolognese sauce

Ravioli 11.95
cheese filled ravioli in a marinara sauce

Linguini con Vongole 14.95
linguini and clams in a white sauce

Lasagna 12.95
layered with fresh ricotta cheese in a Bolognese sauce

POLLO

Pollo Francese 13.95
lightly egg washed and sautéed in a lemon butter sauce over baby spinach with roasted pine nuts

Pollo Forget About It 13.95
lightly breaded, pan fried and topped with a cold mixture of diced tomato, red onion, and black olives in balsamic vinaigrette

VITELLO

Vitello Marsala 16.95
sauteed in a sweet marsala wine sauce with a side of pasta

Vitello Saltinbocca 16.95
topped with thin sliced prosciutto, sage and mozzarella cheese in a lemon orange butter sauce with a side of pasta

PESCE FRESH FISH BROUGHT IN DAILY PRESENTED IN OUR SPECIALS

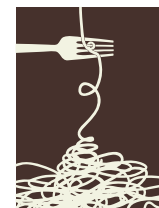
CHILDRENS CHOICES

Pollo Dita 7.95
chicken fingers, buttered noodles, and french fries served with a marinara dipping sauce

Mac di Formaggio 6.95
mac & cheese elbow pasta in a creamy cheese sauce

Ravioli Fritti 7.95
breaded cheese stuffed ravioli with a marinara dipping sauce

Handmade pasta is used in all pasta dishes
Capri offers a variety of gluten free options
We also cater to any allergies

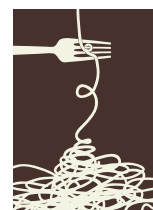


CAPRI
OF DOWNERS GROVE

WINE SELECTION

By introducing our wine list at Capri of Downers Grove, we hope to entice you with a spectrum of varietals, small family wine makers and regions across the world.

	Glass	Bottle		Glass	Bottle
SPARKLING					
Villa Sandi Il Fresco, Veneto Italy	\$9.00	\$35.00			
Luca Paretti Rosa Spumante, Treviso Italy	\$10.00	\$39.00			
ROSE					
Barton & Guestier Rose d'Anjou, Loire, France	\$8.50	\$33.00			
MOSCATO					
Caposaldo Moscato, Veneto Italy	\$8.50	\$33.00			
RIESLING					
Primo Amore, Lombardy Italy	\$9.00	\$35.00			
PINOT GRIGIO					
Castello Banfi San Angelo, Tuscany Italy	\$10.50	\$41.00			
Ruffino Lumina, Italy	\$9.00	\$35.00			
Santa Margherita, Trentino-Alto Adige, Italy	\$14.00	\$55.00			
CHARDONNAY					
Storypoint, California	\$8.50	\$33.00			
Hess, Monterey California	\$9.00	\$35.00			
Ferrari Cavano, Sonoma County	\$13.00	\$51.00			
SAUVIGNON BLANC					
Whitehaven, Marlborough New Zealand	\$10.50	\$41.00			
Loveblock by Kim Crawford, New Zealand	\$11.50	\$45.00			
INTERESTING WHITE					
Pieropan Soave Classico, Veneto, Italy	\$12.00	\$47.00			
ITALIAN REDS					
Ruffino Chianti, Tuscany Italy	\$8.00	\$63.00			
		(1.5 L)			
Donnafugata Sedara, Sicily	\$9.00	\$35.00			
Ruffino Tan tabelle, Tuscany, Italy	\$14.00	\$55.00			
Monsanto Riserva, Tuscany, Italy		\$56.00			
Gattinara Travilini, Piedmont, Italy		\$60.00			
Brancaia Tre Rosso, Italy	\$13.00	\$51.00			
Bruno Giacosa Barbera D'Alba, Italy		\$62.00			
Renato Ratti Langhe Nebbiolo Ochetti, Italy	\$15.00	\$59.00			
Gaja Promise, Tuscany Italy		\$78.00			
Michele Chiaro Barolo Tortoniano, Piedmont, Italy		\$95.00			
Ruffino Riserva, Gold tabelle, Tuscany, Italy		\$92.00			
Allegri Amarone Valpolicella, Italy		\$100.00			
Castello Banfi Brunello Di Montalcino, Tuscany, Italy		\$137.00			
MERLOT					
William Hill Estate, Central Coast, California	\$9.50	\$37.00			
Ghost Pines, California	\$12.00	\$47.00			
Decoy, Sonoma County, California	\$15.00	\$59.00			
PINOT NOIR					
Storypoint, Monterey, California	\$9.50	\$37.00			
La Crema, Sonoma, California	\$14.00	\$55.00			
Meiomi, Monterey, California	\$11.00	\$43.00			
MALBEC					
Renecer, Mendoza	\$9.50	\$37.00			
Alamos, Mendoza Argentina	\$7.50	\$29.00			
Ben Marco, Mendoza Argentina	\$11.50	\$45.00			
CABERNET					
Carnivor, California	\$8.00	\$31.00			
Josh, Sonoma, California	\$9.00	\$35.00			
Gravel Bar, Washington	\$11.50	\$45.00			
Smith and Hook, Central Coast	\$12.00	\$47.00			
Freakshow, California	\$12.00	\$47.00			
Uppercut, California		\$59.00			
Franks Family, Napa, California		\$97.00			
Cakebread, Napa, California		\$140.00			
Caymus, Napa, California		\$140.00			
Crgich Hills, Rutherford, California		\$156.00			
PETITE SIRAH					
Michael David Petite Petit, California	\$11.00	\$43.00			
True Grit, Mendocino, California	\$10.00	\$39.00			
RED ZINFINDEL					
7 Deadly Zins, California	\$9.50	\$37.00			
1000 Stories (aged in bourbon barrels) Mendocino, California	\$10.00	\$39.00			
INTERESTING REDS					
19 Crimes, Australia	\$7.00	\$27.00			
Quinta do Portal Reserve, Douro, Portugal	\$9.00	\$35.00			
Conundrum, Caymus, California	\$9.00	\$35.00			
Mascon Louis Jadot Beaujolais, France	\$10.00	\$39.00			
Conceito Douro Tinto Constraste, Douro, Portugal	\$12.00	\$47.00			
Sebastiani Gravel Bed Red, Sonoma County California		\$54.00			
Riscal Rioja Marquese Reserva, Rioja, Spain		\$55.00			
Prisoner, Napa, California		\$84.00			
Quinta do Portal Grande Reserve, Douro, Portugal		\$88.00			
Riscal Rioja Marquese Gran Reserva, Rioja, Spain		\$110.00			



CAPRI
OF DOWNERS GROVE