

## LUNCH MENU

### ANTIPASTI

**Calamari** 11.95

Fritti - tempura dusted, pan fried served with a marinara dipping sauce

**Capri** - tempura dusted, pan fried and flashed in lemon, olive oil, garlic and a touch of chili flake

**Grilled** - balsamic reduction over wild greens

**Bruschetta ala Feta** 8.95

grill toasted bread topped with diced tomato, basil, garlic and feta cheese

**Vongole al Forno**

seasoned breadcrumbs, garlic and Parmesan cheese stuffed clams

Half Dozen 6.95

Full Dozen 12.95

**Salsiccia Giambotta** 10.95

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

**Asparago di Parma** 10.95

asparagus spears wrapped with thin sliced prosciutto, grilled, topped with diced tomato, Gorgonzola cheese and basil in balsamic vinaigrette

**Pepe Ripieno** 10.95

jalapeño peppers stuffed with ground Italian sausage, smoked mozzarella cheese, wrapped in prosciutto and baked in a bolognese sauce

**Mellanzana Rotolo** 9.95

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

**Peperoncino** 10.95

cold, roasted red pepper stuffed with artichoke hearts, fresh mozzarella cheese, basil and prosciutto, over wild greens in a balsamic reduction

### INSALATA DI ZUPPA

**Charred Apple** 14.95

arugula tossed with cashews, red onion, charred apples, croutons, prosciutto and parmigiana reggiano in a champagne vinaigrette

**Bocconcini** 14.95

red and yellow cherry tomatoes, red onion, grilled calamari and chicilina fresh mozzarella cheese tossed in balsamic vinaigrette

**Anuria** 13.95

watermelon, mint, feta cheese, cucumber, red onion in balsamic vinaigrette

**Panzanella** 13.95

tomato wedges, yesterdays bread, cucumber, red onion, basil in Italian dressing

**Caesar** 11.95

romaine tossed with croutons, and parmigiana reggiano

**Spinachi ala Salmon** 15.95

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

**Verdura Selvaggio** 12.95

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

**Caprese** 11.95

sliced beefsteak tomatoes layered with buffalo mozzarella, red onion and fresh basil in balsamic vinaigrette

**Pepe di Carne** 16.95

arugula tossed with roasted red pepper, cherry tomato, red onion, feta, avocado and topped with skirt steak in a pesto dressing

**Berry** 14.95

blackberries, raspberries, strawberries and blueberries tossed with mint and basil in a red grape pressed vinaigrette

**Zuppa del Giorno** Cup 3.95

Bowl 5.95

### FLATBREADS

**Pollo con Broccoli** 14.95

chicken and broccoli baked with Alfredo

**Margherita** 12.95

sliced tomato and fresh basil

**Prosciutto and Fig** 14.95

thin sliced prosciutto and figs baked with mascarpone cheese with a honey drizzle

**Gorgonzola** 13.95

roasted grapes, Gorgonzola cheese, red onion and honey

**Peppadew** 14.95

olive oil, sweet and spicy peppadew peppers, sweet Italian sausage, basil, caramelized onion and shredded mozzarella cheese

### PANINIS

**Pepe di Pollo** 12.95

roasted red pepper, chicken and provolone cheese

**Pesto Pollo Club** 12.95

pancetta, grilled chicken asiago cheese and pesto

**Pollo Parmigiana** 12.95

breaded chicken marinara sauce and melted mozzarella

**Veggie** 11.95

grilled portabella, zucchini, yellow squash, eggplant and tomato in a balsamic reduction

**Vitello Cutlet** 14.95

Breaded veal, garlic, baby spinach and provolone

**Carne con Rapini** 14.95

skirt steak, sautéed garlic, rapini and melted mozzarella cheese

### PASTA DI CASA

**Rigatoni ala Vodka** 12.95

tubular handmade pasta tossed in our tomato vodka cream sauce

**Linguine Shrimp con Broccoli** 15.95

jumbo shrimp and broccoli florets in a garlic white wine sauce.

**Linguine con Vongole** 14.95

Linguine with clams in a red or white sauce

**Square Noodles Vita Mia** 14.95

crumbled Italian sausage, flat square noodles in vodka sauce

**Formaggio Ravioli** 12.95

fresh ricotta cheese stuffed ravioli

**Cavatelli con Spinach** 14.95

chicken, baby spinach and hand made dumplings tossed with garlic and oil

**8 Finger Bolognese** 14.95

hand made cavatelli tossed in our rich bolognese sauce with sliced Italian sausage

**Pappardella con Ragu** 18.95

hand made ribbon pasta tossed with veal, fresh tomatoes, pancetta, mushrooms and basil in a home style ragu sauce

### POLLO

**Pollo Frances** 14.95

lightly egg washed breast of chicken over baby spinach with roasted pine nuts in a light lemon sauce

**Pollo Marsala** 14.95

mushrooms in a sweet marsala sauce with a side of pasta

**Pollo Forget About It** 14.95

lightly breaded pan fried and topped with a cold mixture of diced tomato, red onion, wild greens, basil and black olives in balsamic vinaigrette

**Pollo Parmigiana** 14.95

lightly breaded pan fried, baked with melted mozzarella cheese and served with a side of pasta

### PESCE

*fresh fish brought in daily presented in our specials*

### CHILDREN'S MENU

**Pollo Dita** 10.95

chicken fingers, buttered noodles, and french fries with a marinara dipping sauce

**Mac di Formaggio** 8.95

mac & cheese elbow pasta in a creamy cheese sauce

**Spaghetti and Meatball** 8.95

spaghetti marinara with a meatball

*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*

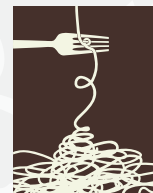


**CAPRI**  
OF DOWNERS GROVE

## 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
<b>PROSECCO</b>			<b>PINOT NOIR</b>		
Villa Sandi II Fresco, Veneto, Italy	9.50	37.00	Elouan, Oregon	11.00	43.00
<b>ROSE</b>			Meiomi, Monterey, California	12.00	47.00
Cuvee A Rose, Willamette Valley	9.50	37.00	La Crema, Sonoma, California	14.00	55.00
Ruffino, (Sparkling), Veneto, Italy	11.00	43.00	Slander (Orin Swift), California		69.00
Meiomi, Monterey, California		47.00	<b>MALBEC</b>		
<b>MOSCATO</b>			Dona Paula, Mendoza, Argentina	9.00	35.00
Caposaldo Moscato, Veneto, Italy	9.00	35.00	Terraza, Mendoza, Argentina	9.50	37.00
<b>RIESLING</b>			Ben Marco, Mendoza, Argentina		47.00
Chateau St. Michelle, Washington	9.00	35.00	<b>CABERNET</b>		
<b>PINOT GRIGIO</b>			Carnivor, California	9.00	35.00
Ruffino Lumina, Italy	9.50	37.00	Paris Valley Road, Paso Robels, California	9.00	35.00
Scarpetta, Venetie, Italy	11.00	43.00	Josh, California	10.00	39.00
Santa Margherita, Italy	14.00	55.00	Federalist, Lodi, California	10.00	39.00
<b>CHARDONNAY</b>			Smith and Hook, Central Coast	12.00	47.00
Lyric, Santa Barbara, California	9.00	35.00	Decoy, Sonoma, California	15.00	59.00
Hess, Monterey, California	10.00	39.00	Freak Show, California		47.00
Decoy, Sonoma, California	12.00	47.00	Spoken Barrel, Washington		53.00
Ferrari Carano, Sonoma County	13.00	51.00	Franks Family, Napa, California		110.00
<b>SAUVIGNON BLANC</b>			Cakebread, Napa, California		140.00
Loveblock by Kim Crawford, New Zealand	11.00	43.00	Caymus, Napa, California		140.00
Kim Crawford, New Zealand	12.00	47.00	<b>PETITE SIRAH</b>		
Decoy, Sonoma, California	12.00	47.00	Michael David Petite Petit, California	11.00	43.00
Blanc Stare (Orin Swift), Russian River Valley		59.00	<b>RED ZINFANDEL</b>		
<b>CHENIN BLANC</b>			1000 Stories, (Bourbon Barrels), Mendocino, California	10.00	39.00
The Pirate of Cocoa Hill, Western Cape	9.00	35.00	Beuhler, Napa, California	12.00	47.00
<b>ITALIAN REDS</b>			Federalist, Lodi, California		45.00
Ruffino Chianti, Tuscany, Italy (1.5L)	8.00	63.00	<b>INTERESTING REDS</b>		
Montepulciano d'Abruzzo, Avegiano, Italy	10.00	40.00	19 Crimes, Australia	7.00	27.00
Tan label, Tuscany, Italy	12.00	47.00	Conundrum, Caymus, California	10.00	39.00
Monsanto Riserva, Tuscany, Italy		56.00	Riscal Rioja Marquese Reserva, Rioja, Spain		55.00
Gold label, Tuscany, Italy		86.00	8 Years in the Desert, (Orin Swift), California		74.00
Allegrini Amarone Valpolicella, Italy		92.00	Prisoner, Napa, California		84.00
Michele Chiarlo Barolo Tortoniano, Piedmont, Italy		95.00			
Castello Banfi Brunello Di Montalcino, Tuscany, Italy		135.00			
<b>MERLOT</b>					
Hahn, Monterey, California	9.50	37.00			



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