

DINNER MENU

ANTIPASTI

Bruschetta	\$10.95
crostini bread topped with diced tomato, basil and parmigiana reggiano	
Artichoke Toscana	\$12.95
a breaded cake of artichoke hearts, garlic, parmigiana reggiano, pecorino romano and baked over a red sauce	
Stuffed Pepper	\$13.95
oven charred whole red pepper stuffed with orzo, ground beef, sausage, soffritto, topped with melted mozzarella cheese over our marinara	
Calamari Capri	\$16.95
tender calamari pan fried and flashed with olive oil, lemon, garlic, and a touch of chili flake	
Arancini	\$13.95
truffle cheese arancini served with a tomato basil cream sauce	
Asparagus di Parma	\$12.95
asparagus spears wrapped with thin sliced prosciutto, grilled, topped with mixed greens, fresh tomato bruschetta, balsamic glaze, and gorgonzola crumbles	
Salsiccia Giambotta	\$14.95
sliced Italian sausage sautéed with white onion, roasted potatoes, and green peppers in a garlic white wine sauce	
Brussels Sprouts	\$13.95
pan fried brussels tossed with bacon, onions, lemon and honey	
Brasciole	\$22.95
steak rolled with seasoned bread crumbs, provolone cheese, and thin sliced prosciutto, slow cooked in Sunday's gravy	
Baked Clams	\$15.95
12 middle neck clams baked and seasoned with bread crumbs, garlic, and parmesan cheese in a white wine sauce	
Parma Platter	\$21.95
prosciutto and melon, whipped goat cheese with roasted tomato, Italian cheeses and meats	

INSALATA

Caprese	\$14.95
sliced tomato, fresh mozzarella cheese, red onion in a balsamic glaze	
Caesar Salad	\$5.95 \$14.95
romaine lettuce tossed with croutons, in a caesar dressing, topped with parmigiana reggiano cheese	
Charred Apple	\$7.95 \$15.95
arugula tossed with cashews, red onion, charred apples, croutons, prosciutto, and parmigiana reggiano cheese in a champagne vinaigrette	
Capri House Salad	\$5.95 \$14.95
romaine and iceberg lettuce tossed with tomato and cucumber in our Italian dressing	
Wedge Salad	\$15.95
crispy prosciutto, cherry tomato, red onion, and gorgonzola cheese	
Artichoke Salad (Chef's Choice)	\$14.95
artichoke hearts, celery, parmigiana reggiano, romaine lettuce, Italian dressing	
Radiator Pasta Salad	\$14.95
radiator pasta tossed with red onion, cucumber, Kalamata olives, cherry tomatoes, artichoke hearts, bell pepper, and our Italian dressing, topped with feta cheese	

SOUP DE GIORNO

Soup of the Day	Cup \$4.95 Bowl \$8.95
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OLD WORLD DISHES

Spaghetti and Meatballs	\$18.95
spaghetti with meatballs in a red sauce	
Linguine with Clams	\$24.95
white wine garlic sauce	
Fettuccine Chicken and Broccoli	\$22.95
in a creamy alfredo sauce	
Vegetable Lasagna Basilico	\$18.95
baked with fresh vegetables in a tomato basil sauce	
Meat Lasagna	\$19.95
baked in a bolognese sauce	
Eggplant Parmesan	\$17.95
breaded, pan fried and baked with mozzarella cheese in a marinara sauce over angel hair	
Lobster Pescatore	\$36.95
clams, shrimp, calamari, and a 4oz lobster tail in a red sauce over linguine	
Baked Ziti	\$20.95
ziti pasta baked with fresh ricotta cheese and parmesan cheese in a red sauce	
Linguine Carbonara	\$21.95
prosciutto, peas and linguine in a light cream sauce	

PASTA DI CASA

Malfadine	\$21.95
spinach, tomato, cremini mushroom, pistachios and jumbo shrimp tossed in a pesto ricotta cream sauce	
Porcini Sachetti	\$22.95
porcini mushroom and fresh ricotta filled purses served in a garlic al olio sauce	
Rigatoni Vodka	\$21.95
handmade rigatoni in our made to order vodka sauce	
8 Finger Bolognese	\$23.95
handmade cavatelli and sliced sausage in our rich meat sauce	
Pasta Primavera	\$20.95
handmade gluten-free rotini pasta with roasted zucchini, yellow squash, portabello mushrooms, and cherry tomatoes in a garlic al olio sauce	
Lobster Ravioli	\$26.95
lobster tail stuffed handmade ravioli with asparagus and cherry tomatoes served in a tomato basil cream sauce	
Gnocchi Quattro Formaggio	\$22.95
gorgonzola, parmigiana reggiano, and provolone tossed in light cream sauce	
Square Noodles Vita Mia	\$22.95
crumbled sausage tossed in our vodka sauce	
Risotto Scalloppino	\$25.95
scallops, asparagus, baby spinach, and roasted tomato in a light white wine cream sauce	

POLLO AND VEAL (ANY STYLE)

Chicken \$23.95 Veal \$28.95

Vesuvio	
white wine garlic sauce with peas and potatoes	
Bruschetta	
breaded, pan fried and topped with bruschetta tomatoes, parmigiana reggiano cheese over angel hair pasta in a lemon butter sauce	
Forget About It	
lightly breaded, pan fried and topped with a cold mixture of diced tomato, red onion, and black olives in balsamic vinaigrette	
Marsala	
sautéed with mushrooms in a sweet marsala wine sauce with a side of pasta	
Parmagiana	
breaded, topped with burrata cheese in marinara sauce over angel hair pasta	
Francese	
egg washed, sautéed with baby spinach in a lemon butter sauce over pasta	
PESCE	
Salmon Pistacchio	\$25.95
pistachio encrusted salmon, pan fried with roasted cherry tomatoes on the vine and fingerling potatoes in a white wine garlic sauce	
Whitefish	\$22.95
Lake Superior whitefish baked over risotto and roasted vegetables in a lemon white wine sauce	

CARNE

Skirt Steak Velasco	\$32.95
char grilled skirt steak served with jalapeños and sautéed spinach in a garlic white wine sauce	
8oz Filet Mignon	\$43.95
served with broccolini and baby carrots and garlic mashed potatoes	
Bone-In Ribeye Diavolo	\$38.95
topped with a spicy red sauce, encrusted in baked til golden brown parmigiana reggiano, with angel hair pasta	
Pork Chop	\$28.95
14oz pork chop grilled with sweet and spicy peppadew peppers served with asparagus in a white wine sauce	
Osso Buco Genovese	\$34.95
Berkshire pork shank slow cooked served over whipped soft polenta with broccoli and baby carrots	

CHILDREN'S CHOICES

Pollo Dita (chicken fingers)	\$14.95
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	

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

PROSECCO

Ruffino, Italy Glass 10.50 Bottle 41.00

ROSE

Belleruche Rose Glass 10.00 Bottle 40.00

MOSCATO

Ruffino, Italy Glass 10.00 Bottle 39.00

RIESLING

Shades of Blue, Germany Glass 12.00 Bottle 38.00

PINOT GRIGIO

Lumina, Italy Glass 11.00 Bottle 43.00

Santa Margherita, Italy Glass 18.00 Bottle 71.00

CHARDONNAY

Hess, Monterey Glass 12.00 Bottle 45.00

Decoy, Sonoma Glass 14.00 Bottle 55.00

Ferrari Carano, Sonoma Glass 14.50 Bottle 57.00

SAUVIGNON BLANC

Decoy, Sonoma Glass 13.50 Bottle 53.00

Kim Crawford, New Zealand Glass 14.50 Bottle 57.00

MERLOT

Decoy, Sonoma Glass 14.00 Bottle 55.00

ITALIAN REDS

Barone di Valforte
Montepulciano d'Abruzzo Glass 11.50 Bottle 43.00

Ruffino Chianti,
Tuscany (1.5L) Glass 12.00 Bottle 95.00

Remole Super Tuscan
Tuscany Glass 13.00 Bottle 51.00

Masi Campofiorin, Italy Glass 14.00 Bottle 54.00

Tan Label, Tuscany Glass 15.00 Bottle 59.00

San Silvestro Barolo Patrés Glass 24.00 Bottle 97.00

Montigoli Amarone della
Valpolicella Glass 25.00 Bottle 99.00

Tornatore Etna Rosso, Italy Bottle 46.00

Monsanto, Chianti Riserva,
Tuscany Bottle 67.00

Gold Label, Tuscany Bottle 120.00

Allegrini Amarone, Valpolicella Bottle 132.00

Michele Chiarlo Barolo,
Piedmont Bottle 135.00

Castello Banfi Brunello
d' Montalcino, Tuscany Bottle 176.00

PINOT NOIR

William Hill, Napa Valley Glass 10.00 Bottle 39.00

Meiomi, Monterey Glass 12.50 Bottle 49.00

Pike Road, Oregon Glass 14.00 Bottle 55.00

Golden Eye, California Bottle 68.00

CABERNET

Carnivor, California Glass 11.00 Bottle 41.00

Martini, California Glass 11.00 Bottle 43.00

Smith and Hook,
Central Coast Glass 14.00 Bottle 55.00

Unshackled, California Glass 15.00 Bottle 59.00

Decoy, Sonoma Glass 15.00 Bottle 62.00

Frank Family, Napa Glass 34.00 Bottle 135.00

Quilt, Napa Bottle 76.00

Lion Tamer, Napa Bottle 85.00

Stags Leap, Napa Bottle 94.00

Cakebread, Napa Bottle 168.00

Caymus, Napa Bottle 185.00

RED ZINFANDEL

1000 Stories, Mendocino,
California Glass 10.00 Bottle 39.00

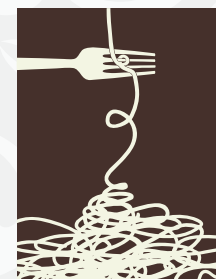
INTERESTING REDS

Conundrum, California Glass 13.00 Bottle 51.00

Robert Hall, California Glass 20.00 Bottle 72.00

Prisoner, California Glass 28.00 Bottle 112.00

8 Years in The Dessert,
California Bottle 110.00



CAPRI
OF DOWNERS GROVE

*Capri offers a variety of gluten free options. We also cater to any allergies.
We ask for minimal substitutions on menu items.*

Parties of 8 or more will have a gratuity of 20% added to the bill