

CATERING MENU

Half pan serves up to 10 guests • Full pan serves up to 20 guests

ANTIPASTI

	Half	Full
Brasciole	\$65	\$130
flank steak rolled with seasoned bread crumbs and provolone cheese slow cooked in Sunday's gravy.		
Baked Clams	\$35	\$70
breadcrumb, garlic and parmesan cheese stuffed clams.		
Mussels or Clams	\$35	\$70
steamed in a red or white wine garlic sauce.		
Mini Meatballs	\$35	\$70
bite size baby meatballs in a red sauce.		
Mini Caprese Insalata	\$32	\$68
cherry tomato, fresh basil and fresh mozzarella cheese on skewers in a balsamic reduction.		
Brussels Sprouts	\$35	\$70
dusted and tossed in a maple Sriracha sauce.		
Asparagus di Parma	\$35	\$70
asparagus spears wrapped with thin-sliced prosciutto, topped with diced tomato, gorgonzola cheese, and fresh basil in balsamic vinaigrette.		
Bruschetta	\$28	\$56
crostini topped with diced tomato, basil and garlic.		
Stuffed Mushrooms	\$35	\$70
button mushrooms stuffed with garlic, breadcrumbs and parmesan cheese baked in a four cheese sauce.		
Salsiccia Giambotta	\$42	\$84
sliced Italian sausage, red and yellow peppers, white onion and roasted potatoes in a white wine garlic sauce.		
Da Vinci Platter	\$45	\$90
an assortment of Italian meats, cheeses and olives.		
Crab Cakes	\$45	\$90
breadcrumbs jumbo-lump crabmeat, red pepper and spinach baked in a roasted red pepper cream sauce.		
Chicken or Filet Skewers		
red onion, cherry tomato and green pepper skewered in a pesto sauce.		
Chicken	\$35	\$70
Filet	\$56	\$112

VERDURA

	Half	Full
Grilled Vegetables	\$32	\$64
balsamic reduction.		
Baby Spinach	\$32	\$64
sautéed in garlic and oil.		
Rapini	\$38	\$76
sautéed in garlic and oil		
Broccoli	\$32	\$64
sautéed in garlic and oil		
Asparagus	\$32	\$64
grilled or steamed.		
Vesuvio Potatoes	\$32	\$64
slow cooked with sweet green peas in a white wine garlic sauce.		
Garlic Mashed Potatoes	\$32	\$64

INSALATA

(dressings are served on the side)

	Half	Full
Strawberry Insalata	\$34	\$68
wild greens tossed with strawberries, gorgonzola cheese and brown sugar dusted pecans in raspberry vinaigrette dressing.		
Cabbage Insalata	\$34	\$68
multi-veggie salad with romaine lettuce in balsamic vinaigrette dressing.		
House/Cesar	\$30	\$60
Arugula Insalata	\$34	\$68
pine nuts, sun dried tomatoes, and goat cheese in lemon vinaigrette dressing.		
Orzo	\$34	\$68
calamata olives, cherry tomato, red onion, artichoke hearts and cucumber in a pesto dressing.		

PASTA CHOICES

	Half	Full
	\$40	\$80
rigatoni, tri-colored parpadella, gnocchi, cavatelli, mezza penne, black linguine, roasted red pepper gnocchi, angel hair linguine and fettuccini		

SAUCE CHOICES

marinara, spicy diavolo, arrabiatta, basilico, vodka, Alfredo, quattro formaggio, bolognese, al olio, tomato basil cream, roasted red pepper cream, Sundays gravy, brown sugar butter sage, pesto cream

POLLO & VITELLO

Chicken	\$45	\$90
Veal	\$65	\$130

Any Style

Limon-light lemon butter sauce.

Marsala-button mushrooms, sweet Marsala wine.

Vesuvio-peas, garlic, white wine.

Forget about it-diced tomato, black olive, basil, red onion, balsamic vinaigrette.

Frenchese-lightly egg washed lemon butter sauce.

Saltimbocca-fresh sage, thin sliced prosciutto, lemon orange butter sauce.

Oreganatto-fresh lemon oregano sauce.

Fiorentino-topped with tomato, spinach, mozzarella cheese, lemon white wine sauce.

Parmagiana-breaded, pan fried baked with mozzarella cheese in a marinara sauce.

ADDITIONAL ENTREES

	Half	Full
Eggplant Parmagiana	\$40	\$80
baked with mozzarella cheese in a marinara sauce.		
Lasagna	\$40	\$80
Skirt Steak Velasco	\$54	\$108
jalapeños, garlic white wine sauce.		
New York Prime Strip Steak	\$66	\$132
Petite Filet Medallions	\$70	\$140
Pork Chop	\$54	\$108
Salmon	\$50	\$100
Whitefish	\$38	\$76
Arctic Char	\$52	\$104
Tilapia	\$44	\$88

CHILDRENS CATERED DISHES

Chicken Fingers	\$35	\$70
Buttered Noodles	\$28	\$56
French Fries	\$25	\$50
Mac and Cheese	\$30	\$60

DOLCE

Italian Ricotta Cheesecake	\$3 per person	Cannoli	\$3 per person
Tiramisu	\$3 per person	Mini Cannoli	\$2 per person

HOURS:

Lunch: Monday - Friday: 11:30a.m. - 3p.m.
Dinner: Monday - Saturday: 4p.m. - 10p.m.
Sunday 4p.m. - 9p.m.



CAPRI
OF DOWNERS GROVE

LUNCH MENU, DINNER MENU
& CATERING MENU

BUON APPETITO

5101 South Main Street
Downers Grove, Illinois 60515
630-241-0695

www.capridownersgrove.com

Capri of Downers Grove can accommodate parties with a guest count of 25 or greater on Saturday or Sunday between the hours of 11 a.m.-4 p.m. Accommodations for parties with a guest count of 25 or less can be held during regular business hours. Contact Brian (312) 315-2525 for further information.

Catering Available at Your Place or Ours • Gift Certificates Available

Visit us on the Web at www.capridownersgrove.com

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 parmigiana 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, calamata 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 handmade 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 handmade 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
sautéed 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

DINNER MENU

ANTIPASTI

Salsiccia di Rapini 10.95
char broiled Italian sausage served with sautéed rapini in a garlic al olio sauce.

Asparago di Parma 10.95
asparagus spears wrapped with thin sliced prosciutto grilled, topped with gorgonzola cheese, diced tomato, and basil in balsamic vinaigrette.

Bruschetta 6.95
crostini bread topped with diced tomato, basil, and parmigianna reggiano.

Salsiccia Giambotta 12.95
sliced Italian sausage sautéed with white onion, roasted potato, red and yellow peppers in a garlic white wine sauce.

Vongole al Forno 12.95
dozen littleneck clams baked with seasoned breadcrumbs in a white wine garlic breadcrumb sauce.

Vongole 11.95
clams steamed in a white sauce.

Cozzi 11.95
Mussels steamed in a red sauce.

Cavolini di Sriracha 11.95
brussels sprouts dusted, pan fried and flashed in a maple sriracha sauce.

Calamari Fritti 11.95
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 a lemon, olive oil, garlic, and a touch of chili

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

INSALATA DI ZUPPA

Spazzatura side 5.95 12.95 entree
romaine tossed with house vegetables and Italian cheeses in our house dressing.

Caesar side 3.95 10.95 entree
romaine tossed with croutons in a Caesar dressing, topped with parmigianna reggiano.

Casa side 3.95 10.95 entree
romaine, cucumber, and tomato in our house dressing.

Arugula side 5.95 12.95 entree
pine nuts, sundried tomato, and goat cheese in a lemon vinaigrette.

Orzo side 5.95 12.95 entree
kalamata olives, cherry tomato, red onion, artichoke hearts and cucumber in a pesto dressing.

Zuppa del Giorno cup 2.95 5.95 bowl

POLLO

Pollo Fiorentino 16.95
topped with baby spinach, sliced tomato, and mozzarella cheese in a lemon butter sauce with a side of pasta.

Pollo Forget About It 16.95
lightly breaded, pan fried and topped with a cold mixture of diced tomato, red onion, and black olives in balsamic vinaigrette.

Pollo Francese 16.95
lightly egg washed and sautéed in a lemon butter sauce over baby spinach with roasted pine nuts.

Pollo Marsala 15.95
sautéed with mushrooms in a sweet marsala wine sauce with a side of pasta.

Pollo Limon 14.95
sautéed in a light lemon sauce with a side of pasta.

Pollo Saltinbocca 18.95
topped with thin sliced prosciutto, sage and mozzarella cheese in a lemon orange butter sauce with a side of pasta.

Pollo Parmagianna 16.95
breaded chicken breast baked with mozzarella cheese in a marinara saude with a side of pasta.

Pollo Vesuvio 20.95
slow roasted half of chicken in a white wine garlic sauce with sweet green peas and roasted potatoes.

Pollo Oreganato 20.95
slow roasted half of chicken served in a lemon oregano sauce with roasted potatoes.

VITELLO

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 Parmagianna 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

DINNER MENU

CARNE

Ripieni Maiale 26.95
14oz. pork chop stuffed with thin sliced prosciutto, roasted red pepper, baby spinach, and mozzarella cheese with roasted potatoes in a rosemary garlic sauce.

Filetto Oreganato 34.95
(2) 4oz. twin filets grilled to perfection and served in a fresh lemon oregano sauce with asparagus and garlic mashed potatoes.

Bistecca di Gonna Speziato 26.95
12oz. char broiled skirt steak with jalapenos, roasted garlic, and sautéed rapini in a garlic al olio sauce.

Prime NY Strip Steak Gorgonzola 32.95
served over grilled portabella, topped with gorgonzola cheese and finished with a merlot demi glaze.

PASTA DI CASA

Linguini con Vongole 17.95
steamed clams in a white sauce.

Linguini con Cozze 17.95
steamed mussels in a red sauce.

Arrostio Rosso Pepe Gnocchi 15.95
potato dumpling filled with roasted red pepper in a roasted red pepper cream sauce.

8 Finger Cavatelli Basilico 18.95
in a basil tomato sauce with sliced sausage.

Salsiccia di Broccolini Ravioli 16.95
filled with crumbled sweet sausage and broccolini in a garlic butter sauce.

Gnocchi Quattro Formaggio 15.95
potato dumplings tossed in a creamy four cheese sauce.

Rigatoni ala Vodka 15.95
tomato vodka cream sauce.

Lasagna 14.95
layered with fresh ricotta cheese in a meat sauce.

Formaggio Ravioli 14.95
filled with ricotta cheese in a marinara sauce.

Pasta Primavera 16.95
handmade gluten-free mezza penne pasta tossed with house vegetables in a garlic al olio sauce.

Lobster Aragosta Ravioli 18.95
filled with lobster and fresh ricotta cheese in a creamy alfredo sauce.

Spaghetti con Meatballs 14.95
marinara sauce with meatballs.

Fettuccini ala Gamberi Scaloppini 21.95
jumbo scallops, jumbo shrimp and asparagus in a creamy alfredo sauce.

Gnocchi Bolognese 17.95
potato dumplings in or house-made rich Bolognese sauce.

Linguini Shrimp con Broccoli 18.95
jumbo shrimp and broccoli florets in a garlic white wine sauce.

Linguini Nero con Calamari 16.95
black seafood linguini and calamari in a red sauce.

Porcini Fungo Sachetti 18.95
sacks of pasta filled with porcini mushroom and fresh ricotta cheese in a garlic and oil sauce.

Pasta ala Mama 18.95
linguini with fresh tomato, white onion, black olives, and crumbled sausage.

Pescatore Nero 24.95
black seafood linguini with calamari, shrimp, mussels, and clams in a red sauce.

Melanzana Parmesan 16.95
sliced eggplant layered with mozzarella cheese baked in a marinara sauce.

Linguri con Pesto 16.95
cherry tomato, pine nuts, and chicken in a pesto sauce.

CHILDRENS CHOICES

Pollo Dita (Chicken Fingers) 10.95
battered noodles and French fries served with a marinara dipping sauce.

Mac di Formaggio (Mac & Cheese) 8.95
elbow pasta in a creamy cheese sauce.

Ravioli Fritti 9.95
breaded cheese stuffed ravioli with a marinara dipping sauce.