

## DINNER MENU

### ANTIPASTI

**Salsiccia di Rapini** 14.95  
char broiled Italian sausage served with sautéed rapini in a garlic al olio sauce

**Asparago di Parma** 14.95  
asparagus spears wrapped with thin sliced prosciutto, grilled, topped with Gorgonzola cheese, tomato and basil in balsamic vinaigrette

**Bruschetta** 11.95  
crostini bread topped with diced tomato, basil and parmigiana reggiano cheese

**Salsiccia Giambotta** 14.95  
sliced Italian sausage sautéed with white onion, roasted potatoes, and green peppers in a garlic white wine sauce

**Vongole al Forno** 14.95  
12 middleneck clams baked with seasoned bread crumbs in a white wine garlic sauce

**Vongole con Cozzi** 14.95  
clams or mussels steamed in a white or red sauce

**Calamari** 15.95

**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** 14.95  
soft polenta topped with shrimp, baby spinach, mushrooms and mozzarella cheese in a marinara sauce

**Mellanzana Rotolo** 12.95  
sliced eggplant grilled, rolled with fresh ricotta cheese, baked with melted mozzarella cheese in a marinara sauce

**Shrimp & Scallops Mascarpone** 18.95  
shrimp and scallops egg washed, sautéed with baby spinach and topped with a mascarpone cheese sauce drizzle

**Capri Charcuterie** 21.95  
Italian seasonal items, chef's choice

**Misto Griglia** 24.95  
octopus, calamari and shrimp, grilled over arugula with red onion and cherry tomato in a balsamic dressing

### INSALATA DI ZUPPA

**Caprese** 14.95  
sliced beefsteak tomatoes layered with buffalo mozzarella cheese, red onion and basil, drizzled with a balsamic reduction

add prosciutto 3.95

**Caesar** 14.95  
romaine lettuce tossed with croutons, in a Caesar dressing, topped with parmigiana reggiano cheese

**Charred Apple** 15.95  
arugula tossed with cashews, red onions, charred apples, croutons, prosciutto and parmigiana reggiano cheese in a champagne vinaigrette

**Spinachi** 21.95  
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 4.95  
Bowl 8.95

### CHILDREN'S CHOICES

**Pollo Dita (chicken fingers)** 15.95  
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 DI CASA

**Tortellini Paesano** 21.95  
tri-color ricotta cheese filled tortellini tossed with prosciutto, peas, and mushrooms in a creamy Alfredo sauce

**8 Finger Cavatelli Bolognese** 22.95  
hand made cavatelli tossed in a rich meat sauce with sliced Italian sausage

**Gnocchi Quattro Formaggio** 18.95  
potato dumplings tossed in a creamy four-cheese sauce

**Rigatoni ala Vodka** 18.95  
hand made tubular pasta tossed in a tomato vodka cream sauce

**Fussili Arrbiatta** 22.95  
handmade coil pasta tossed with pancetta in a spicy red sauce, topped with polpettes (breaded meatballs)

**Pasta Primavera** 18.95  
gluten free penne pasta tossed with house vegetables in a garlic aioli sauce

**Aragosta Ravioli** 24.95  
hand made ravioli filled with lobster and fresh ricotta cheese in a creamy Alfredo sauce

**Fettuccine Gamberi con Scaloppini** 24.95  
hand made tomato fettuccine tossed with jumbo shrimp and scallops in a creamy Alfredo sauce

**Linguine Nero con Calamari** 24.95  
black seafood linguine and calamari in a red sauce

**Porcini Fungi Sachetti** 21.95  
porcini mushroom and fresh ricotta cheese filled purses served in a garlic al olio sauce

**Pasta ala Mama** 20.95  
linguine with fresh tomato, white onion, black olives and crumbled sausage in a light red sauce

**Square Noodles Vita Mia** 21.95  
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** 24.95

handmade spinach fettuccine tossed with eggplant, jumbo shrimp and asiago cheese in a prosecco cream sauce

**OLD WORLD ITALIAN DISHES**

**Baked Lasagna** 18.95

meat lasagna with fresh ricotta cheese in a marinara sauce

**Manicotti** 18.95

sheets of pasta rolled with baby spinach and fresh ricotta cheese, baked in a marinara sauce with melted mozzarella cheese

**Mellanzana Parmeseana** 18.95

breaded eggplant baked with mozzarella cheese in a marinara sauce

**Linguine Carbonara** 18.95

peas, prosciutto, egg and parmesan cheese in a light cream sauce

**Linguine con Vongole di Cozze** 21.95

steamed clams or mussels in a red or white sauce

**Pescatore Nero** 36.95

seafood black linguine tossed with calamari, shrimp, mussels, and clams in a red sauce

**Spaghetti con Meatballs** 21.95

spaghetti tossed in a marinara sauce with mama's meatballs

**Linguine Shrimp con Broccoli** 22.95

jumbo shrimp and broccoli florets in a garlic white wine sauce

**Formaggio Ravioli** 18.95

ricotta cheese filled ravioli in a marinara sauce

**POLLO**

**Pollo Fiorentino** 22.95

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

**Pollo Forget About It** 22.95

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

**Pollo Francese** 22.95

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

**Pollo Marsala** 22.95

sautéed with mushrooms in a sweet marsala wine sauce with a side of pasta

**Pollo Limon** 21.95

sautéed in a light lemon sauce with a side of pasta

**Pollo Saltimbocca** 24.95

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

**Pollo Parmigiana** 22.95

breaded breast of chicken baked with mozzarella cheese in a marinara sauce with a side of pasta

**Pollo Vesuvio** 26.95

slow roasted half chicken served in white wine garlic sauce with sweet green peas and roasted potatoes

**Pollo Oreganato** 26.95

slow roasted half chicken served in a lemon oregano sauce with roasted potatoes

**VITELLO (Veal Medallions)**

**Vitello Limone** 28.95

sautéed in a delicate lemon butter sauce with a side of pasta

**Vitello Vesuvio** 28.95

sautéed in a white wine garlic sauce with sweet green peas and roasted potatoes

**Vitello Marsala** 28.95

sautéed with mushrooms in a sweet marsala wine sauce with a side of pasta

**Vitello Parmigiana** 28.95

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** 34.95

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** 38.95

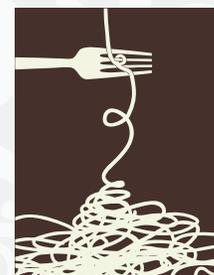
(2) 4oz twin fillets grilled to perfection and served in a fresh lemon oregano sauce with asparagus and garlic mashed potatoes

*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