

## ANTIPASTO

### CHARCUTERIE BOARD, \$22

Italian dry cured meats, imported cheeses, sundried tomatoes, black olives, and grilled vegetables

### CALIMARI FRITTI, \$15

Tender fresh squid, deep fried in a light home made batter until golden brown

### BAKED ESCARGOT, \$10

Baked escargot in a garlic, white wine and butter marinate with a sprinkle of cheese

### BRUSCHETTA AL POMODORO, (4pcs) \$8

(add feta or mozz. cheese) \$12

Marinated diced tomatos in oregano, fresh garlic, and olive oil, served on a toasted italian bread

### GARLIC BREAD, (4pcs) \$6 / cheese \$11

Italian loaf, with garlic & herb butter and lightly toasted

### ARANCINI, (3pcs) \$12

Risotto balls that is stuffed with basil & cheese, deep fried until golden brown

## VEGETARIAN PASTA DISHES

### PASTA WITH HOME MADE TOMATO SAUCE, \$13

Penne, rigatoni, fettucini or spaghetti

### FETTUCINI ALFREDO, \$16

Fettucini smothered in our homemade white creamy cheese sauce

### SPAGHETTI ARRABIATA, \$15

Spaghetti served in a hot & spicy tomato sauce

### PASTA SHELLS, \$16

Pasta shells filled with spinach & ricotta cheese, topped with a light savory tomato sauce

### MANICOTTI, \$16

Pasta sheets rolled and filled with ricotta, rice & parmesan cheese, topped and baked with tomato sauce & mozzarella

### SPAGHETTI BROCCOLI, \$16

A truly southern Italian dish, spaghetti sautéed with fresh broccoli & onions

### VEGETARIAN LASAGNA, \$16

Homemade lasagna with peas, mushrooms, zucchini, parmesan & mozzarella topped with a light tomato sauce

### GNOCCHI GORGONZOLA, \$18

Potatoe dumplings infused with gorgonzola cheese

### RISOTTO CON FUNGI, \$20

Aboriro risotto infused with button mushrooms and swiss brown mushrooms with a hint of rosemary

## ENTREE (choice of pasta or salad)

## VITELLO

### SCALLOPPINE PICCATA, \$21

Veal medallions in a white wine, lemon and butter sauce

### SCALLOPPINE MARSALA, \$21

Veal medallions cooked with a sweet red wine

### VEAL PARMIGIANA, \$21

Veal cutlet baked under a layer of meat sauce & mozzarella cheese

## POLLO

### ROASTED CHICKEN, \$21

Roasted in our oven with fresh rosemary, white wine, butter & herbs

### CHICKEN CACCIATORA, \$21

Chicken simmered with tomato sauce, capers, green peppers & mushrooms

### CHICKEN PARMIGIANA, \$22

Chicken breast baked under a layer of tomato sauce and mozzarella cheese

## INSALATE

### CAPRI CAESAR, small \$9 / large \$12

(add chicken) sm. \$4 / lg \$6

Romaine lettuce tossed in our homemade dressing, with herb croutons, crispy bacon and parmigiano cheese

### INSALATE DI POMODORO \$9

Tomatos & onions, tossed in an olive oil vinaigrette

With anchovies \$10.50 With bocconcini \$12.50

### BEET SALAD, \$12

Oven roasted beets, slices of grapefruit & oranges on bed of arugula with goat cheese and pine nuts

### GARDEN SALAD, \$7.50

Garden greens, tomatos, shaved carrots, olives & choice of dressing

## ZUPPE CALDE

### ZUPPA DI VEGETALI, \$8

Romano beans, vegetables and pasta in a hearty tomato herb broth (MINESTONE)

### STRACCIATELLA ROMANA, \$8

Chicken broth with eggs and parsley

### RICOTTA CLOUDS, \$9

Ricotta dumplings in our homemade chicken broth

## MEAT PASTA DISHES

### PASTA WITH HOME MADE MEAT SAUCE, \$13

Penne, rigatoni, fettucini or spaghetti

With MEATBALLS or MUSHROOMS, \$16

### LASAGNA \$16

Layers of Italian noodles, parmesan & mozzarella cheese, and meat sauce baked to perfection

### CANNELLONI, \$16

Pasta sheets rolled and filled with ground beef, rice and parmesan, baked under a layer of tom sauce & mozzarella

### SPAGHETTI CARBONARA, \$16

A blend of eggs, bacon, onions & a hint of hot peppers

### SPAGHETTI CARUSO, \$16

Topped with green peppers, mushrooms, sausage & pepperoni (chicken livers optional)

### FETTUCINI AL PESCATORE, \$22

Calamari, Mussels, Clams, Shrimp and Scallops in a rich tomatoe and garlic sauce

## PESCE

### CALAMARI FRITTI, \$22

A famous Capri dish. Fresh tender squid, deep fried in a light home made batter until golden brown

### SHRIMP IN WHITE WINE, \$23

Shrimp sauteed in white wine, lemon, butter, garlic & herbs, accompanied with pasta in a red or white clam sauce

### BAKED SALMON, \$25

Fresh salmon baked in a buttery white wine, accompanied with paned seared spinach

### FILLET OF TILAPIA, \$23

Pan seared tilapia accompanied with paned seared spinach

## VEGETARIANO

### EGGPLANT PARMIGIANA, \$24

Layers of eggplant baked with fresh tomatoes, basil, parmesan & mozzarella cheese