



---

## *Menu*

***We're glad to have you here.  
Let us guide you through a brief  
journey through a few of the  
beautiful flavors of Italy.  
Relax and enjoy your experience  
with us.  
Buon Appetito .***



Italian recipes are tasty and healthy due to the slow cooking process. Each dish is prepared one at a time by hand, from scratch. Certain dishes have a longer cook time than others. You may have a considerable wait for your meal depending on your order and how many other orders are ahead of yours. Our menu prices are subject to change because of fluctuations in the market. Thank you for your understanding. Your patience will be rewarded.

• A charge of \$3 might be applied for shared meal •

## Antipasti - Appetizers

<p> <b>Bruschetta Rustica</b>      <b>6.50</b> (Traditional Style)</p> <p>Toasted Ciabatta bread with fresh garlic, olive oil and fresh diced tomatoes</p>	<p> <b>Verdurine Fritte</b>      <b>6.50</b> (Fried Veggies)</p> <p>Cauliflower, broccoli, zucchini and artichoke hearts lightly floured and fried. Served with ranch dressing</p>	<p> <b>Caprese</b>      <b>8.00</b></p> <p>Sliced fresh mozzarella and ripe tomatoes, drizzled with flavorful Extra Virgin olive oil and balsamic vinegar and garnished with basil</p>
<p> <b>Fried Mozzarella</b>      <b>7.50</b></p> <p>Hand sliced and breaded fresh mozzarella deep fried and served with our house dipping sauce.</p>	<p><b>Cozze al Vino Bianco</b>      <b>9.50</b> (Sautéed Mussels)</p> <p>Mussels sautéed with white wine sauce</p>	<p><b>Calamari Fritti</b>      <b>9.50</b> (Fried Calamari)</p> <p>Italian style calamari and artichoke hearts, lightly floured and deep fried until lightly crisped.</p>

## Insalate – Salads

<p><b>Caesar Dinner</b>      <b>9.50</b> (Neptune)</p> <p>Jumbo Shrimp dressed Mediterranean Style served on a bed of spring salad black olives, green onions, carrots, sliced tomato and cauliflower.</p>	<p><b>Primavera</b>      <b>9.50</b></p> <p>Spring salad, grape tomatoes, mozzarella cheese, ham, black olives, carrots, roasted bell peppers</p>
<p> <b>Agliata</b>      <b>9.50</b></p> <p>Spring salad, croutons, roasted red bell peppers, fresh garlic pulp in olive oil and balsamic vinegar dressing</p>	<p> <b>Regular Side Salad</b>      <b>3.00</b></p> <p><b>Caesar Side Salad</b>      <b>3.00</b></p>

### Dressings served:

Italian, Vinaigrette, Ranch, Homemade Blue Cheese, Honey Mustard, Homemade Caesar

**Add an order of grilled Chicken Breast or Shrimp to your Salad for ONLY \$3 (Not for Side Salad)**

## Bimbi – Kid's meal

**Add an order of fries for just \$1**

**Pasta al Sugo**      **4.70**

Child sized portion of penne, linguine or farfalle with choice of butter and parmesan, tomato basil sauce, bolognese sauce, or alfredo sauce.

**Chicken Bites and Fries**      **4.70**

**Mini Corn Dogs and Fries**      **4.70**

**Spaghetti with Mini Meatballs**      **4.70**

## Delizie - Treats


Garlic Ciabatta	<b>2.50</b>
Fried Pizza Bread	<b>2.50</b>

**Lunch portions served daily from 11.30am to 2:30pm ONLY**

 Lacto-ovo Vegetarian Recommendation

## Pasta


 <b>Spaghetti Aglio Olio e Peperoncino</b> (Garlic Olive oil & Pepper flakes)	Reg 12.95 Lun 9.95	 <b>Farfalle alla Boscaiola</b> (Bowtie Boscaiola style)	Reg 15.95 Lun 12.95
---	-----------------------	--	------------------------

 Spaghetti tossed with toasted garlic, pepper flakes and Extra Virgin olive oil.

Bowtie pasta dressed with Bolognese sauce, mushrooms, peas and cream

 <b>Linguine alle Vongole</b> (Baby Clams in white sauce)	Reg 16.95 Lun 13.95	 <b>Penne Pomodoro e Basilico</b> (Penne with Tomato Basil Sauce)	Reg 12.95 Lun 9.95
---	------------------------	---	-----------------------

Baby clams with fresh garlic parsley and olive oil served over linguine.

 Penne pasta tossed with homemade fresh tomato basil sauce.

 <b>Linguine Alfredo</b>	Reg 14.95 Lun 11.95	<b>Spaghetti and Meatballs</b>	Reg 14.95 Lun 11.95
---	------------------------	--------------------------------	------------------------

Linguine pasta with genuine Alfredo sauce .

Spaghetti pasta tossed with homemade fresh tomato basil sauce and tasty homemade Italian meatballs.

### TRIO of Pasta 26.50 (Serves two guests)

Choice of three of the recipes listed above.

\*\*\*Add Chicken or Shrimp to your Pasta for only \$3.00 more.\*\*\* We're sorry, at this Time we do not serve Pasta as a "Side Dish". Thank You.


## Pasta Fresca di CAPRI - Homemade Pasta by CAPRI


 <b>Lasagna</b>	Reg 11.95 Lun 7.95	 <b>Ravioli Verdi alla Boscaiola</b> (Green Ravioli Boscaiola Style)	17.95
---	-----------------------	--	-------

Signature homemade baked pasta with Bolognese Sauce parmesan and ricotta cheese


Traditional homemade green ravioli stuffed with ricotta cheese and spinach dressed with Bolognese sauce, mushrooms, peas and cream

 <b>Tagliatelle ai Funghi Portobella</b> (Tagliatelle Portobella Mushroom)	17.95	 <b>Gnocchi ai Quattro Formaggi</b> (Gnocchi four Cheeses)	17.95
--	-------	--	-------

 Homemade fresh tagliatelle with portabella mushrooms, parsley olive oil and garlic

 Homemade potato pasta drenched in a white sauce made with Cream cheese, Parmesan, Pecorino, Gorgonzola

 <b>Gnocchi Alfredo</b>	16.50	 <b>Tagliatelle al Salmone</b> (Tagliatelle with Smoked Salmon Sauce)	17.95
---	-------	---	-------

 Homemade pasta made from potato with genuine Alfredo sauce

Homemade Tagliatelle with a velvet smoked salmon sauce

### Homemade Pasta TRIO 42.50 (Serves two guests)

Choice of three recipes listed above

## Risotti

 <b>Risotto Salsiccia e funghi</b> (Sausage and Mushrooms)	16.50	 <b>Risotto ai Calamari e Gamberi</b> (Calamari and Shrimp)	18.50
--	-------	---	-------

Arborio rice with homemade sausage and fresh Portabella mushrooms

Arborio rice with calamari and shrimp

 <b>Risotto agli Asparagi e Gamberi</b> (Shrimp & Asparagus)	18.50	 <b>Risotto Gamberi e Cappelante</b> (Shrimp and Scallops)	18.50
--	-------	--	-------

Arborio rice with asparagus and shrimp

Arborio rice in white cream sauce with shrimp and sea scallops, topped with fresh parsley

\*\*\*Due to the method of preparation, risotto dishes have an extended cooking time. Perfection cannot be rushed.  
\*\*\*

- A charge of \$3 might be applied for shared meal •

Served with 2  
Sides of the Day

## Pollo - Poultry

 **Scaloppine ai Funghi** Reg 13.50  
(Scaloppine with Mushrooms) Lun 11.50

Delicately floured chicken breasts sautéed in mushroom sauce

**Scaloppine al Marsala** Reg 12.50  
(Scaloppine with Marsala) Lun 9.50

Delicately floured chicken breasts sautéed with white wine sauce

**Scaloppine al Limone** Reg 12.50  
(Scaloppine with Lemon) Lun 9.50

Delicately floured chicken breasts sautéed in a fresh lemon sauce

 **Pollo alla Parmigiana** Reg 12.50  
(Chicken Parmesan) Lun 9.50

Boneless chicken breast very lightly floured and baked in a delicate tomato based sauce. Genuine recipe.

 **Piccata di Pollo** Reg 13.50  
(Chicken Piccata Style) Lun 11.50

Chicken breast sautéed in a spicy caper and onion sauce

Served with 2  
Sides of the Day

## Vitello – Veal

 **Scaloppine di Vitello ai carciofi** 18.50  
(Veal scaloppine with artichokes hearts)

Delicately floured veal cutlet, sautéed with artichoke hearts in a flavorful cream sauce

 **Piccata di Vitello** 18.50  
(Veal steak Piccata style)

Tender veal cutlet sautéed with a spicy caper and onion sauce

Served with Asparagus  
and 1 Side of the Day

## Manzo - Beef

 **Filetto al Gorgonzola e Balsamico** 6oz 19.50  
(Filet Mignon Gorgonzola & Balsamic) 8oz 21.50

Charbroiled filet mignon, dressed with a balsamic vinegar reduction and Gorgonzola cheese.

**Florentina alla brace** 12 Oz 18.50  
(Florentine style steak)

Boneless Ribeye steak marinated and charbroiled Florentine style

Served with 2  
Sides of the Day

## Maiale - Pork

 **Filetto di Maiale alla Toscana** 19.50  
(Pork Tenderloin Tuscany Style)

Pork loin medallions alternated with grilled Portobella mushroom s all dressed with Gorgonzola and balsamic vinegar sauce

 **Saltimbocca alla Romana** 15.00  
(Roman Style Pork Chop)

Charbroiled boneless pork chop stuffed with ham and provolone. All dressed with a delicious Roman style sauce. Genuine recipe.

Served with 2  
Sides of the Day

Served with 2  
Sides of the Day


## Vegetariano - Vegetarian

 **Scaloppine di Vitello ai carciofi** 18.50  
(Veal scaloppine with artichokes hearts)

Delicately floured veal cutlet, sautéed with artichoke hearts in a flavorful cream sauce

 **Piccata di Vitello** 18.50  
(Veal steak Piccata style)

Tender veal cutlet sautéed with a spicy caper and onion sauce

 **Melanzane alla Parmigiana** Reg 11.95  
(Eggplant Parmesan) Lun 9.95

Genuine central Italian recipe made famous in the U.S. Sliced eggplant baked with a rich mixture of cheese and tomato sauce

## Dolci - Desserts

 **Bacio di Mascarpone** Reg 5.50  
(Mascarpone Kiss) Lun 2.50

Rich, velvety Mascarpone cheese with your choice of topping.

**Panna Cotta** Reg 5.50  
(Baked Cream) Mini 2.50

Genuine Italian dish made with cream, sugar and gelatine. Served with your choice of topping.

**Trio** 5.50

Pick three mini desserts from the one listed above

 **Tiramisu'** Reg 5.50  
Mini 2.50

Traditional homemade Tiramisu' with coffee soaked lady fingers

 **Salame del Papa** Reg 5.50  
(Pope's Salame) Mini 2.50

Sliced chocolate paste with cookie chips served drizzled with chocolate sauce

### Dessert Toppings

Chocolate syrup, chocolate chips, Caramel syrup and walnuts  
Strawberry syrup and strawberry, Espresso coffee powder

**Lunch portions served daily from 11.30am to 2:30pm**

**ONLY- Sorry, NO exceptions.**

 Lacto-ovo Vegetarian Recommendation

# Panini – Italian Sandwiches

Served with  
Fries or Salad

Served from 11:30am to 2:30pm

 **Vegetariano** 8.50  
(Vegetarian)

Grilled eggplant, carrots, zucchini, onions, roasted red bell pepper.

**Salumi Italiani** 8.50  
(Italian Deli Meats)

Ham, Genoa salami, hot Capicola, roasted red bell pepper, mayo

**Cotoletta e provolone** 8.50  
(Cutlet & Provolone)

Chicken Cutlet, tomato basil sauce, provolone, lettuce.

**Polpette e provolone** 8.50  
(Meatball & Provolone)

Capri meatballs in tomato basil sauce, provolone, lettuce.

 **Caprese** 8.50

Fresh mozzarella, tomato slices, lettuce, oregano, olive oil, fresh garlic pulp

**Capri Homemade Sausage** 8.50

Grilled Capri sausage link sautéed with green bell peppers, onions, provolone and tomato basil sauce.

**Grilled Chicken Breast** 8.50

Marinated chicken breast grilled with romaine salad, fresh tomato and mayo

**Ficattola Toscana** 8.50

Tuscan fried homemade bread stuffed with ham, cream cheese, black olives, spring mix salad, cherry tomato.

• A charge of \$3 might be applied for shared meal •

## Homemade Soups

**Soup of the day** Cup 3.50  
Bowl 5.50

Our goal is to offer a wide variety of hearty and delicious, made with passion and “from scratch” soups every day. Please check with your server for the soup of the day.

Served with  
Fries or Salad

## Sandwiches

Served from 11:30am to 2:30pm

**Tuna Salad Sandwich** 8.50

Homemade tuna salad on white sandwich bread

**Chicken Salad Sandwich** 8.50

Homemade chicken salad on white sandwich bread

**Grilled Ham and Cheese Sandwich** 8.50

Grilled ham and provolone cheese on white sandwich bread

## Special - Lunch Combos

Served from 11:30am to 2:30pm

**Combo of the day** 7.50

Half sandwich or panini of the day served with a cup of soup or fries or side salad and a drink. Ask your server for selection.

## Drinks

Fountain Drink	1.50
Ice Tea	1.50
Bottled Water 20Oz	1.75
San Pellegrino ½ Liter	3.50
San Pellegrino 1Liter	5.00
Hot Tea	2.00

Panna Water 1 Liter	5.00
Panna Water 1/2 Liter	3.50
American Coffee	1.50
Espresso	2.00
Cappuccino	3.00
Hot Tea	2.00

**Lunch portions served daily from 11.30am to 2:30pm ONLY-  
Sorry no exceptions**

 Lacto-ovo Vegetarian Recommendation