

ANTIPASTO

Insalata Caprese 11.5

Fresh Mozzarella, tomato, olive oil and Basil

Grilled Eggplant 8

Sliced, grilled, chilled, marinated in olive oil, garlic

Carciofi Marinati 9

Whole artichoke hearts, olive oil and garlic

Gamberoni Fra Diavolo 15

Shrimp sautéed in garlic, olive oil, wine and spicy marinara

Melanzane Parmigiana 13

Layers of eggplant, fresh parmigiano, basil, tomato sauce

Insalata Azzurra 16.5

house smoked salmon, mixed greens, olive oil, balsamic, shaved aged cheese

Antipasto Misto 14

Prosciutto de Parma, dry salumi, fresh mozzarella, aged provolone, marinated vegetables

Insalata di Mare 18

Shrimp, scallops, calamari salad, olive oil, lemon juice

Calamari Fritti 11.5

Calamari fried in Capri's house butter

House Salad 6

Caesar Salad 7

Zuppa di Giorno 6

L'ARTE DEI PRIMI PIATTI

Ravioli Aurora 18.5

Homemade pasta filled with ricotta and spinach, sautéed in tomato cream sauce

Gnocchi di Patate

Sorrentina 18.5

Homemade potato dumplings, tomato sauce, mozzarella

Tortelloni alla Papalina 21.5

Homemade pasta filled with ricotta, sautéed in olive oil, onions, pancetta, mushrooms and cream

Penetta Boscaiola 18

Penne pasta tossed in sautéed mushrooms, tomato sauce, basil, parmigiana, with a touch of cream

Fetuccine del Golfo 21.5

Fettucine and shrimp sautéed in EVOO, garlic, white wine and tomato sauce

Spaghetti Bolognese 19

Homemade pasta tossed in a ground veal tomato sauce

Tagliatelle del Fattore 21

Homemade pasta tossed in sautéed diced chicken, olive oil, garlic, sun dreed tomato, asparagus, cream

Linguine alle Vongole 22

fresh little neck clams, linguine, sautéed in olive oil, garlic, white wine or fresh tomato sauce

DAL MACELLAIO DEL CORSO

Filetto Dell' Alpino 33.5

8 oz filet of beef sautéed in red wine sauce with baby portobella mushrooms

Pollo con Salsiccia 23.5

Rich in flavor, boneless breast of chicken sautéed in white wine and rosemary with cremini mushrooms and Italian sausage

Piccata di Vitello al Limone 24.5

Veal Scalloppina sautéed in white wine and fresh lemon juice

Petto di Pollo Valdostano 24.5

Sautéed chicken breast topped with Prosciutto, Fontina cheese in a white wine sauce with sage

Scalloppina di Vitello Pizzaiola 25

Veal Scalloppina sautéed in EVOO. garlic, fresh tomato sauce, white wine and capers

Costata di Maiale Masaniello 26.5

Bone in pork chop sautéed with white win, sun dried tomatoes, Senape mustard, Pancetta and a touch of light cream

Vitello Romagnola 26.5

Veal Scalloppina sautéed in white wine, topped with Mozzarella, sage and cremini mushrooms

Pesce del Giorno

Fresh fish of the day (Market Price)

All dinners are served with fresh
vegetables and Patate al
Formaggio