

ANTIPASTI

Insalata Caprese 11

Fresh Mozzarella, tomato, olive oil and Basil

Grilled Eggplant 8

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

Carciofi Marinati 8

Whole artichoke hearts, olive oil and garlic

Gamberoni Fra Diavolo 14.5

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

Melanzane Parmigiana 12

Layers of eggplant, fresh parmigiano, basil, tomato sauce

Calamari Fritti 11

Calamari fried in Capri's special butter

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

House Salad 5

Ceaser Salad 6

Chicken Caesar Salad 14

Piemontese Salad 15

Zuppa di Giorno 5

L'ARTE DEI PRIMI PIATTI

Ravioli Aurora 13

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

Fettuccine and Meatballs 14

Homemade pasta, ground veal, pine nuts, red wine tomato sauce

Tortelloni alla Papalina 14

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

Penetta Bolognese 13

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

Fettuccine del Golfo 15

Fettuccine and shrimp sauteed in EVOO, garlic, white wine and tomato sauce

Gnocchi di Patate

Sorrentina 12

Homemade potato dumplings, tomato sauce, mozzarella

Lasagna of the Day 13

Homemade lasagna, ricotta, mozzarella, ask server for details

Linguine alle Vongole 15

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

DAL MACELLAIO DEL CORSO

Filetto Dell' Alpino 25

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

Pollo con Salsiccia 14.5

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

Piccata di Vitello al Limone 16

*Veal Scalloppina sauteed in white wine and fresh lemon
juice*

Petto di Pollo Valdostano 14.5

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

Scalloppina di Vitello Pizzaiola 16

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

Costata di Maiale Masaniello 16

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

Vitello Romagnola 16.5

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

Pesce del Giorno

Fresh fish of the day (Market Price)

**All lunches are served with fresh
vegetables and Potatoes
Lunch served Mon-Fri 11-2**