

**\*Prices and availability are subject to change\***

## **Antipasta**

**Grilled Portobello 10**  
Balsamic marinade topped with caramelized onions and mozzarella

**Mussels Marinara 12**  
Cooked in a zesty marinara sauce

**Clams Oreganata or Casino 11**  
Stuffed with Italian bread crumbs or  
Topped with bacon, pimiento and onion

**Beef Carpaccio 14**  
Cold beef tenderloin with arugula shaved  
parmigiana

**Calamari Fritti 12**  
Lightly breaded and served with a zesty  
marinara

**Scallops and Italian Grits 14**  
Seared scallops served over creamy  
polenta with roasted pepper sauce

**Pizza Calabrese 13**  
Classic pepperoni pizza

**Shrimp Lombardy 14**  
Shrimp sauteed in a brandy cream sauce  
with gorgonzola over crostini

**Roasted Garlic and Goat Cheese 13**  
Served with Kalamata olives, roasted red  
peppers and pepperoncini

**Mozzarella and Pomodoro 12**  
Fresh mozzarella vine ripe tomatoes,  
sweet red onion and basil balsamic

## **Zuppa**

**Zuppa Del Giorno priced daily**

**Minestrone 6**

## **Insalata**

**Spinach Salad 12**  
Baby spinach, goat cheese, strawberries, candied pecans, and paprika vinaigrette

**Capri Salad 9**  
Mixed greens with artichokes, mushrooms, pepperoncini, olives, red onion, and feta

**Fresh House Salad 7**  
Romaine, baby greens, tomato and cucumber

**Mediterranean Salad 14**  
Mixed greens, shrimp, gorgonzola, walnuts and a lemon vinaigrette

*Signature* **ISLE OF CAPRI Caesar Salad Prepared Tableside**

12 per person Served for two or more

\*Raw egg used\*

## **Vegetali**

7

**Sautéed Spinach**

**Steamed Broccoli**

**Fresh Seasonal Vegetables**

**Asparagus**

## **Pasta**

**Spaghetti al Pomodoro 16**  
With handmade meatballs

**Manicotti 17**  
Three Italian cheeses wrapped with  
handmade pasta and fresh tomato sauce

**Penne Positano 24**  
Jumbo shrimp sautéed with Portobello  
mushroom, prosciutto, and asparagus  
sherry cream sauce

**Linguine Vongole 19**  
Fresh chopped clams sautéed in olive  
oil, garlic, basil, and white wine  
Red or white sauce

**Lobster Ravioli 21**  
With tomato basil cream sauce

**Pasta Primavera 16**  
Angel hair pasta tossed with fresh  
vegetables, olive oil, and garlic

**Fettuccine Alfredo con Pollo 19**  
Classic Italian pasta dish topped with  
grilled chicken

**Lasagna al Forno 17**  
Layered with assorted meats and cheeses

**Risotto Del Giorno**

Market Price ask your server

*\*Notice: These items offered raw or cooked to your specification. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Separate checks offered for parties of six or less. Please inform your server. \$2.00 service charge for split plates.*

## Vitello

### **Piccata 26**

Tender scaloppini sautéed in white wine, capers, and lemon juice

### **Asparagus 28**

Veal sautéed with asparagus, mushrooms and white wine, topped with mozzarella cheese

### **Caprese 27**

Scaloppini sautéed with white wine, cream, then glazed with parmesan cheese and topped with artichoke hearts

### **Marsala 26**

Sautéed veal with prosciutto, mushrooms and Marsala wine

### **Veal Napoli 27**

Scaloppini sautéed with mushrooms peppers white wine marinara and melted cheese

### **Parmigiana 25**

Breaded veal cutlet topped with tomato sauce and mozzarella cheese

### **Rollantini 28**

Stuffed with spinach, prosciutto, egg and cheese, sautéed in Marsala wine with mushrooms

### **Fiorentino 28**

Scaloppini of veal with prosciutto, creamed spinach, and melted cheese, in a light wine sauce

### **Sicilian 26**

Breaded veal topped with tomato sauce, eggplant, and mozzarella cheese

### **Paradiso 30**

Tender scaloppini sautéed in a marsala cream sauce with jumbo shrimp served Over angel hair

## Gamberi

### **Fra Diavolo 27**

Fresh shrimp sautéed in a spicy marinara sauce with whole clams over linguine

### **Scampi 25**

Fresh shrimp sautéed in butter and garlic, with peppers, tomatoes, and onions served on angel hair pasta

### **Francese 27**

Shrimp dipped in a delicate egg batter sautéed in butter, and served with lemon sauce

### **Sorrentino 26**

Jumbo shrimp sautéed in a tomato cream sauce served over angel hair pasta

### **Ramondo 27**

Shrimp sautéed with mushrooms in a pesto cream sauce over fettucine

## Pollo

### **Oreganata 21**

Sautéed with seasoned bread crumbs in a lemon oregano sauce

### **Toscano 23**

Simmered in brandy cream sauce with sun-dried tomatoes and mushrooms

### **Verona 22**

Sautéed with mushrooms, artichoke hearts, in a butter garlic and white wine sauce

### **Florentine 22**

Topped with spinach, marinara, and mozzarella

### **Milanaise 22**

Breaded chicken with baby arugula and a tomato onion relish

## Speciale Dela Casa

### **Salmon Della Casa 27**

Grilled Atlantic salmon filet with white wine, lemon, garlic and fresh herbs

### **Fruiti di Mare 31**

A grand assortment of mussels, calamari, shrimp, clams, scallops and fish over pasta

### **\* Grilled Veal Chop 36**

Finished with fresh garlic, rosemary and extra virgin olive oil

### **Scallops al Limone 28**

Jumbo sea scallops over linguine with a lemon cream sauce

### **\* Pork Chop della Alba 28**

Double cut prime rib chop grilled and topped with porcini and Barolo wine sauce

### **\* Filet al Pepe Nero 33**

Filet of beef with a brandy peppercorn cream sauce

### **\* New Zealand Rack of Lamb 36**

Served with a cabernet reduction, seasonal vegetables, and Potatoes

### **Sausage and Peppers 25**

House made Italian sausage with red and green peppers and marinara served with polenta

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