

Antipasta

Grilled Portobello 9
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, pimienta and onion

Beef Carpaccio 14
Cold beef tenderloin with arugula shaved parmigiana

Calamari Fritti 11
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 12
Classic pepperoni pizza

Mediterranean Grilled Shrimp 12
Served with a relish of tomatoes, cucumber, onions, olives and feta in a balsamic vinaigrette

Roasted Garlic and Goat Cheese 12
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

Risotto Del Giorno
Market Price ask your server

Lobster Ravioli 20
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

**Notice: These items offered 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 25

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

Asparagus 27

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

Caprese 26

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

Marsala 25

Sautéed veal with prosciutto, mushrooms and Marsala wine

Veal Rustico 25

Tender veal cutlets topped with oven roasted tomatoes, fresh mozzarella, and extra virgin olive oil

Parmigiana 24

Breaded veal cutlet topped with tomato sauce and mozzarella cheese

Rollantini 27

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

Fiorentino 27

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

Sicilian 25

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

Paradiso 29

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

Gamberi

Fra Diavolo 27

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

Scampi 24

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 25

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

Pollo

Oreganata 20

Sautéed with seasoned bread crumbs in a lemon oregano sauce

Toscano 22

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

Verona 21

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

Florentine 21

Topped with spinach, marinara, and mozzarella

Donato 21

Lightly breaded topped with zucchini in a roasted red pepper cream sauce

Speciale Dela Casa

Salmon Della Casa 26

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 27

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

*** Steak Pizzaiola 32**

New York Strip topped with a sauce of chopped olives and capers in a white wine marinara sauce

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