POLLO

Pollo Calabrisella *delicious baked chicken breast sauteed with pepper, onions and olives, served with oven roasted potatoes*	14.95
Chicken Parmigiana *baked chicken baked with mozzarella in a marinara sauce*	14.95
Petti Di Pollo Alla Limone *tasty breast of chicken with a delicate lemon sauce*	14.95
Petti Di Pollo Pompei (Con Patate) *prepared with spinach, red, yellow and green marinated peppers*	14.95
Petti Di Pollo Alla Marsala *chicken breast sauteed with mushrooms in marsala wine*	14.95
Pollo Franchase *tasty breast of chicken, pan fried in egg and flour in a tasty lemon sauce with a side of pasta*	14.95
Chicken "Forget About It" *lightly breaded chicken breast pan fried topped with tomato onion salad*	17.95

PESCE DI GIORNO

Chilean Sea Bass *sauteed in a lemon sauce with spinach and roasted pine nuts*	MARKET PRICE
Tilapia Dominica *artichoke, sundried tomato lemon sauce*	22.95

PASTA DI CASA

Cappellini Marinara Sauce	10.95
Ravioli (Meat or Cheese) *in a marinara sauce*	10.95
Tortellini Paesano *mushrooms, peas & prosciutto in a rich Alfredo sauce*	14.95
Homemade Rigatoni with Vodka Sauce	16.95
Cavatelli with Vodka Sauce	13.95
Eight Finger Cavatelli with Vodka Sauce	14.95
Gnocchi Marinara	12.95
Baked Meat Lasagna	12.95
Fettucini Primavera *fettucini tossed with fresh veggies, garlic and oil*	12.95
Jumbo Stuffed Shells *stuffed with ricotta and parmesan cheese baked in a marinara sauce*	12.95
Pasta Carbonara *linquini tossed with peas, panchetta and marscapone cheese*	12.95
Rigatoni Arrabiata spicy sauce with prosciutto	14.95
Rigatoni Basilico *lightly sauteed fresh tomatoes and basil*	12.95
Gnocchi Quattro Formaggi *served with four cheese sauce*	14.95

Capri Lunch Menu

ANTIPASTI

Calamari Alla Capri *baby fried squid sautéed with garlic, lemon, chili flake and white wine*	7.95
Calamari Fritti *baby fried squid*	7.95
Bruschetta Calabrese *cristini bread baked and topped with fresh tomato, basil, and garlic*	5.95
Mozzarella Fresca Con Pomodori *homemade mozzarella, sliced tomato, basil and olive oil*	6.95
Grilled Seafood Combo *octopus, calamari and jumbo shrimp grilled and served in a balsamic vinaigrette*	12.95

SANDWICHES AND PANINI'S

Meatball Sandwich *Italian bread stuffed with homemade meatballs, mozzarella cheese and red sauce*	9.95
Sausage Sandwich *Italian bread filled with homemade sausage and giardinara red sauce, topped with mozzarella cheese*	9.95
BLT Italiano *panchetta, lettuce and fresh tomato layered in Italian bread with a touch of mayo*	8.95
Italian Sub *salami, prosciutto, mortadella, capicole, lettuce, tomato and red onion in Italian seasonings*	9.95
Grilled Chicken Panini *grilled breast of chicken, lettuce, tomato, red onion and mozzarella cheese*	9.95
Vegetable Panini *roasted red pepper, artichokes, spinach, red onion, lettuce and tomato with Italian seasonings*	8.95
Portabella Panini *whole portabella mushroom, spinach, blue cheese and balsamic viniagrette*	8.95
Flatbread Steak Sandwich *grilled ribeye with lettuce, tomato, red onion, mozzarella cheese and a touch of mayo*	11.95

INSALATA

Caesar Salad *topped with grilled chicken*	12.95
Field Green Salad *Field greens tossed in a balsamic vinaigrette with asiago cheese*	8.95
Bowtie Pasta Salad *bowtie pasta tossed with grilled veggies in a parmesan vinaigrette*	9.95
Wedge Salad *iceberg wedge topped with blue cheese dressing, panchetta and tomato*	8.95
Capri Garbage Salad *everything but the kitchen sink in a balsamic vinaigrette*	8.95

SAUTÉED VEGGIES AND SIDES

Escarole Sautéed	4.50
Spinach Sautéed	4.50
Rappini Sautéed	4.50
Broccoli Sautéed	4.50
Patate Vesuvio *potatoes with roasted red peppers, olive oil and garlic*	4.50
Meatballs (2)	4.50
Sausage	4.50

PASTA DI CASA

Homemade Rigatoni *served in a Vodka Sauce*	11.95
Fettuccini Alfredo *with Grilled Chicken*	12.95
Linguini and Steamed Clams *in a Red or White Wine Sauce*	14.95
Cheese Ravioli *in a Marinara Sauce*	9.95
Meat Ravioli *in a Marinara Sauce*	10.95
Eight Finger Cavatelli *in a Bolognese Sauce*	12.95
Baked Meat Lasagna	10.95
Linguini Shrimp and Broccoli in Garlic and Oil	14.95

VITELLO AND POLLO

Veal Parmigiana *breaded veal baked with mozzarella in a marinara sauce*	14.95
Veal Franchase *egg battered veal sautéed in a lemon sauce*	14.95
Veal Marsala *sautéed mushrooms in a light marsala wine*	14.95
Chicken Limone *tasty breast of chicken with a delicate lemon sauce*	12.95
Chicken "Forget About It" *lightly breaded chicken breast, pan fried and topped with tomato onion salad*	12.95
Chicken Parmigiana *baked breast of chicken with mozzarella cheese in a marinara sauce*	12.95

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ANTIPASTI

Calamari Alla Capri 10.95
baby fried squid sauteed with garlic, lemon, chili flake and white wine

Calamari Fritti 10.95
baby fried squid

Bruschetta Calabrese 5.95
bread baked with fresh tomatoes and basil

Shrimp Cocktail 13.95

Frito Misto 13.95
octopus, shrimp and smelt lightly breaded, pan fried with marinara sauce

Mozzarella Fresca Con Pomodori 6.95
homemade mozzarella, sliced tomato, basil and olive oil

Mozzarella Fresca Com Pomodori & Prosciutto 9.95
homemade mozzarella, sliced tomato, prosciutto, topped with basil

Mussels Alla Capri 12.95
delicately steamed California mussels in red or white sauce

Clams Alla Capri 12.95
tender steamed baby clams in red or white sauce

Baked Clams ***half dozen*** 6.95 ***dozen*** 11.95
baked little neck clams

Sausage Giambotta 12.95
sausage, green peppers and potatoes, sauteed in olive oil and garlic

Melrose Peppers and Sausage 10.95

Calamari Alla Griglia 12.95
grilled baby calamari

Pulppo Alla Griglia 12.95
grilled baby octopus

SAUTEED VEGGIES AND SIDES

Escorola Sauteeda 5.50
sauteed in olive oil and garlic

Spinach Sauteeda 5.50
sauteed in olive oil and garlic

Rappini Sauteeda 5.50
sauteed in olive oil and garlic

Broccoli Sauteeda 5.50
oil and garlic

Patate Vesuvio 5.50
potatoes with red peppers, olive oil and garlic

Meatballs (2) 5.50

Sausage 5.50

INSALATA

Caesar Salad 6.95

Caesar Salad with Chicken 11.95

Insalate Di Pomodori ***per person*** 5.50
tomatoes, red onions, fresh basil black olives, oil and garlic

Pomodoro Con Gorgonzola 8.95
sliced tomatoes topped with gorgonzola cheese and olive oil.

Field Green Salad 8.95
Field greens with a balsamic reduction topped with asiago.

Chef Chopped Salad 11.95
roased red peppers, tomato, hearts of palm and garbonzo beans with Italian dressing

Broccoli Salad 7.95
broccoli tossed in garlic, olive oil and lemon served cold

CARNE

Ribeye Alla Fiorentina 24.95
12-oz ribeye steak sauteed with mushrooms and onions in garlic and oil sauce, with a side of potatoes

Pork Chop Vesuvio 21.95
pork chop grilled then sauteed with mushrooms and onions in a garlic white wine sauce with roasted potatoes

Filet alla Capri 32.95
sauteed portabello mushroom with marsala sauce and a side of pasta

Veal Chop alla Capri **MARKET PRICE**
14-oz veal chop grilled, served with garlic rosemary and sage with vesuvio potatoes

SPECIALITA DI CASA

Plate of the Sea 22.95
shrimp, vongil squid, mussels & broccoli over linguini with choice of white or red sauce

Linguini Con Broccoli 12.95
fresh broccoli with oil and garlic

Cavatelli Con Broccoli 12.95
homemade small dumplings with fresh broccoli sauce

Fettucini Alfredo Con Broccoli with Grilled Chicken 16.95
our tasty cream sauce with broccoli and grilled chicken

Linguini e Gamberi Alla Marinara 17.95
fresh jumbo shrimp in a light marinara sauce

Linguini Con Gameri Con Broccoli 17.95
jumbo shrimp and tender broccoli in garlic and oil

Linguini Con Mussels 17.95
delicious fresh mussels served with red or white sauce

Linguini Con Calamari 14.95
tender baby squid in red or white sauce

Linguini Con Scallopini 17.95
fresh whole scallops in a fresh red sauce

Fettucini Alfredo Con Gamberi Con Scallopini 17.95
shrimp and scallops with Alfredo sauce

Linguini Puttanesca 12.95
picante tomato sauce with anchovies, capers and Black olives (Delicioso!)

Pasta Alla Mama 15.95
fresh tomatoes, onion, basil, black olives and ground sausage

PESCE DI MARE

Scampi De Cosenza 17.95
jumbo shrimp, artichoke hearts & mushrooms sauteed in oil, garlic and white wine sauce served over pasta

Scampi Basilico 17.95
jumbo shrimp, fresh tomatoes and basil over pasta

Linguini Scampi Diavolo 17.95
jumbo shrimp, olive oil, crushed hot peppers and marinara sauce

Baccala Alla Italiana 17.95
cod fillets baked with fresh mushrooms, onions and olives in a red marinara sauce

Shrimp Florentina 17.95
jumbo shrimp with large artichoke hearts in Alfredo sauce over fresh fettucini

Lobster Diavolo 32.95
calamari, shrimp, scallops, mussels, vongole, served over linguini in red sauce

PAT BRUNO'S SPECIALTIES

Linguini Con Clams 17.95
served with tender whole vongole in white or red sauce

Eggplant Parmigiana 14.95
eggplant layered with marinara sauce and fresh mozzarella

Pollo Alla Vesuvio 14.95
chicken breast sauteed with mushrooms, onions and just the right seasoning, served with roasted potatoes

VITELLO

Veal Parmigiana 19.95
breaded veal baked with mozzarella in marinara sauce

Veal Franchase 19.95
egg battered veal sauteed in a lemon sauce

Vitello Cotoletta 19.95
fresh veal pan fried, side of fresh spinach

Vitello Al Limone 19.95
veal in a light lemon sauce

Vitello Al Marsala 19.95
sauteed mushrooms in a light marsala wine

Vitello San Guiseppe 19.95
layered and baked with eggplant and homemade mozzarella

Vitello Vesuvio Con Patate 19.95
sauteed with mushrooms and onions in a light white wine sauce

Vitello Peperonata Con Patate 19.95
veal sauteed with roasted red peppers, olive oil and garlic

Vitello Pompei Con Patate 19.95
prepared with spinach, red, yellow and green peppers.

Capri Catering

Bringing Authentic Italian Cuisine To You!

- ***Family Dinners***
- ***Graduations***
- ***Birthdays***
- ***First Communions***
- ***Business Meetings***
- ***Showers***

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Monday - Thursday and Sunday at Capri!