

## Antipasti

<b>Insalata Caprese</b> Fresh Mozzarella Sliced Tomato Olive Oil & Basil	10.50	<b>Antipasto Misto for Two</b> Assorted Cold Cuts with Marinated Vegetables	14.50
<b>Grano Padano con Prosciutto e Olive</b> Grano Padano Cheese with Prosciutto Ham and Calamata Olives	10.00	<b>CARCIOFI marinati</b> fresh whole artichokes marinated extra virgin olive oil & garlic	7.50
<b>Mozzarella Prosciutto Crudo</b> Fresh Mozzarella with Extra Virgin Olive Oil and Prosciutto Ham di Parma	10.00	<b>Calamari Fritti</b> Tender Calamari fried in Capri Special Batter	10.00
<b>Salsiccia Secca alla Calabrese</b> Homemade Dry Salami & Provolone Cheese	10.50	<b>Gamberoni Fra Diavolo</b> Shrimp sautéed in White Wine, Garlic, Olive Oil and Marinara Sauce	13.50
<b>Grilled Eggplant</b> Chilled, Sliced Grilled Eggplant marinated in Olive Oil & Garlic	7.00	<b>Melanzane parmigiana</b> Eggplant topped with Fresh Mozzarella & Parmesan Cheeses with Tomato Sauce & Basil. Served Hot	10.00
<b>Shrimp Cocktail</b> Chilled Shrimp and Cocktail Sauce	13.50		
<b>Insalata Azzura</b> Smoked Salmon Salad with mixed Baby Greens,	13.50	<b>Insalata di Mare</b> Chilled Seafood Salad tossed in Extra Virgin Olive Oil, Fresh Lemon Juice,	16.95
<b>Insalata alla Cesare</b> Caesar Salad small	5.00	<b>Zuppa</b> Soup of the day	4.50
House salad	4.50		

## L'arte dei Primi Piatti

<b>Ravioli Aurora</b> Parma Specialty, Homemade Pasta filled with Ricotta & Spinach served in a light Tomato Cream Sauce	15.00	Olive Oil, Garlic, White Wine & Tomato Sauce	17.50
<b>Spaghetti Bolognese</b> homemade spaghetti with lot's of Ground Veal in Special Tomato Sauce	17.00	<b>Gnocchi di Patate Sorrentina</b> Homemade Potato Dumplings with Fresh Tomatoes and Mozzarella Cheese	15.00
<b>Tortelloni alla Papalina</b> Home Made Pasta stuffed with Ricotta Cheese and served in an Old World Sauce made with Pancetta Ham, Crimini Mushrooms in a light Cream Sauce	16.50	<b>Tagliatelle del Fattore</b> homemade Pasta with Diced Chicken sautéed in Olive Oil, Garlic, Sun Dried Tomatoes, Fresh Asparagus and Cream Sauce	16.50
<b>Pennetta Bosciaola</b> Penne Pasta sautéed with Portabella Mushrooms in a light Tomato Sauce, Basil & Parmesan Cheese	15.00	<b>Linguine alla Vongole</b> Linguine with Fresh Clams in White Wine Broth or Tomato Sauce	17.50
<b>Fettucina del golfo</b> homemade Pasta & Shrimp sautéed in Extra Virgin			

## Filetto Dell' Alpino

8 oz. of Tender Filet of Beef sautéed in a delicate Red Wine Sauce with Baby Portobella Mushrooms 31.50

## Pollo con Salsiccia

Rich in Flavor, Boneless Breast of Chicken sautéed in Wine Wine & Rosemary with Crimini Mushrooms and Italian Sausage

20.75

## Piccata di Vitello al Limone

Veal Scalloppina sautéed in White Wine and Fresh Lemon Juice 22.00

## Petto di Pollo Valdostano

Sautéed Chicken Breast topped with Prosciutto Ham & Fontina Cheese in a White Wine Sauce with Sage 21.75

## Scaloppina di Vitello Pizzaiola

Veal Scalloppina sautéed in Olive Oil, Garlic, Fresh Tomato Sauce, White Wine and Capers 23.50

## Gamberoni Portofino

Jumbo Tiger Shrimp sautéed in White Wine, Fresh Lemon Juice with a Touch of Garlic 29.00

## Costata di Maiale Masaniello

12 oz. Pork Chop sautéed with White Wine, Sun Dried Tomatoes, Senape Mustard, Pancetta and a Touch of Light Cream

21.00

## Vitello Romagnola

Veal Scalloppina sautéed in White Wine, topped with Mozzarella Cheese, Sage and Crimini Mushrooms 24.00

## Pesce del Giorno

Fresh Fish of the Day

Market

Price

All of the Above Dinners are served with Complimentary Fresh Vegetables & Potatoes, No Substitutions please.

We are Open for Lunch Monday through Sunday,  
Dinner everyday

Visit our Website at [www.capriindy.com](http://www.capriindy.com)