

Antipasti

Insalata Caprese

Fresh Mozzarella, Sliced Tomato, Olive Oil & Basil

9.50

Grano Padano con Prosciutto e Olive

Casareccio

Grano Padano Cheese with Prosciutto Ham and Calamata Olives

9.00

Mozzarella Prosciutto Crudo

Fresh Mozzarella with Extra Virgin Olive Oil and Prosciutto Ham di Parma

9.00

Salsiccia Secca alla Calabrese

Homemade Dry Salami & Aged Provolone Cheese

9.50

Grilled Eggplant

Chilled, Sliced Grilled Eggplant marinated in Olive Oil & Garlic

6.00

Shrimp Cocktail

Chilled Shrimp and Cocktail Sauce

12.50

Insalata Azzura

Smoked Salmon Salad with mixed Baby Greens,

12.50

Insalata alla Cesare

Caesar Salad small

5.00

House salad

4.50

Antipasto Misto for Two

Assorted Cold Cuts with Marinated Vegetables

13.50

CARCIOFI marinati

fresh whole artichokes marinated extra virgin olive oil & garlic

7.00

Calamari Fritti

Tender Calamari fried in Capri's Special Batter

9.00

Gamberoni Fra Diavolo

Shrimp sautéed in White Wine, Garlic, Olive Oil and Marinara Sauce

12.50

Melanzane parmigiana

Eggplant topped with Fresh Mozzarella & Parmesan Cheeses with Tomato Sauce & Basil.

Served Hot

10.00

in Extra Virgin Olive Oil & Garlic

Insalata di Mare

Chilled Seafood Salad tossed in Extra Virgin Olive Oil, Fresh Lemon Juice,

15.95

Zuppa Soup of the day

4.50

Diced Celery and Garlic

15.95

L'arte dei Primi Piatti

Ravioli Aurora

Parma Specialty, Homemade Pasta filled with Ricotta & Spinach served in a light Tomato Cream Sauce

15.00

Spaghetti Bolognese

homemade spaghetti with lot's of Ground Veal in Special Tomato Sauce

16.00

Tortelloni alla Papalina

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

Pennetta Bosciaola

Penne Pasta sautéed with Portabella Mushrooms in a light Tomato Sauce, Basil & Parmesan Cheese

15.00

Fettucina di Mare

homemade Pasta & Shrimp sautéed in Extra Virgin Olive Oil, Garlic, White Wine & Tomato Sauce

17.00

Gnocchi di Patate Sorrentina

Homemade Potato Dumplings with Fresh Tomatoes and Mozzarella Cheese

15.00

Tagliatelle del Fattore

homemade Pasta with Diced Chicken sautéed in Olive Oil, Garlic, Sun Dried Tomatoes, Fresh Asparagus and Cream Sauce

16.50

Linguine alla Vongole

Linguine with Fresh Clams in White Wine Broth or Tomato Sauce

17.50

Filetto Dell' Alpino

8 oz. of Tender Filet of Beef sautéed in a delicate Red Wine Sauce with Baby Portobella Mushrooms 29.00

Pollo con Salsiccia

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

18.75

Piccata di Vitello al Limone

Veal Scalloppina sautéed in White Wine and Fresh Lemon Juice 19.00

Petto di Pollo Valdostano

Sautéed Chicken Breast topped with Prosciutto Ham & Fontina Cheese in a White Wine Sauce with Sage 18.75

Scalloppina di Vitello Pizzaiola

Veal Scalloppina sautéed in Olive Oil, Garlic, Fresh Tomato Sauce, White Wine and Capers 19.50

Gamberoni Portofino

Jumbo Tiger Shrimp sautéed in White Wine, Fresh Lemon Juice with a Touch of Garlic 28.00

Costata di Maiale Masaniello

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

19.00

Vitello Romagnola

Veal Scalloppina sautéed in White Wine, topped with Mozzarella Cheese, Sage and Crimini Mushrooms 21.50

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 Friday.
Dinner everyday

Visit our Website at www.capriindy.com