

Dinner served Sunday through Thursday from 4 pm-9 pm
Friday & Saturday from 4 pm-10 pm

~ Appetizers ~

Caprese

Fresh slices of tomatoes and Buffalo Mozzarella topped with julienne basil and drizzled with extra virgin olive oil and balsamic vinegar 6

Shrimp Cocktail

Large tiger prawns served with a tangy cocktail sauce and fresh lemon 9

Crab Cake

Coated with Panko bread crumbs, served with herb pesto beurre blanc and roasted red pepper puree on a bed of mixed greens and a tomato basil vinaigrette 8

Italian Veggie Platter

Local seasonal vegetables with a choice of grilled flat bread or crustini served with homemade pesto. 7

Fried Zucchini Sticks

Served with Ranch dressing or Marinara sauce 5

Mediterranean Dips

A sample of homemade hummus, olive tapenade and tomato bruschetta served with your choice of grilled flat bread or crustini 7

~ Soups ~

Minestrone or Soup du Jour

Bowl 3 Large Bowl 6

~ Salads ~

Caesar Salad

With fresh grated Parmesan cheese 7
With grilled Chicken 10; Salmon or Shrimp 12; Duck 14

Antipasto Salad

The classic Italian "meal in a salad." Mortadella, Genoa, Surposata, Capocollo, Provolone cheese, Three Bean Salad atop a bed of mixed greens.
For One 9; for Two 17; for Four 30

Duck Salad

Marinated duck breast broiled and served atop a bed of mixed greens, slivered almonds, sesame seeds, snow peas, Mandarin oranges and julienne peppers, served with a creamy orange teriyaki vinaigrette 13

Spinach Salad

Fresh spinach drizzled with a tasty balsamic vinaigrette and topped with chopped hardboiled eggs, slivered red onions and bacon bits 7
Topped with large shrimp 12

Neapolitan Salad

Sliced tomatoes, cucumbers, red onion; kidney, garbanzo & green beans; tossed with fresh basil, garlic and olive oil vinaigrette 7

Cobb Salad

Shredded iceberg lettuce topped with sliced turkey, diced hard-cooked egg, bacon bits, diced tomatoes, avocado slices and bleu cheese crumbles, served with a choice of dressings 9

Capri House Salad

Mixed seasonal fresh assorted greens with Three Bean salad, pickled beets and served with a choice of dressings
Large 6 Small 3

~ Steaks, Veal & Lamb ~

All our steaks are aged on the premises and hand cut to order.
Served with side of House Pasta with choice of Meat, Marinara or Tomato sauce. Includes soup
or salad and garlic bread
Served on a Sizzle Plate 2

We do not guarantee steaks ordered medium-well to well done.

Ribeye Steak

16-ounce Ribeye Steak grilled to your specification 19

New York Steak

16-ounce New York Strip grilled to your specification 19

Filet Mignon

Aged beef tenderloin grilled to perfection.
Chef's 16-ounce cut 28; 8-ounce cut 17

Steak & Scampi

8-ounce Top Sirloin served with Shrimp Scampi 19

Top Sirloin

16-ounce Top Sirloin grilled to your specification 14

Veal Parmesan

Breaded Veal cutlet with tomato sauce
and Mozzarella cheese melted on top 18

Rack of Lamb

Broiled to your satisfaction and served with Mint jelly 19

Bracciale

John Santucci Sr's recipe. Rolled flank steak stuffed with Italian
cheeses, coldcuts, pancetta, spices and hard boiled egg
slow cooked in our classic marinara sauce. 15

~ From the Sea ~

Served with side of House Pasta with choice of Meat, Marinara or Tomato sauce.
Includes soup or salad and garlic bread

Crab Cakes

Two large crab cakes with herb pesto beurre blanc and roasted red pepper puree
on a bed of mixed greens and a tomato basil vinaigrette. 15

Salmon Steak

Broiled or poached in white wine 15

Halibut Steak

Sauteed with butter, lemon juice and parsley 15

Shrimp Scampi Napolitana

Scampi sauteed in a garlic and butter sauce
served over a bed of pasta. 16

Scampi Marinara or Diavolo

Shrimp cooked in a classic or VERY Spicy Marinara sauce
served over a bed of pasta. 17

Fruita di Mare

The "Fruit of the Sea." A combination of fish, scallops, mussels
and shrimp in a marinara sauce over a bed of Linguini 15

To conserve water we serve it upon request only.

~ Chicken ~

Served with side of House Pasta with choice of Meat, Marinara or Tomato sauce.
Includes soup or salad and garlic bread

Chicken Marsala

Boneless skinless Chicken breast sautéed in a fresh mushroom
and a sweet Marsala wine sauce 14

Chicken Francaise

Chicken breast sautéed in a lemon and butter sauce and then
browned quickly in the oven with lemon slices. 15

Chicken & Scampi

Santucci Sr.s' own creation, Chicken breast, shrimp and
mushrooms sautéed in a Marsala wine sauce. 19

Chicken Cacciatore

Chicken breast sliced thinly in marinara sauce with
mushrooms, bell peppers and onions. 15

Chicken Parmesan

Our classic Chicken breast, breaded, with tomato
sauce and Mozzarella cheese melted on top. 15

Cajun Chicken

Sautéed chicken breast with Cajun spices served over a bed of linguini. 15

Chicken Pomodoro

Thinly sliced Chicken breast sautéed in fresh basil, tomatoes, garlic
and white wine sauce served over a bed of linguini. 15

~ Italian Specialties ~

Pasta & Sauce

Spaghetti, Angelhair, Linguini, Fettucini or Penne served with
Meat, Marinara or Tomato sauce or Ali Olio 9
With our own homemade Italian Sausage or Meatballs 13

Fettuccini Alfredo

The same recipe that Alfredo's in Rome uses.
Fettuccini cooked al dente in a garlic cream and cheese sauce 12
With 6-ounce grilled Chicken breast 16

Pasta Primavera

Choice of pasta cooked al dente with lightly sautéed
fresh vegetables in a garlic white wine sauce 10

Tortellini

Cheese filled pasta served with your choice of
Marinara, Meat, Tomato sauce or Ali Olio 11

Gnocchi a la Romano

A small pasta made from potatoes served with your choice of
Marinara, Meat, Tomato sauce or Ali Olio 11

Lasagna

Lasagna pasta layered with a meat and seasoned Ricotta cheese
filling with Mozzarella cheese melted over the top. 12

Ravioli

Your choice of meat or cheese Ravioli served with your choice of
Marinara, Meat, Tomato sauce or Ali Olio 12

Manicotti or Cannelloni

Homemade Crepes stuffed with either a seasoned Ricotta Cheese filling or a seasoned meat filling 12

Eggplant Parmesan

Layered with tomato sauce and Mozzarella cheese melted on top. Served with a side of Pasta. 11

Sausage & Peppers

Our own homemade Italian Sausage sautéed with onions, peppers and mushrooms in tomato sauce, served over a bed of House pasta. 13

~Side Dishes~

Vegetable Medley

A mixture of sauteed or grilled Fresh Vegetables 4

Steamed Broccoli

Served with garlic & oil 4

Baked Potato

Foil-baked Large Russet served with butter & sour cream 3

Anchovy Filets

A tasty addition to your pastas, salads or entrees 4

Homemade Italian Sausage or Meatballs

Italian Sausage or Two Meatballs prepared by hand on the premises 5

Sauteed Mushrooms or Onions

A great accompaniment to your entrée 3

~ Beverages ~

Coffee Regular or Decaf 2

Soft Drinks 2

Hot or Iced Tea, Assorted Herbal Teas 2

Milk 2 Lemonade 3

Bottled Water – Arrowhead 2 Evian 2 Perrier 3

May we suggest a cocktail from the bar?

~ Desserts ~

Tiramisu 6

Cannoli 4

Chocolate Lovers Cake 5

Philadelphia Cheesecake 5

Ice Cream – 2 Scoops of Chocolate, Strawberry, Vanilla or Spumoni 3

Split Plate Charge 3

Children 11 & under meals 40% off regular price

Parties of eight or more must have one check; a 15% gratuity will be added.

To conserve water we serve it upon request only.